

## BUBBLES

TORRESELLA | prosecco, glera, veneto | 18 • 90

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CA'DEL BOSCO PRESTIGE | brut, lombardy | 24 • 115

DOM PERIGNON | 2000, champagne | 360

## BIANCO

SANTA MARGHERITA | pinot grigio, veneto | 20 • 80

CA' DEL BAIO | chardonnay, ciemonte | 18 • 72

LA MESMA | cortese, piedmont | 18 • 72

## ROSATO

FATTORIA SARDI | rose, lucca | 18 • 72

FAZI BATTAGLIA ROSE | rose, marche | 18 • 72

## ROSSO

SELLA ANTICA | cabernet sauvignon, maremma | 18 • 72

VITE COLTE | nebbiolo, piedmont | 18 • 72

SALVALAI | pinot, nior | 20 • 80

TUA RITA | super tuscan, cabernet-merlot, tuscany | 22 • 88



THANK YOU FOR DINING WITH US

GRAZIE & MILLE

THE MENU

## ANTIPASTI

### MILLE OYSTERS | 24

pecorino, breadcrumb, calabrian chili, parsley, butter

### TUNA TARTAR | 22

caponata, preserved lemon, diavolicchio, parsley oil, lavash

### FRITTO MISTO | 26

shrimp, calamari, pickled peppers

### ARTICHOKEs | 15

lemon, aioli

### SPRING VEGETABLE RAGU | 19

mint, pea tendrils, ricotta, preserved lemon

### MELANZANE ALLA LOUISIANA | 24

eggplant cutlet, spicy vodka sauce, shrimp

### STRACIATELLA | 16

confit tomato, basil, olive oil, focaccia

## INSALATA

### ARUGULA | 15

cara cara orange, red onion, tomato vinaigrette

### ROMAINE | 16

green goddess, sundried tomatoes, croutons, pickled onion

## PRIMA

### AMATRICIANA | 16

rigatoni, guanciale, black pepper, tomato, pecorino romano

### ROTOLO | 36

short rib, bechamel, pomodoro, fresh mozzarella

### CARBONARA | 22

rigatoni, guanciale, black pepper, egg yolk, pecorino romano

### CASSARECE | 24

oyster mushrooms, peas, asparagus, parmigiano

### CACIO E PEPE | 20

rigatoni, black pepper, pecorino romano

### ARRABIATA | 19

bucatini, tomato, butter, calabrian chili, parmigiano

## SECONDI

### PAN ROASTED SWORDFISH | 38

puttanesca, toasted focaccia

### ROAST POLLO | 32

1/2 chicken, warm panzanella, spring greens, confit tomato

### TUSCAN STEAK | MP

porterhouse, crispy fingerlings, cippolinis, salsa verde

## COCKTAILS

### APRIL SHOWERS | 20

ilegal mezcal, passionfruit, prosecco vanilla foam

### MILLE MARTINI | 20

haku vodka, smoked dry vino, calabrian gorgonzola olives

### VATICAN | 18

roku gin, haku vodka, italicus, lemon peel

### SORONNO SOUR | 20

makers mark, amaretto, lemon, clarified milk, chianti pop-sicle

### BELLISSIMA | 18

espolon tequila, pandan, pineapple, fever tree yuzu lime

### LITTLE HAT | 17

cappelletti, don ciccio donna rosa rabarbaro, prosecco

### SMOKE SHOW | 20

toki japanese whiskey, umami demerara, cedar smoke

### UCCELLO NEGRONI | 19

appleton estate rum, campari, mirafiore, campari orange sparkle

## ANALCOLICO

### LA DOLCE VITA | 15

pandan, pineapple, fever tree yuzu lime

### MAY FLOWERS | 15

passionfruit, vanilla foam

## BIRRA

### PERONI | 10

lager, 5.1%

### FORST | 10

lager, 5%

### SANS PAPIERS | 18

blonde, 4.8%



consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



in recent months washington dc restaurants have experienced unprecedented operational increases in the cost of doing business. we have chosen to implement a 4% operational surcharge on all checks as the best way to address the current environment. this is not a gratuity.