

# SASSI

## BARREL AGED COCKTAILS

**MANHATTAN** BULLEIT RYE, AVERNA AMARO, VYA DRY VERMOUTH, ORANGE BITTERS 18

**NEGRONI** CITADELLE GIN, CAMPARI, COCCHI *VERMOUTH DI TOURINO* 18

## APERITIVO - APERITIF AND COCKTAILS

**BY THE GLASS: BRUT MILLISEMATO, CONTRATTO 2011** PINOT NOIR, CHARDONNAY, FERMENTED IN THE THE BOTTLE 14

**CONTRATTO SPRITZER** CONTRATTO BRUT & CONTRATTO APERITIF, WITH 28 NATURAL BOTANICALS 14

**HENDRICKS MARTINI** CLASSIC "5 TO 1" MARTINI, VYA DRY VERMOUTH, ORANGE BITTERS, BLUE CHEESE OLIVES 16

**E.H. TAYLOR MANHATTAN** BOURBON, DEL PROFESSORE SWEET VERMOUTH, ORANGE BITTERS 18

**POMEGRANATE MULE** SMIRNOFF VODKA, POMEGRANATE LIQUEUR, LIME, GINGER BEER 14

**SASSI-TINI** EFFEN VODKA, BLUE CHEESE OLIVES 18

**PEAR MARTINI** SKYY PEAR VODKA, ELDERFLOWER, FRESH LEMON, PROSECCO 16

**BLOOD ORANGE MARGARITA** SAUZA BLUE *REPOSADO*, BLOOD ORANGE, COINTREAU, LIME 15

**SASSI SANGRIA ROSSO OR BIANCO** WHITE OR RED WINE, FRESH FRUIT 12 | 500ML CARAFE 25

**BASILITO** MATUSALEM CRAFT RUM, FRESH LIME, BASIL, BROWN SUGAR, GINGERALE 14

**SASSI WILL CLOSE AT THE END OF MAY.**

**UNTIL THEN, ENJOY THIS MENU OF SASSI FAVORITES FROM RECENT AND PAST MENUS, PLUS FREQUENT DAILY SPECIALS.**

## ANTIPASTI

**WARM MARINATED OLIVES** CASTELVETRANO, GAETA, PICHOLINE, CERIGNOLA; CITRUS & HERBS 6 GF, V

**PROSCIUTTO DI PARMA** AGED 24 MONTHS, MARINATED GRAPES 15 GF

**FIORE DI ZUCCA** SQUASH BLOSSOMS FILLED WITH HERBED RICOTTA, LIGHTLY FRIED, SALSA VERDE 12

**KNIFE AND FORK SALAD** LOCAL LETTUCES, VEGETABLES, BERMUDA TRIANGLE AGED GOAT CHEESE, RED WINE VINAIGRETTE 12 GF RV

**INSALATA CAPRESE** MOZZARELLA DI BUFALA, HEIRLOOM TOMATO, BASIL, OLIVE OIL, SEA SALT 22 GF

**WOOD GRILLED OCTOPUS** CRISPY LENTILS, CANDIED CHILES, OLIVES, GRILLED LEMON 16 RGF

**PORK AND VEAL MEATBALLS** WHITE WINE, LEMON, BAY LEAF, PECORINO 12

## PRIMI

**ORECCHIETTE** HOUSE MADE "LITTLE EARS", SASSI SAUSAGE, CHILES, RAPINI, PECORINO 24

**RICOTTA GNOCCHI** ENGLISH PEAS, FORAGED MUSHROOMS, *SPECK*, TOMATO, CREAM, PARMIGIANO 28

**LINGUINI** MANILA CLAMS, OVEN DRIED CHERRY TOMATOES, GARLIC, CHILE, WHITE WINE, OREGANO 24

## SECONDI

**BRANZINO** MEDITERRANEAN BLACK BASS, ROASTED TOMATO BROTH, CANNELINI BEANS, SALSA VERDE 34 GF

**IBERICO PORK PLUMA STEAK** PORK "FEATHER" STEAK, FENNEL AND APPLE SALAD, SAGE AND ALMOND PESTO\* 35 GF

**WOOD GRILLED VEAL CHOP** SWEET & SPICY PORCINI MUSHROOM RUB, PORCINI MUSHROOM RAGU\* 40 GF

**WAGYU FLAT IRON STEAK** CHARRED SCALLION, HEIRLOOM CHERRY TOMATO, GORGONZOLA VINAIGRETTE\* 36 GF

## CONTORNI

**FINGERLING POTATOES** PRESERVED LEMON, ARUGULA, SEA SALT 6 RGF

**ROASTED CAULIFLOWER** CHILE, CAPERS, *BAGNA CAUDA* 8 GF

## DESSERTS

**TARTUFI** CHOCOLATE AND AMARENA CHERRY GELATO, CHOCOLATE SAUCE, DRUNKEN CHERRIES 10

**CANNOLI** RICOTTA, GRAND MARNIER, CINNAMON, CHOCOLATE SHAVINGS, PISTACHIOS 9

**WARM RICOTTA FRITTERS** LEMON CURD, POWDERED SUGAR 9

**SERVICE CHARGE:** 20 PERCENT FOR PARTIES OF 6 OR MORE AND FOR PREFERRED DINING CARD.

**PREFERRED DINING CARD:** MAXIMUM 4 CARDS PER TABLE. MAY BE APPLIED TO *PRIMI* OR *SECONDI*. 20 PERCENT SERVICE CHARGE APPLIED TO TOTAL OF ALL CHARGES BEFORE DISCOUNT.

**GF GLUTEN FREE - RGF REQUEST GLUTEN FREE - V VEGAN RV REQUEST VEGAN** MANY ITEMS INCLUDING PASTA MAY BE PREPARED VEGETARIAN, VEGAN OR GLUTEN FREE, PLEASE ASK.

**PLEASE NOTE:** UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ITEMS MARKED (\*) MAY BE SERVED RAW OR UNDERCOOKED.

# SASSI

## FEATURED WINES FROM THE **CORAVIN**, PRESERVED AND DISPENSED WITH ARGON GAS

220 **CHARDONNAY**, GRGICH HILLS ESTATE, NAPA VALLEY 2014 THREE OZ 14, FIVE OZ 20, BOTTLE 80

555 **BAROLO**, BREZZA 2011 PIEMONTE *NEBBIOLO* THREE OZ 15, FIVE OZ 22, BOTTLE 90

593 **BRUNELLO DI MONTALCINO**, CASTIGLION DEL BOSCO 2012 TUSCANY *SANGIOVESE* THREE OZ 14, FIVE OZ 20, BOTTLE 80

## VINI AL BICCHIERI - WINES BY THE GLASS

5 OZ GLASS | 500 ML CARAFE | BOTTLE

### BIANCO - WHITE

PINOT GRIGIO *DELLA VENEZIA*, SCARPETTA 2016 FRIULI, *PINOT GRIGIO* 13|30|42

SAUVIGNON BLANC *VENEZIA GIULIA*, ATTEMS 2016 FRIULI, *SAUVIGNON BLANC* 12|28|39

CHARDONNAY *BRAMITO*, CASTELLO DELLA SALA 2016 UMBRIA, *CHARDONNAY* 15|35|48

### ROSSO - RED

CHIANTI CLASSICO *BERARDENGA*, FELSINA 2015 TUSCANY, *SANGIOVESE* 15|35|48

MONTEPULCIANO D'ABRUZZO, LA QUERCIA 2015 ABRUZZO, *MONTEPULCIANO* 13|30|42

BARBERA D'ASTI, RENATO RATTI 2015 PIEMONTE, *BARBERA* 13|30|42

BARCO REALE DI CARMIGNANO, TENUTA DE CAPEZZANA 2014 TUSCANY *SANGIOVESE*, *CANAIOLO*, *CABERNET* 12|28|39

### CHAMPAGNE AND *BOLLICINE*

110 *BRUT ROSE*, FERRARI NV 375 ML 35

111 *BRUT*, FERRARI NV 50

106 CHAMPAGNE PIPER HEIDSEICK, BRUT NV 80

123 MOSCATO D'ASTI, VIETTI 2016 *HALF BOTTLE*

### WHITE WINE, USA

228 CHARDONNAY *CENTRAL COAST*, CALERA 2014 60

241 CHARDONNAY *SONOMA*, LEWIS CELLARS 2015 90

### WHITE WINE, ITALY

#### FRIULI-VENEZIA, VENETO, TRETINO-ALTO ADIGE

224 PINOT GRIGIO *PORER*, ALOIS LAGEDER 2015 40

244 PINOT GRIGIO *MONGRIS*, MARCO FELLUGA 2016 50

245 *TERRE ALTE*, LIVIO FELLUGA 2013 95

### PIEMONTE

225 ARNEIS, VIETTI 2015 45

212 ARNEIS, BRUNO GIACOSA 2015 50

### RED WINE, USA

504 PINOT NOIR *CENTRAL COAST*, CALERA 2015 60

533 PINOT NOIR *BLUE JAY*, WALT 2015 75

623 PINOT NOIR *LAURENE*, DOMAINE DROUHIN OR 2014 120

522 *ALEC'S BLEND* SYRAH | MERLOT | CAB, LEWIS 2015 120

512 MERLOT *WHALUKE SLOPE*, SEVEN FALLS WA 2014 50

589 CABERNET *NAPA VALLEY*, HONIG 2014 80

575 CABERNET *ESTATE BOTTLED*, INGLENOOK 2013 100

520 CABERNET *NAPA VALLEY*, O'SHAUGHNESSY 2014 130

### RED WINE, ITALY

#### FRIULI VENEZIA-GIULI VENETO

592 *BRADISSIMO* CABERNET, INAMA 2013 65

502 *JEMA* CORVINA, CESARE 2012 90

585 VALPOLICELLA RIPASSO *I PROGNI*, LE SALETTE 2015 60

528 AMARONE CLASSICO *COSTASERA*, MASI 2012 95

### SOUTHERN ITALY

611 *TERRA DI LAVORO* ROCCAMONFINA, GALARDI 2009 90

527 MONTEPULCIANO D'ABRUZZO *BINOMIO RISERVA* 2013 90

### SARDINIA & SICILY

557 ETNA ROSSO *SANTO SPIRITO*, TENUTA TERRRE NERE 2014 75

566 *TANCREDI* CABERNET, DONNAFUGATA 2011 75

### PIEMONTE

509 BARBERA D'ALBA *SUPERIORE*, GAGLIARDO 2015 50

633 *PIN NEBBIOLO* | BARBERA, LA SPINETTA 2012 100

2 SPERSS, ANGELO GAJA 2008 500

26 *DARMAJI*, ANGELO GAJA 2009 450

30 *SORI SAN LORENZO*, ANGELO GAJA 2000 750

### BARBARESCO

630 PRODUTTORI DEL BARBARESCO 2013 60

507 *ASILI*, BRUNO GIACOSA 1999 200

751 *SERRABOELLA*, CIGLIUTI 2004 1.5 L 350

### BAROLO

717 BAROLO *LECINQUEVIGNE* DAMILANO, 2013 375 ML 45

634 *CASTIGLIONE*, VIETTI 2013 90

817 *VILLERO RISERVA*, VIETTI 2001 900

547 *MARGHERIA*, AZELIA 2013 150

810 *ROCCHIE DELL'ANNUNZIATA RISERVA*, SCAVINO 2005 300

20 *MONPRIVATO*, MASCARELLO 2010 250

643 *CANNUBI BOSCHIS*, SANDRONE 2010 250

39 *GRANBUSSIA RISERVA*, CONTERNO 2005 500

14 *PRAPO*, MAURO SEBASTE 1995 250

### TUSCANY, CHIANTI, BOLGHERI

508 *VILLA ANTINORI ROSSO*, ANTINORI 2013 50

531 *TENUTA FRESCOBALDI DI CASTIGLIONE*, FRESCOBALDI 2014 55

506 CHIANTI *MONROSSO*, CASTELLO DI MONSANTO 2013 40

605 CHIANTI *RISERVA MONTESODI*, CSTL DI NIPOZZANO 2013 70

631 CHIANTI CLASSICO *RANCIA RISERVA*, FELSINA 2012 90

569 *MORMORETO* CABERNET | CAB FRANC, NIPPOZZANO 2013 115

32 *REDIGAFFI* MERLOT, TUA RITA 2012 350

619 *TIGNANELLO* SANGIOVESE | C. SAUV., TIGNANELLO 2014 200

530 *LE VOLTE DELL'ORNELLAIA*, ORNELLAIA 2015 75

750 *ORENO* CAB. | MERLOT | P VERDOT, S. PONTI 2012 1.5 L 250

791 *FLACCIANELLO DELLA PIEVE*, FONTODI 2010 1.5 L 600

### BRUNELLO DI MONTALCINO

715 CIACCI PICCOLOMINI 2011 375 ML 65

711 ALTESINO 2009 375 ML 50

537 CIACCI PICCOLOMINI D'ARAGONA 2012 110

548 *CASTELGIOCONDO*, FRESCOBALDI 2012 125

616 *RISERVA*, ARGIANO 2010 400