

COCKTAILS



HELLO NANCY

Vodka, Lemon, Grapefruit,
Elderflower, Soda 18

ITALIAN GREYHOUND

Vodka, Aperol, Grapefruit,
Smoked Maldon Salt, Rosemary 18

HEATED SNAKE

Blanco, Lime, Lemon, Triple Sec,
H.M. Habanero Simple Syrup 18

PERLA

Empress Gin, Vodka, Lillet Blanc 18

BIRBA NEGRONI

Gin, Amari da Birba, Lillet Blanc 18

MILANO

Jim Beam Rye, Carpano Antica, Amaro Dell'Etna 18

PAPER PLANE

Bourbon, Aperol, Amaro Nonino, Lemon 18

ESPRESSO MARTINI

Ketel One Vodka, Kahlua Especial,
H.M. Espresso Syrup 18

TAVOLA



GARLIC KNOT

Roasted Garlic Oil, Parmigiano 13

PANE ALLA CHECCA

Toybox Tomato, Stracciatella Cheese, Basil 21

ARANCINI ALLA CARBONARA

Crispy Pancetta, Pecorino Fonduta 17

CALAMARI FRITTI

Oranges, Pickled Fresno Chilis, Lemon Aioli 20

NONNA'S SPICY MEATBALLS

Berkshire Pork, Grass-Fed Beef, Ricotta,
Creamy Polenta 17

GNOCCO FRITTO

San Daniele Prosciutto, Salame, Mortadella, H.M. Ricotta 25

SAUTE DI VONGOLE

Manila Clams, Calabrian Chili, Roasted Garlic, Cherry
Tomatoes, Parsley 18/26

SALAD



TRICOLORE

Endive, Arugula, Radicchio, Fried Garlic,
Aged Parmesan, Lemon 14

PIZZA PARLOR CHOP

Salami, Provolone, Chickpea, Tomato,
Pepperoncini 16

BURRATA

Peperonata, Baby Arugula, Basil, Saba, Olive Oil 22

POLLO

Arugula, Romaine, Cherry Tomato, Red Onion, Bell Peppers,
Chicken, Almonds, Bacon, Dijon Dressing 17

FARRO SALAD

Broccolini, Pickled Cauliflower, Green Olive,
Green Beans, Pistachio Pesto 14

HOMEMADE PASTA



SPAGHETTI POMODORO

San Marzano Tomato, Basil 20 (26 with 3 Meatballs)

LINGUINE ALLE VONGOLE

Clams, White Wine, Spicy Calabrian Chile,
Parsley-Lemon Gremolata 24

TORTELLONI CON RICOTTA E SPINACI

Sage, Lemon Zest, Pecorino Fonduta 24

TAGLIATELLE ALLA BOLOGNESE

Beef-Pork Ragu, Stracciatella, Parsley 26

MACCHERONI ALLA VODKA CON ARAGOSTA

Spicy Calabrian Chile, Poached Lobster Meat 34
(22 without Lobster)

MANDILLI AL PESTO

Handkerchief Pasta, Green Beans, Potato,
Basil Pesto 23

BLACK PEPPER FETTUCCINE

Squash Blossom, Pancetta, Cream 26

+5 SUBSTITUTE W/GF SPAGHETTI NOODLES

LE PIZZE



MARGHERITA

Fresh Mozzarella, Basil, San Marzano Tomato 18

BIRBA

Prosciutto, Honey, Chili Oil, Mozzarella,
San Marzano Tomato 22

BRAISED GREENS

Serrano Chile, Spinach, Smoked Mozzarella,
Castelvetrano Olive, San Marzano Tomato 21

SAN DANIELE

Fresh Mozzarella, San Marzano Tomato,
Prosciutto, Arugula 24

FUNGHI

Hen of the Woods, Portobello, Taleggio,
Chervil Gremolata 23

SUPPLEMENTARE



**NONNA'S MEATBALL +5, H.M. SAUSAGE +5,
FARM EGG +4, ARUGULA +2**

I SECONDI



POLLO AL LEMONE

Half Roasted Chicken, Broccolini, Roasted Potatoes
Rosemary, Lemon-White Wine Sauce 32



Please make us aware of nut allergies. While we do our best to accommodate food and beverage allergies, all of our menu items have the potential for cross-contamination with common allergens, including (but not limited to) wheat, eggs, nuts, and dairy. Due to the constantly evolving nature of our menus, the accommodations we can make are on a case-by-case basis. Regardless of the circumstances, we cannot be responsible for any injury, loss, or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

One check per party will be presented & we accept up to 3 forms of payment. A 2% kitchen appreciation fee will be applied to your check. You are welcome to decline. A gratuity of 20% will automatically be added to parties of 6 or more.

VINO ROSSO



- Toscano, Scarpetta (On-Tap) 12
- Valpolicella Reverie, Zyme 16/60
- Barbera d'Asti, Ratti 14/52
- Chianti Montalbano, Pierazuoli 16/60
- Montepulciano, Cantina Zaccagnini 15/56
- Veronese, Allengrini 15/56
- Cabernet Franc, Vigne de Malina 16/60
- Barolo, Aresca 18/68
- Cabernet Sauvignon, Band of Vintners 20/75
- Pinot Noir, Roar, Santa Lucia Highlands 24/92
- Toscano, La Gerla Birba 98
- Pino Nero, Jermann 80
- Barolo, Reversanti 108
- Cabernet Sauvignon, Post & Beam 120
- Cabernet Sauvignon, Caymus 175

VINO BIANCO



- Pinot Grigio, Scarpetta (On-Tap) 12
- Pinot Grigio, Casalforte 14/55
- Gavi, Il Poggio di Gavi 14/55
- Vermentino, Tenuta Soletta Sardo 14/55
- Chardonnay, Casalforte 14/45
- Lugana, Allengrini 15/55
- Chardonnay, Barnett, Sangiacomo Vineyard 18/70
- Chardonnay, Rombauer 25/90
- Sauvignon Blanc, Bella Union 90
- Chardonnay, Far Niente 150

VINO ROSA



- Corzano e Paterno 14/55
- Whispering Angel, The Beach 16/60

FRIZZANTE



- Prosecco, Caposaldo (On-Tap) 12
- Prosecco, Sorgente 14/55
- Lambrusco, Molo 8 14/55
- Rosé, Apres Sol 14/55
- Champagne, Veuve Clicquot 25/95

BIRRA



- Blonde (Menabrea) (On-Tap) 6
- IPA (Lagunitas) (On-Tap) 8
- IPA (Bear Republic Racer) 5
- 7.5% Cloverdale, CA 8
- Bohemian Pilsner (East Brothers)
- 5.0% Richmond 10
- Seltzer (The Finnish Long Drink)
- 5.0% Finland 8
- 0% Peroni, Italy 6

IL DOLCE



CARAMEL BUDINO

Chocolate-Pecan Crumble, Salted Caramel, Whipped Cream 12

CANNOLI

H.M. Ricotta, Orange Zest, Sicilian Pistachios 10

CHOCOLATE PANNA COTTA

Marsala Blackberry Gremolata 12

TIRAMISU

Espresso, Mascarpone, Baileys Cream 12

GELATO

(SINGLE FLAVOR OR UP TO THREE FLAVORS FOR 6)

Amarena Cherry, Chocolate, Hazelnut, Pistachio, Sea Salt Caramel, Vanilla Bean, Strawberry

SORBETTO

(SINGLE FLAVOR OR UP TO THREE FLAVORS FOR 6)

Lemon, Passion Fruit, Peach, Coconut, Raspberry

SPRITZ BAR



CAPOSALDO PROSECCO 12

SELECT APERITIVO SPRITZ 16

"The Original Venetian Since 1920"

META E META



BELLA VITA

Mezcal Vida, Montenegro 10

FERRARI

Fernet Branca, Campari 10

LITTLE CIOFO

Bourbon, Cynar 10



0% PROOF COCKTAILS



VIRGIN NANCY

w/Ritual Gin 16

VIRGIN SNAKE

w/Ritual Gin 16

SPRITZ SBAGLIATO

w/Lyre's Italian Orange, Soda 16

MORE 0% BEVERAGES



- Lemonade 5, Arnold Palmer 6
- Pepsi, D. Pepsi, Starry, Dr. Pepper, Root Beer (Caffeine Free) 3
- San Pellegrino (1l) 10
- Acqua Panna Still (1l) 10

BIRBAF10.COM [@BIRBA.F10](https://www.instagram.com/BIRBA.F10)



Please make us aware of nut allergies. While we do our best to accommodate food and beverage allergies, all of our menu items have the potential for cross-contamination with common allergens, including (but not limited to) wheat, eggs, nuts, and dairy. Due to the constantly evolving nature of our menus, the accommodations we can make are on a case-by-case basis. Regardless of the circumstances, we cannot be responsible for any injury, loss, or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

One check per party will be presented & we accept up to 3 forms of payment. A 2% kitchen appreciation fee will be applied to your check. You are welcome to decline. A gratuity of 20% will automatically be added to parties of 6 or more.