

# COCKTAILS



## HELLO NANCY

Vodka, Lemon, Grapefruit, Elderflower, Soda 16

## ITALIAN GREYHOUND

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

## BIRBA SPICY MARG

Corazon, Licor 43, Serrano, Agave, Lime 16

## CHEF'S KISS

Bourbon, Blackberry Gremelato, Luxardo Maraschino 18

## BLOODY MARY

Vodka, Tomato Juice, Horseradish, Balsamic Vin 16

## SIGNORA ROSA

Vodka, St. Germain, Carvella Limoncello, Pomegranate, Yuzu Green Tea Agave 18

## BIRBA NEGRONI

Gin, Amari da Birba, Lillet Blanc 18

## PAPER PLANE

Bourbon, Aperol, Amaro Nonino, Lemon 18

## ESPRESSO MARTINI

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



# TAVOLA



## GARLIC KNOTS

Roasted Garlic Oil, Parmigiano, Parsley 13

## PANE MARINARA

San Marzano Tomato, Olive Oil, Oregano 14

## CALAMARI FRITTI

Oranges, Pickled Fresno Chilis, Lemon Aioli 20

## BURRATA

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

## ARANCINI ALLA PISELLI

English Peas, Mint, Pecorino Fonduta 17

## NICO'S POTATOES

Roasted Potatoes, Garlic Oil, Parmigiano, Parsley 8

## NONNA'S SPICY MEATBALLS

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

## SAUTE DI VONGOLE

Manila Clams, Calabrian Chili, Garlic, Cherry Tomatoes, Toasted Bread 18/26

# SALAD



## TRICOLORE

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

## PIZZA PARLOR CHOP

Salami, Provolone, Chickpea, Tomato, Pepperoncini, Cauliflower, Red Wine Vin 16

## CAESAR

Romaine, Croutons, Parmigiano 13

## POLLO

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

## FARRO SALAD

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

# HOMEMADE PASTA



## SPAGHETTI POMODORO

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

## LINGUINE ALLE VONGOLE

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

## PENNE PUTTANESCA

San Marzano Tomato, Green Olives, Capers, Chili Flakes 21

## TORTELLONI CON RICOTTA E SPINACI

Sage, Lemon Zest, Pecorino Fonduta 24

## TAGLIATELLE ALLA BOLOGNESE

Beef-Pork Ragu, Aged Parmigiano 26

## MACCHERONI ALLA VODKA CON ARAGOSTA

San Marzano Tomato, Spicy Calabrian Chile, Vodka, Cream, Poached Lobster Meat 34 (without Lobster 22)

## 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

## HOMEMADE CLASSIC

H.M. Fennel Sausage, Mushroom, Sweet Onion, Mozzarella, San Marzano Tomato 22

## BRAISED GREENS

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

## QUATRO FROMAGGI BIANCO

Scamorza, Taleggio, Ricotta, Pecorino Romano, Herbed Olive Oil 20

## SAN DANIELE

Fresh Mozzarella, San Marzano Tomato, Prosciutto, Arugula 24

## FUNGHI

Oyster Mushrooms, Crimini, Portobello, Taleggio, Chervil Gremolata 23

## TUTTO CARNE

Salami Toscana, Salami Picante, H.M. Sausage, San Marzano Tomato, Smoked Mozzarella 25

# SUPPLEMENTARE

SUBSTITUTE W/GF SPAGHETTI NOODLES +5, H.M. SAUSAGE +5, NONNA'S MEATBALL +5, FARM EGG +4, ARUGULA +2, ROASTED POTATOES +4

# I SECONDI



## POLLO PICCATA

Caper Lemon Butter 26



**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



Toscana, Scarpetta (On-Tap) 12  
 Valpolicella Reverie, Zyme 16/60  
 Barbera d'Asti, Ratti 14/52  
 Chianti Montalbano, Pierazzuoli 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  
 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  
 Pilsner (East Bros, Bo Pils) 6  
 Lager (Estrella Galicia) 6  
 GF (Finnish Longdrink) 5  
 0% Peroni, Italy 6

## SPRITZ BAR



CAPOSALDO PROSECCO 12  
 APEROL SPRITZ 16

## 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



## I 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

### SORBETTO

(SINGLE FLAVOR OR UP TO THREE FLAVORS FOR 6)  
 Lemon, Passion Fruit, Peach,  
 Coconut, Raspberry, Strawberry

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