

ANTIPASTI

Peperonata & Sausage 16

fennel sausage, basil, san marzano tomatoes, parmigiano

Heirloom Tomatoes & Burrata 16 {gf} {veg}

aged balsamic, taggiasca olives, basil, evoo • add prosciutto 6

The Aperitivo Board 16

chef's selection of cured meats and artisanal cheeses, house pickled veggies, carasau bread

Calamari & Zucchini 18

pomodoro, sherry vinegar, thyme

Marinated Olives 9 {gf} {veg}

citrus zest, garlic, chili, garden herbs

Puccia & Ricotta 12 {veg}

evoo, rosemary & honey-peperoncino

SALADS

add chicken 7 • add shrimp 12

La Rossa 16 {veg}

arugula, radicchio, grape tomatoes, chickpeas, cucumbers, radish, olives, balsamic, evoo

Kale & Kale 14 {veg}

artichokes, pickled fresno, chia seeds, grilled corn, radish, avocado & avocado vinaigrette

La Cesare 13 {veg}

bagna cauda, pangrattato, parmigiano, capers, chives

PASTA

House-made daily with Italian imported flour semolina – served al dente

Spinach & Ricotta Stuffed Shells 23 {veg}

san marzano, parmigiano

Pappardelle alla Genovese 24

short rib, vidalia onion, san marzano, basil, parmigiano

Paccheri alla Ligure 21 {veg}

basil & arugula pesto, green beans, pinenuts, parmigiano, burrata, whole wheat flour • add chicken 5

Prosciutto Tortellini al Limone 24

ricotta, lemon zest, parmigiano reggiano, chives

Radiatori alla Vodka 24

san marzano, house sausage, parmigiano reggiano, burrata

Bucatini & Frutti di Mare 28

squid ink, gulf shrimp, pei mussels, calamari, cherry tomatoes, calabrian chili, prosecco

Spaghetti 16 {veg}

san marzano, basil, parmigiano or cacio & pepe, sesame seeds
add sausage 5 • add shrimp 12 • add burrata 6

SECONDI

Chicken Parmigiana 24

san marzano, mozzarella, basil
add spaghetti al pomodoro 5

Chicken Milanese 24

arugula, parmigiano, cherry tomatoes, pickled red onions, lemon

Chicken Bolognese 24

prosciutto, smoked mozzarella, béchamel, sage

Branzino 28

acqua pazza, taggiasca olives, roasted tomatoes, rosemary potatoes, capers

Mussels & Fries 32

white wine, parsley, lemon, calabrian chili

20% gratuity added to all parties of 6 or more

PIZZA

72 hours fermentation made with imported mariani 00 flour

Margherita 16 {veg}

mozzarella, san marzano tomatoes, basil
add calabrian soppressata 6 • add sausage 5 • add chicken 5

Prosciutto & Arugula 25

prosciutto di parma, mozzarella, san marzano tomatoes, grana padano, basil

Bologna's Dream 21

mozzarella, mortadella, burrata, pistachio vinaigrette

The Amalfi Pie 23

smoked mozzarella, guanciale, gulf shrimp, lemon, arugula

The Dolce Diavola 19

san marzano tomatoes, mozzarella pepperoni, jalapeno
local honey, whipped ricotta

Ma NOOOO 19 {veg}

grilled pineapple, taleggio, aged balsamic

Sausage & Rapini 22

basil & arugula pesto, smoked mozzarella, calabrian chimichurri, pecorino, lemon zest

Funghi e Tartufo 22 {veg}

taleggio, mushroom, parmigiano reggiano, black truffle
add sausage 5

SIDES

Charred Green Beans 9 {gf} {veg}

bagna cauda, parmigiano reggiano

Rosemary Potatoes 9

calabrian chimichurri

Garlic Rapini 9 {gf} {veg}

calabrian chimichurri, cherry tomatoes, pecorino

Truffle Fries 9

1263 N Peachtree Pkwy, Peachtree City, GA 3026
770.341.0023 • bici-itl.com • @bicicletta_atl