

WOOD ROASTED OLIVES & ALMONDS..... 11.
 CAESAR..... 12.
 grana padano, breadcrumbs, crispy boquerones
 TUCKER FARM ARTISAN LETTUCES 13.
 hazelnuts, radish, chevre, red wine vinaigrette
 BAKED RICOTTA 14.
 tomato filetto, basil, grilled bread
 NO 246 MEATBALL 5.5
 ANTIPASTI PLATE..... 25.
 artisanal meat & cheese, gnocco fritto, olives

MARGHERITA PIZZA..... 16.
 classic
 FUNGI PIZZA..... 23.
 calabrian chili, garlic, wild mushroom, shitake,
 herb ricotta
 WISE GUY PIZZA 24.
 italian sausage, pepperoni, genoa salami
 THE GODFATHER..... 24.
 prosciutto, arugula, lemon

CACIO E PEPE..... 18.
 black pepper, parmesan, butter, spaghetti
 BLACK SPAGHETTI..... 26.
 shrimp, garlic, chili, scallion
 RIGATONI BOLOGNESE..... 24.
 pork ragu, ricotta, basil
 SMOKED MOZZARELLA & RICOTTA MEZZALUNA 24.
 sausage, broccoli
 CAMPANELLE..... 25.
 mushrooms, pancetta, peas, basil

CHICKEN MARSALA (FOR 2)..... 42.
 tagliatelle, mushroom, brown butter, toast
 SPAGHETTI & MEATBALLS (FOR 2)..... 38.
 exactly what you think it is, messy!

SCALLOPS MEUNIÈRE..... 32.
 cauliflower purée, swiss chard, pickled raisins,
 meuniere sauce
 WOOD ROASTED HALF CHICKEN 27.
 local broccoli, bacon agrodolce, salsa verde
 HANGER STEAK..... 30.
 fingerlings, salsa verde
 EGGPLANT INVOLTINO..... 20.
 ricotta, basil, tomato ragu, goat cheese

BROCCOLI..... 7.
 garlic, lemon, chili
 ROASTED ASPARAGUS 7.
 pepperoncini aioli, grana padano, bread crumbs

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AFTERS

CHOCOLATE PUDDING CAKE.....	8.
thickened cream	
BERRY CROSTATA	8.
vanilla bean gelato	
TIRAMISU	7.
cocoa powder, espresso	
CHOCOLATE SORBET.....	4.
APRICOT CARDAMOM SORBET.....	4.

EA. \$5.

THOMASVILLE TOMME cow's milk

JERSEY GIRL cow's milk

Moscato d'Asti / La Serra, Piedmont 2016	8.
Zibbibo Passito / Ben Rye, Pantelleria 2015	8.
Trebbiano / Belcaro, San Felice, Vin Santo 2008	8.
Valpolicella / Recioto, Bertani 2010	8.
Barolo Chinato / Cocchi NV.....	8.
Tawny 10 / Graham's, Douro.....	8.