

per la tavola (choose 2)

- farm greens** :: giardiniera, red onion, pecorino romano
roasted brussels sprouts :: pancetta, quince saba
lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint
baked ricotta :: lemon, poached tomato, olive oil
stuffed butternut squash :: sausage, apple, kale, pecorino
whipped lardo bruschetta :: herbs, citrus segment

antipasti (choose 3)

- sweet potato** :: cippolini onion, mushroom, rosemary
braised greens :: golden raisins, pecan, red pepper
house-made mozzarella :: tomato, basil, balsamic
roasted beets :: celery, lemon zest, pepperoncini
marinated olives :: lemon, rosemary, oregano
broccoli :: calabrese, lemon, pecorino

pizze (choose 2)

- marinara** :: tomato, oregano, garlic
margherita :: mozzarella, tomato, basil
fennel sausage :: mozzarella, roasted pepper, garlic
pepperoni americano :: picante salame, tomato, mozzarella, basil
bianca :: arugula, mozzarella, ricotta, pecorino romano
roasted mushroom :: ricotta, tomato, caper, thyme
chicken meatball :: tomato, ricotta, red onion, calabrese

addizionale add focaccia 3 *farm egg 2.5 prosciutto 4

- buratta** :: peperonata, pesto, house focaccia 12
meat board :: house mostarda, pickled vegetable, house focaccia 14
cheese board :: spiced nuts, chutney, house focaccia 13

dolci 6

- chocolate caramel pudding** :: **blood orange dreamcicle** :: **lemon crema**

:: please be mindful of our limited seating and following reservations ::
:: we anticipate you dining for about 1 hour & 30 minutes ::

*There is a risk associated with consuming raw animal protein. If you have a chronic illness of the liver, stomach or blood or have immune disorder, you are at greatest risk. If unsure of your risk, consult your physician. Parties of 6 or more will have a suggested gratuity of 18% indicated on their bill. This amount is not compulsory and may be adjusted by the guest.

3.1.17

spumante e rosato*

- glera** NV lunetta prosecco, veneto *straw, baked apple, peach* 10 39
moscato 2014 massolino, asti (375 ml) *fresh flowers, asian pear, honeysuckle* 21
*** pinot noir blend** NV fantinel, venezia giulia *pomegranate, cherry, mineral* 11 43
*** montepulciano** 2015 la valentina, cerasuolo d'abruzzo *fresh strawberry, rose petal* 11 43

bianco

- friulano blend** 2013 maculan 'pino e toi', breganze *lemon, red delicious apple, sea salt* 9 35
greco bianco 2013 librandi, cirò *mediterranean herbs, baked apple, gravel* 10 39
carricante 2015 terre nere, etna *lemon, cooked pineapple, smoke, rock* 58
pinot grigio 2014 tramin 'unterebner', alto adige *gala apple, orange, befeveizen* 63
chardonnay 2012 frescobaldi 'benefizio', pomino riserva *apple pie, salted popcorn, vanilla* 75

rosso

- nerello mascalese** 2013 tenuta di fessina 'erse', etna *peach, sunflower, rock, cherry* 58
pinot noir 2012 elena walch 'ludwig', alto adige *cranberry, dried flowers, nutmeg, mineral* 75
nebbiolo 2011 mauro molino, barolo *dried cherry, unripe blackberry, potpourri, cinnamon* 68
nebbiolo 2007 boroli 'cerequio', barolo *sweet cherry, leather, chamomile, hay* 120
sangiovese 2014 selvapiana, chianti rufina *cherry, roses, balsamic, liquorice* 11 43
sangiovese 2010 lamole di lamole, chianti classico gran selezione *cherry jam, stewed tomato, nutmeg* 77
frappato 2014 occhipinti, sicilia *juicy strawberry, herbal cough drop, wood smoke* 95
dolcetto 2015 bartolo mascarello, alba *blueberry pie, potting soil, dried violets* 68
susumaniello 2014 li veli 'askos', salento *stewed raspberry, dust, red licorice, new leather* 56
nero d'avola 2014 occhipinti 'tami', sicilia *raspberry bramble, loamy earth, pepper* 12 47
nero d'avola 2014 donnafugata 'sedàra', sicilia *salted chocolate, black cherry* 42
aglianico 2015 mastroberardino 'mastro', campania *volcanic rock, blackberry coulis, tar* 11 43
corvina blend 2014 santa maria alla pieve 'pràgal', verona *wild berries, sweet herbs, black olive* 12 47
corvina 2009 cesari 'jèma', veneto *blackberry jam, rosemary, dates, prunes* 82
montepulciano 2014 niro, abruzzo *tobacco, mushroom, dark fruits* 12 47
cab sauv 2005 pagani de marchi 'casalvecchio', toscana *mixed berries, tobacco, coffee, jerky* 85
merlot 1999 radikon, venezia giulia (500 ml) *dried herbs, chipotle, baked blueberry, black truffle* 195

bevande

- mexican coke** :: **diet coke** :: **aqua panna** :: **san pellegrino** :: **aranciata rossa** :: **limonata**

- happy hour** :: **mon-fri 5:00pm to 6:30pm** :: **half-off all wine-by-the-glass, beer, and antipasti**