

## *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. 3.27.16

## *spumante e rosato\**

- glera** NV lunetta prosecco, veneto *straw, baked apple, peach* 11 43  
**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* 12 47  
**lambrusco** NV medici eremete, emelia romagna *black currant, violet, graphite* 10 39

## *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  
**arneis** 2015 ceretto, langhe *apricot, beeswax, limestone* 72  
**chardonnay** 2014 tenute del cabreo 'la pietra', chianti classico *peach preserves, salted popcorn, vanilla* 85

## *rosso*

- nerello mascalese** 2014 tenuta di fessina 'erse', etna *peach, sunflower, rock, cherry* 58  
**barbera** 2013 marchesi di gresy, asti *sour cherry, plum, smoky vanilla* 13 51  
**pinot noir** 2012 elena walch 'ludwig', alto adige *cranberry, dried flowers, nutmeg, mineral* 75  
**frappato** 2014 occhipinti, sicilia *juicy strawberry, herbal cough drop, wood smoke* 95  
**dolcetto** 2015 bartolo mascarello, alba *blueberry pie, potting soil, dried violets* 68  
**sangiovese** 2014 selvapiana, chianti rufina *cherry, roses, balsamic, liquorice* 11 43  
**sangiovese** 2011 lamole di lamole, chianti classico gran selezione *cherry jam, stewed tomato, nutmeg* 77  
**susumaniello** 2015 li veli 'askos', salento *stewed raspberry, dust, red licorice, new leather* 56  
**nero d'avola** 2014 occhipinti 'tam?', sicilia *raspberry bramble, loamy earth, pepper* 54  
**nero d'avola** 2014 donnafugata 'sedàra', sicilia *salted chocolate, black cherry* 42  
**corvina blend** 2014 santa maria alla pieve 'pràgal', verona *wild berries, sweet herbs, black olive* 12 47  
**corvina** 2010 cesari 'jèma', veneto *blackberry jam, rosemary, dates, prunes* 82  
**nebbiolo** 2011 mauro molino, barolo *dried cherry, unripe blackberry, potpourri, cinnamon* 81  
**nebbiolo** 2007 boroli 'cerequio', barolo *sweet cherry, leather, chamomile, hay* 120  
**montepulciano** 2014 niro, abruzzo *tobacco, mushroom, dark fruits* 12 47  
**merlot** 1999 radikon, venezia giulia (500 ml) *dried herbs, chipotle, baked blueberry, black truffle* 195  
**cab blend** 2014 tenuta san guido 'la difese', toscana *red and black currant, baking spice, balsamic* 87

## *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**