

the backspace
family-style menu
\$20 per guest

per la tavola (choose 2)

- farm greens** :: giardiniera, red onion, pecorino romano
- lamb & pork meatballs** :: stewed tomato, bread crumb, asiago, mint
- baked ricotta** :: lemon, poached tomato, olive oil
- whipped lardo bruschetta** :: herbs, citrus segment
- shishito peppers** :: melon, basil
- roasted corn** :: ricotta, pesto

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
- green beans** :: pancetta, garlic, lemon

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** :: charred tomato, cucumber, 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. 7.11.17

*spumante e rosato**

- glera** NV lunetta prosecco, veneto *straw, baked apple, peach* 11 43
- lambrusco** NV medici ermete, emilia romagna *black currant, violet, graphite* 10 39
- * lambrusco** NV l'onesta, emilia romagna *fresh strawberry, violet, orange zest* 11 43
- * aglianico** 2015 feudi di san gregorio 'ros'aura', irpinia, campania *fresh strawberry, rose petal* 12 47

bianco

- bombino bianco** 2016 poderi dal nespole "pagadebit", romagna *gooseberry, apple, hawthorn blossom* 11 43
- pinot grigio** 2015 ronchi di pietro, friuli *hazelnut, white peach, limestone* 48
- friulano** 2014 villa chiopris, friuli grave *straw, white flowers, almond* 10 39
- falanghina** 2014 terredora, campagna *lemon, quince, pear* 13 51
- chardonnay** 2014 tenute del cabreo 'la pietra', chianti classico *peach preserves, salted popcorn, vanilla* 85
- moscato** 2015 oddera cascina di fiori, asti *tangerine, peach, sage* 12 47

rosso

- pergola rosso** 2015 angelini, marche *rose, violet, ripe cherry, tart cranberry* 13 51
- nerello mascalese** 2014 tenuta di fessina 'erse', etna *peach, sunflower, rock, cherry* 60
- barbera** 2013 marchesi di gresy, asti *sour cherry, plum, smoky vanilla* 51
- frappato** 2014 occhipinti, sicilia *juicy strawberry, herbal cough drop, wood smoke* 95
- pinot noir** 2012 lechthaler, trentino-alto adige *red berry, violet, smoke* 43
- dolcetto** 2015 bartolo mascarello, alba *blueberry pie, potting soil, dried violets* 68
- 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* 55
- nero d'avola** 2015 occhipinti 'tamf', sicilia *raspberry bramble, loamy earth, pepper* 50
- montepulciano** 2015 niro, abruzzo *tobacco, mushroom, dark fruits* 11 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 'cerequiuo', barolo *sweet cherry, leather, chamomile, hay* 120
- merlot** 1999 radikon, venezia giulia (500 ml) *dried herbs, chipotle, baked blueberry, black truffle* 195
- primitivo** 2014 cantele, puglia *juicy blackberry, morello cherry, cinnamon* 14 55
- cab blend** 2014 tenuta san guido 'la difese', toscana *red and black currant, baking spice, balsamic* 86

bevande

- :: mexican coke :: diet coke :: aqua panna :: san pellegrino ::**

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