

per la tavola (choose 2)

- farm greens** :: giardiniera, red onion, pecorino romano
lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint
whipped lardo bruschetta :: herbs, citrus segment
shishito peppers :: melon, basil

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

the backspace

family-style menu

\$25 per guest

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 5

- buratta** :: roasted carrot, orange, hazelnut, house focaccia 16
meat board :: house mostarda, pickled vegetable, house focaccia 14
cheese board :: spiced nuts, chutney, house focaccia 13

dolci 6

chocolate hazelnut budino :: strawberries & cream :: peach & butterscotch budino

:: 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. 11.11.17

spumante e rosato*

- glera** NV stellina di notte prosecco, veneto citrus, green pear, white flowers 10 39
lambrusco NV medici eremete, 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 raspberry, rose, herbs 12 47

bianco

- pinot grigio** 2015 ronchi di pietro, friuli hazelnut, white peach, limestone 48
verdicchio 2016 azienda santa barbara, verdicchio dei castelli de jesi, marche melon, lemon zest, sea salt 12 47
chenin blanc 2014 tonnino 'mediteranneo', sicilia peach, apricot, jasmine 10 39
moscato 2015 oddero 'cascina di fiori', asti tangerine, clover honey, sage 13 51

rosso

- pergola rosso** 2016 angelini, marche rose, violet, ripe cherry 13 51
pinot nero 2016 cantina di caldaro, alto adige tart raspberry, sandstone, cinnamon 50
dolcetto 2015 bartolo mascarello, alba ripe blueberry, potting soil, dried violets 68
rondinella/corvina 2016 allegrini, valpolicella dried cherry, baking spices, fruitcake 13 51
nerello mascalese 2014 tenuta di fessina 'erse', sicilia peach skin, sunflower, crushed rock 60
nero d'avola 2015 occhipinti 'tam', sicilia bramble, loamy earth, pepper 50
montepulciano 2015 niro, abruzzo tobacco, mushroom, blackberry 11 42
susumaniello 2015 li veli 'askos', salento raspberry jam, red licorice, new leather 55
primitivo 2014 cantele, puglia black plum, morello cherry, cinnamon 14 55
barbera 2015 damilano, asti chocolate-covered cherry, bitter almond, vanilla 64
merlot 1999 radikon, venezia giulia (500 ml) dried herbs, chipotle, baked blueberry, black truffle 195
sangiovese blend 2013 poggio antico 'lemartine', toscana blueberry compote, leather, black licorice 78
cab blend 2014 tenuta san guido 'la difese', toscana currants, clove, balsamic 86

bevande

- :: mexican coke :: diet coke :: aqua panna ::
:: san pellegrino sparkling :: san pellegrino limonata ::

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