

per la tavola (choose 2)

- backspace ceasar** :: romaine, kale, herb dressing, cherry tomato, focaccia
- lamb & pork meatballs** :: stewed tomato, bread crumb, asiago, mint
- charred escarole** :: roasted grapes, toasted almonds, ricotta
- baked ricotta** :: cherry tomatoes, eggplant, oregano, focaccia

antipasti (choose 3)

- roasted butternut** :: garlic confit, caramelized onion, prosciutto, herbs
- cauliflower** :: pecorino, calabrian peppers, salsa verde
- roasted beets** :: celery, lemon zest, pepperoncini
- marinated olives** :: lemon, rosemary, oregano
- roasted parsnip** :: persimmon mostarda

the backspace family-style menu

\$25 per guest

- 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
- texas lamb** :: tomato, fontina, radicchio, pepperoncini

addizionale add focaccia 3 *farm egg 2.5 prosciutto 4

- buratta** :: heirloom tomatoes, basil, aged balsamic, burnt toast 12
- meat & cheese board** :: house mostarda, pickled vegetable, house focaccia 17

dolci 8

key lime crumble :: hazlnut chocolate

**:: 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. 4.7.18

spumante e rosato*

- prosecco** NV stellina di notte, glera, veneto citrus, green pear, white flowers 10 39
- lambrusco** NV medici eremete, emilia romagna black currant, violet, graphite 10 39
- * franciacorta sparkling rosé** NV contadi castaldi fresh strawberry, citrus blossom, green almond 14 56
- * aglianico** 2017 feudi di san gregorio, campania ripe peach, peach skin, the color peach 12 47

bianco

- trebbiano** 2016 masciarelli. abruzzo white flowers, citrus, pineapple 11 43
- pinot grigio** 2016 ronchi di pietro, friuli hazelnut, ripe peach, limestone 49
- ribolla gialla** 2016 volpe passini, venezie pear, crushed sea shell, brie 12 47
- verdicchio** 2017 azienda santa barbara, verdicchio dei castelli de jesi, marche melon, lime zest, sea salt 43
- cortese** 2016 villa sparina, del comune di gavi, piedmont melon, lime zest, sea salt 12 48
- chardonnay** 2016 rincipi doi butera, sicily peach, ripe melon, white flower 12 48

rossa

- pinot nero** 2017 cantina di caldaro, alto adige ripe tomato, mushroom, strawberry 50
- sangiovese** 2015 fontedoccia, toscana red berries, violet, olive 11 43
- valpolicella** 2017 allegrini, veneto dried cherry, baking spices, fruitcake 14 52
- nero d' avola** 2015 mazzei 'zisola', sicily blackberry, dark cherry, pepper 63
- syrah/sangiovese** 2016 guado al melo 'ba bom ba ba', toscana ripe cherry, black raspberry 14 52
- montepulciano** 2017 caldora, abruzzo plum, vanilla, ripe raspberry 15 59
- aglianico** 2012 ocone 'apollo', campania blueberry, vanilla, dried raspberry 12 45
- cab blend** 2016 tenuta san guido 'la difese', toscana currants, clove, balsalmic 86
- sangiovese** 2013 renieri, brunello di montalcino blackberry jam, mocha, star anise 120
- nebbiolo** 20135 damilano, 'marghe', langhe cherry fruit, rosebud, licorice 75

dolce

- moscato d'asti** 2017 marchesi incisa della rochetta 'felice', piedmont honeysuckle, ginger, apricot 11 43

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