

per la tavola (choose 2)

- backspace caesar** :: 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
artichoke :: cherry tomato, castelvetro olives, ricotta, caciocavallo

addizionale add focaccia 3 *farm egg 2.5 prosciutto 5

dolci 8

- ricotta cheesecake** :: hazelnut chocolate

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

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 11 43
***barbera rosato** tintero, piedmont effervescence, tangerine, jasmine, limestone 13 51

bianco

- friulano** 2017 di lenardo, friuli white flowers, citrus, sweet almonds 11 43
gravina bianco 2017 botromagno, puglia green apple, stone fruit, pear 12 47
sauvignon blanc/sauvignon gris 2016 reva, langhe stone, passion fruit, citrus 62
cortese 2016 villa sparina, del comune di gavi lemon, slate, fresh fruit 13 51
vermentino 2016 ammiraglia massovivo, toscana white peach, crushed rock, sea 65
chardonnay/pinot bianco 2017 pomino, tuscany white flower, green apple, grapefruit 56

rosso

- pinot nero** 2017 cantina di caldaro, alto adige plum, cherry fruit, grilled herb 53
bardolino 2018 benazzoli, veneto citrus, wood smoke, spices 12 47
syrah/sangiovese 2016 guado al melo 'bom ba ba ba', toscana ripe cherry, blackberry, coffee 14 52
nero d' avola 2015 lamuri, sicily blackberry, dark cherry, pepper 61
barbera d' alba 2017 elio filippino ripe cherry, black raspberry 15 58
montepulciano 2017 caldora, abruzzo plum, vanilla, ripe raspberry 15 59
nebbiolo 2015 renato ratti langhe cherry fruit, rosebud, licorice, smoke 16 63
cab blend 2016 tenuta san guido 'la difese', toscana currants, clove, balsamic 86
chianti classico 2015 castello di bossi, toscana dried cherry, toasted vanilla, purple flower 69

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, aranciata, aranciata rosso ::

*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

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