

per la tavola (choose 2)

backspace caesar :: romaine, kale, herb dressing, cherry tomato, focaccia

lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint

beet salad :: caciocavallo, pickled red onion, cherry

baked ricotta :: cherry tomatoes, eggplant, oregano, focaccia

baked tomato :: herbed breadcrumb, basil, parmesan

antipasti (choose 3)

summer squash :: green goddess, banana peppers, pecorino

graffiti eggplant :: smoked cipolini, tomato jam, mint

marinated peas :: mortadella, peppers, oregano

marinated olives :: lemon, rosemary, oregano

green beans::balsamic, crispy shallot, ricotta salata

*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

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 stellina di notte, glera, veneto *citrus, green pear, white flowers* 10 39

lambrusco medici eremete, 'quercioli', emilia romagna *black currant, violet, graphite* 11 43

***barbera rosato** tintero, piedmont *tangerine, jasmine, limestone* 13 51

bianco

pinot grigio 2017 viamora, vaneto *wild flowers, acacia, crisp apple* 13 51

gravina bianco 2017 botromagno, 'gravina', puglia *green apple, stone fruit, pear* 12 47

pomino bianco 2017 castello pomino, 'pomino', tuscany *white flower, green apple, grapefruit* 57

cortese 2016 villa sparina, del comune di gavi *lemon, slate, fresh fruit* 14 54

pecorino 2016 cerulli spinozzi, 'cortalto', abruzzo *peach, white flower, almond* 15 59

vermentino 2016 ammiraglia massovivo, toscana *white peach, crushed rock, sea* 65

rosso

bardolino 2018 benazzoli, 'dafne', veneto *citrus, wood smoke, spices* 12 47

grignolino d'asti 2017 tenuta garetto, piedmont *strawberry, watermelon, baking spice* 61

sangiovese 2017 cantina del giusto, 'fontedoccia', tuscany *ripe cherry, dark berries, pepper* 14 54

pinot nero 2017 cantina di caldaro, alto adige *plum, cherry fruit, grilled herb* 51

cannonau 2017 olianas, sardegna *raspberry, orange, dark chocolate* 15 59

merlot 2017 barone fini, trentino *plum, spices, aromatic herbs* 14 55

barbera d'alba superiore 2015 fantino, piedmont *orchard fruit, violet, flowers* 72

carignano del sulcis 2017 mesa, 'buio', sardinia *dark berries, herbs and spices, anise* 16 63

barolo 2014 dogliotti *violet, leather, spices* 89

dolce

moscato 2018 bartenura, piedmont *pear, tangerine, melon* 13 55

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 5:00^{pm} to 6:30^{pm} :: half-off all wine-by-the-glass, beer, and antipasti