

the backspace
family-style menu
\$20 per guest

per la tavola (choose 2)

- farm greens** :: giardiniera, red onion, pecorino romano
- roasted brussels sprouts** :: pancetta, quince saba
- lamb & pork meatballs** :: stewed tomato, bread crumb, asiago, mint
- baked ricotta** :: lemon, poached tomato, olive oil
- stuffed butternut squash** :: sausage, apple, kale, pecorino
- whipped lardo bruschetta** :: herbs, citrus segment

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
- broccoli** :: calabrese, lemon, pecorino

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** :: peperonata, pesto, house focaccia 12
- meat board** :: house mostarda, pickled vegetable, house focaccia 14
- cheese board** :: spiced nuts, chutney, house focaccia 13

:: please be mindful of our limited seating and following reservations ::

**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. 12.29.16*

*spumante e rosato**

- glera** NV lunetta prosecco, veneto *straw, baked apple, peach* 10 39
- moscato** 2014 massolino, asti (375 ml) *fresh flowers, asian pear, honeysuckle* 21
- * pinot noir blend** NV fantinel, venezia giulia *pomegranate, cherry, mineral* 11 43
- * montepulciano** 2015 la valentina, cerasuolo d'abruzzo *fresh strawberry, rose petal* 11 43

bianco

- friulano blend** 2013 maculan 'pino e toi', breganze *lemon, red delicious apple, sea salt* 9 35
- greco bianco** 2013 librandi, cirò *mediterranean herbs, baked apple, gravel* 10 39
- carricante** 2015 terre nere, etna *lemon, cooked pineapple, smoke, rock* 58
- pinot grigio** 2014 tramin 'unterebner', alto adige *gala apple, orange, befeveizen* 63
- chardonnay** 2012 frescobaldi 'benefizio', pomino riserva *apple pie, salted popcorn, vanilla* 75

*rosso **only 1 left!*

- nerello mascalese** 2013 tenuta di fessina 'erse', etna *peach, sunflower, rock, cherry* 58
- pinot noir** 2012 elena walch 'ludwig', alto adige *cranberry, dried flowers, nutmeg, mineral* 75
- nebbiolo** 2011 mauro molino, barolo *dried cherry, unripe blackberry, potpourri, cinnamon* 68
- nebbiolo** 2007 boroli 'cerequio', barolo *sweet cherry, leather, chamomile, hay* 120
- sangiovese** 2014 selvapiana, chianti rufina *cherry, roses, balsamic, liquorice* 11 43
- sangiovese** 2010 lamole di lamole, chianti classico gran selezione *cherry jam, stewed tomato, nutmeg* 77
- frappato** 2014 occhipinti, sicilia *juicy strawberry, herbal cough drop, wood smoke* 95
- frappato blend** 2015 occhipinti 'sp68', sicilia *unripe blackberry, peach pit, porcini* 65
- dolcetto** 2015 bartolo mascarello, alba *blueberry pie, potting soil, dried violets* 68
- susumaniello** 2014 li veli 'askos', salento *stewed raspberry, dust, red licorice, new leather* 56
- nero d'avola** 2014 occhipinti 'tami', sicilia *raspberry bramble, loamy earth, pepper* 12 47
- nero d'avola** 2014 donnafugata 'sedàra', sicilia *salted chocolate, black cherry* 42
- aglianico** 2015 mastroberardino 'mastro', campania *volcanic rock, blackberry coulis, tar* 11 43
- corvina blend** 2014 santa maria alla pieve 'pràgal', verona *wild berries, sweet herbs, black olive* 12 47
- corvina** 2009 cesari 'jèma', veneto *blackberry jam, rosemary, dates, prunes* 82
- montepulciano** 2014 niro, abruzzo *tobacco, mushroom, dark fruits* 12 47
- cab sauv** 2005 pagani de marchi 'casalvecchio', toscana *mixed berries, tobacco, coffee, jerky* 85
- **merlot** 1999 radikon, venezia giulia (500 ml) *dried herbs, chipotle, baked blueberry, black truffle* 195

bevande

- mexican coke** :: diet coke :: aqua panna :: san pellegrino :: aranciata rossa :: limonata
- happy hour** :: mon-fri 5:00pm to 6:30pm :: half-off all wine-by-the-glass, beer, and antipasti