

per la tavola

meat & cheese board :: grapefruit mostarda, apple mostarda, pickled carrot	17
beet salad :: roasted beets, caciocavallo, pickled red onion, cherry	12
backspace caesar :: romaine, kale, herb dressing, cherry tomato, focaccia	13
lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint	12
baked tomato :: herbed breadcrumb, basil, parmesan	12
baked ricotta :: cherry tomatoes, roasted eggplant, oregano, focaccia	13
focaccia 3 prosciutto 7	

antipasti 8

marinated southern peas :: mortadella, peppers, oregano
marinated olives :: lemon, rosemary, oregano
graffiti eggplant :: smoked cipolini, tomato jam, mint
roasted summer squash :: green goddess, banana peppers, pecorino
green beans :: balsamic, crispy shallot, ricotta salata

the backspace

pizze *add prosciutto 5 *add farm egg 2.5

marinara :: tomato, oregano, garlic	13
margherita :: mozzarella, tomato, basil	14
fennel sausage :: mozzarella, roasted pepper, garlic	16
pepperoni americano :: picante salame, tomato, mozzarella, basil	16
bianca :: arugula, mozzarella, ricotta, pecorino romano	16
roasted mushroom :: ricotta, tomato, caper, thyme	16
artichoke :: cherry tomatoes, castelvetrano olives, caciocavallo, ricotta	15

dolci budini 8

budino di riso :: hazelnut chocolate

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

:: we anticipate you dining for about 1 hour & 15 minutes ::

:: happy hour :: 1/2 off antipasti, beer & wine by the glass :: monday-friday, 5-6:30pm

*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 20% indicated on their bill. This amount is not compulsory and may be adjusted by the guest. 2.9.19

spumante e rosato*

prosecco stellina di notte, glera, veneto <i>citrus, green pear, white flowers</i>	10	39
lambrusco medici eremete, 'quercioli', emilia romagna <i>black currant, violet, graphite</i>	11	43
*barbera rosato tintero, piedmont <i>tangerine, jasmine, limestone</i>	13	51

bianco

pinot grigio 2017 viamora, vaneto <i>wild flowers, acacia, crisp apple</i>	13	51
gravina bianco 2017 botromagno, 'gravina', puglia <i>green apple, stone fruit, pear</i>	12	47
pomino bianco 2017 castello pomino, 'pomino', tuscany <i>white flower, green apple, grapefruit</i>		57
cortese 2016 villa sparina, del comune di gavi <i>lemon, slate, fresh fruit</i>	14	54
pecorino 2016 cerulli spinozzi, 'cortalto', abruzzo <i>peach, white flower, almond</i>	15	59
vermentino 2016 ammiraglia massovivo, toscana <i>white peach, crushed rock, sea</i>		65

rosso

bardolino 2018 benazzoli, 'dafne', veneto <i>citrus, wood smoke, spices</i>	12	47
grignolino d'asti 2017 tenuta garetto, piedmont <i>strawberry, watermelon, baking spice</i>		61
sangiovese 2017 cantina del giusto, 'fontedoccia', tuscany <i>ripe cherry, dark berries, pepper</i>	14	54
pinot nero 2017 cantina di caldaro, alto adige <i>plum, cherry fruit, grilled herb</i>		51
cannonau 2017 olianas, sardegna <i>raspberry, orange, dark chocolate</i>	15	59
merlot 2017 barone fini, trentino <i>plum, spices, aromatic herbs</i>	14	55
barbera d'alba superiore 2015 fantino, piedmont <i>orchard fruit, violet, flowers</i>		72
carignano del sulcis 2017 mesa, 'buio', sardinia <i>dark berries, herbs and spices, anise</i>	16	63
barolo 2014 dogliotti <i>violet, leather, spices</i>		89

dolce

moscato 2018 bartenura, piedmont <i>pear, tangerine, melon</i>	13	55
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bevande

:: mexican coke :: diet coke :: aqua panna ::
:: san pellegrino sparkling :: san pellegrino limonata, aranciata, aranciata rosso ::

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