

per la tavola

meat & cheese board :: grapefruit mostarda, apple mostarda, pickled carrot	17
backspace caesar :: romaine, kale, herb dressing, cherry tomato, focaccia	13
charred escarole :: roasted grapes, toasted almonds, ricotta salata	10
lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint	12
baked ricotta :: cherry tomatoes, roasted eggplant, oregano, focaccia	12
focaccia 3 prosciutto	7

antipasti 8

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

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, castelvetro olives, caciocavallo, ricotta	15

dolci budini 8

ricotta cheesecake :: hazelnut chocolate

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

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

the backspace

:: 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 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	

rossa

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	::	::

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