

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	15
bianca :: arugula, mozzarella, ricotta, pecorino romano	16
roasted mushroom :: ricotta, tomato, caper, thyme	16
texas lamb :: tomato, fontina, radicchio, pepperoncini	16

dolci budini 8

key lime crumble :: 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 NV stellina di notte, glera, veneto citrus, green pear, white flowers	10	39
lambrusco NV medici eremete, emilia romagna black currant, violet, graphite	10	39
*franciacorta sparkling rosé NV contadi castaldi fresh strawberry, citrus blossom, green almond	14	56
*aglianico rosé 2017 feudi di san gregorio', campania ripe peach, peach skin, strawberries	12	47
*lagrein rosé 2015 terlan, alto adige strawberry, raspberry, cherry		60

bianca

friulano 2017 di lenardo, friuli white flowers, citrus, sweet almonds	11	43
pinot grigio 2016 ronchi di pietro, friuli hazelnut, ripe peach, limestone		49
ribolla gialla 2016 volpe pasini, venezie pear, crushed sea shell, brie	12	47
cortese 2016 villa sparina, del comune di gavi lemon, slate, fresh acidity	12	48
sauvignon blanc/sauvignon gris 2016 reva, langhe stone, passion fruit, citrus		63
arneis 2015 bruno giacosa, arneis papaya, orchard fruit, citrus		74

rosso

pinot nero 2017 cantina di caldaro, alto adige plum, cherry fruit, grilled herb		53
sangiovese 2016 campo della fiera, umbria tart cherry, cinnamon, herbs	12	45
valpolicella 2017 allegrini, veneto dried cherry, baking spices, fruitcake	14	52
nero d' avola 2015 lamuri, sicily blackberry, dark cherry, pepper		63
barbera d' alba 2017 elio filippino ripe cherry, black raspberry	15	58
montepulciano 2017 caldora, abruzzo plum, vanilla, ripe raspberry	15	59
cab blend 2016 tenuta san guido 'la difese', toscana currants, clove, balsamic		86
nebbiolo 2015 paitin 'starda' langhe cherry fruit, rosebud, licorice, smoke		70

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