

## per la tavola

<b>meat board</b> :: house mostarda, pickled vegetable, house focaccia	14
<b>cheese board</b> :: spiced nuts, chutney, house focaccia	13
<b>farm greens</b> :: giardiniera, red onion, pecorino romano	9
<b>roasted brussels sprouts</b> :: pancetta, quince saba	12
<b>lamb &amp; pork meatballs</b> :: stewed tomato, bread crumb, asiago, mint	11
<b>baked ricotta</b> :: lemon, poached tomato, olive oil	11
<b>stuffed butternut squash</b> :: sausage, apple, kale, pecorino	11
<b>buratta</b> :: peperonata, pesto, house focaccia	12
<b>whipped lardo bruschetta</b> :: herbs, citrus segment	8
<b>focaccia 3 prosciutto 6</b>	

## antipasti 6

<b>roasted beets</b> :: celery, lemon zest, pepperoncini
<b>marinated olives</b> :: lemon, rosemary, oregano
<b>broccoli</b> :: calabrese, lemon, pecorino
<b>house-made mozzarella</b> :: tomato, basil, balsamic
<b>braised greens</b> :: golden raisins, pecans, red pepper
<b>sweet potato</b> :: cipollini onion, mushroom, rosemary

## pizze add prosciutto 4 \*farm egg 2.5

<b>marinara</b> :: tomato, oregano, garlic	11
<b>margherita</b> :: mozzarella, tomato, basil	13
<b>fennel sausage</b> :: mozzarella, roasted pepper, garlic	15
<b>pepperoni americano</b> :: picante salame, tomato, mozzarella, basil	14
<b>bianca</b> :: arugula, mozzarella, ricotta, pecorino romano	15
<b>roasted mushroom</b> :: ricotta, tomato, caper, thyme	14
<b>chicken meatball</b> :: tomato, ricotta, red onion, calabrese	15

## dolci 6

<b>chocolate caramel pudding</b> :: <b>blood orange dreamcicle</b> :: <b>lemon crema</b>
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**:: please be mindful of our limited seating and following reservations ::**

**:: 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 18% indicated on their bill. This amount is not compulsory and may be adjusted by the guest. 2.27.17

## spumante e rosato\*

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

## bianco

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

## rosso \*\*only 1 left!

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