

per la tavola

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

antipasti 6

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

pizze add prosciutto 4 *farm egg 2.5

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

dolci 6

chocolate caramel pudding :: blood orange dreamcicle	::	lemon crema
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:: happy hour :: 1/2 off antipasti, beer & wine by the glass :: monday-friday, 5-6:30pm

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

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

*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. 3.1.17

spumante e rosato*

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

bianco

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

rosso

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