

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
shishito peppers :: melon, basil	12
lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint	11
baked ricotta :: lemon, poached tomato, olive oil	11
roasted corn :: ricotta, pesto	9
buratta :: charred tomato, cucumber, 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
green beans :: pancetta, garlic, lemon
house-made mozzarella :: tomato, basil, balsamic
braised greens :: golden raisins, pecans, red pepper
sweet potato :: cipollini onion, mushroom, rosemary

pizze *add prosciutto 4 *add 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

strawberries and cream :: butterscotch peach budino :: hazelnut chocolate budino

:: 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 18% indicated on their bill. This amount is not compulsory and may be adjusted by the guest. 7.18.17

spumante e rosato*

glera NV lunetta prosecco, veneto <i>straw, baked apple, peach</i>	11	43
lambrusco NV medici eremete, emilia romagna <i>black currant, violet, graphite</i>	10	39
* lambrusco NV l'onesta, emilia romagna <i>fresh strawberry, violet, orange zest</i>	11	43
* aglianico 2015 feudi di san gregorio 'ros'aura', irpinia, campania <i>fresh strawberry, rose petal</i>	12	47

bianco

bombino bianco 2016 poderi dal nespole 'pagadebit', romagna <i>gooseberry, apple, hawthorn blossom</i>	11	43
pinot grigio 2015 ronchi di pietro, friuli <i>hazelnut, white peach, limestone</i>		48
friulano 2014 villa chiopris, friuli grave <i>straw, white flowers, almond</i>	10	39
chardonnay 2014 tenute del cabreo 'la pietra', chianti classico <i>peach preserves, salted popcorn, vanilla</i>		85
moscato 2015 oddera cascina di fiori, asti <i>tangerine, peach, sage</i>	12	47

rosso

pergola rosso 2015 angelini, marche <i>rose, violet, ripe cherry, tart cranberry</i>	13	51
nerello mascalese 2014 tenuta di fessina 'erse', etna <i>peach, sunflower, rock, cherry</i>		60
pinot noir 2012 elena walch 'ludwig', alto adige <i>cranberry, dried flowers, nutmeg, mineral</i>		75
barbera 2013 marchesi di gresy, asti <i>sour cherry, plum, smoky vanilla</i>		51
frappato 2014 occhipinti, sicilia <i>juicy strawberry, herbal cough drop, wood smoke</i>		95
pinot noir 2012 lechthaler, trentino-alto adige <i>red berry, violet, smoke</i>		43
dolcetto 2015 bartolo mascarello, alba <i>blueberry pie, potting soil, dried violets</i>		68
sangiovese 2011 lamole di lamole, chianti classico gran selezione <i>cherry jam, stewed tomato, nutmeg</i>		77
susumaniello 2015 li veli 'askos', salento <i>stewed raspberry, dust, red licorice, new leather</i>		55
nero d'avola 2015 occhipinti 'tami', sicilia <i>raspberry bramble, loamy earth, pepper</i>		50
montepulciano 2015 niro, abruzzo <i>tobacco, mushroom, dark fruits</i>	11	42
corvina blend 2014 santa maria alla pieve 'pragal', verona <i>wild berries, sweet herbs, black olive</i>	12	47
corvina 2010 cesari 'jema', veneto <i>blackberry jam, rosemary, dates, prunes</i>		82
merlot 1999 radikon, venezia giulia (500 ml) <i>dried herbs, chipotle, baked blueberry, black truffle</i>		195
primitivo 2014 cantele, puglia <i>juicy blackberry, morello cherry, cinnamon</i>	14	55
cab blend 2014 tenuta san guido 'la difese', toscana <i>red and black currant, baking spice, balsamic</i>		86

bevande

:: mexican coke :: diet coke :: aqua panna :: san pellegrino ::

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