

## 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>pear panzanella</b> :: roasted pear, focaccia, pancetta, charred onion, pecorino	9
<b>shishito peppers</b> :: melon, basil	12
<b>lamb &amp; pork meatballs</b> :: stewed tomato, bread crumb, asiago, mint	11
<b>buratta</b> :: roasted carrot, orange, hazelnut, house focaccia	16
<b>whipped lardo bruschetta</b> :: herbs, citrus segment	8
<b>focaccia 3 prosciutto 7</b>	

## antipasti 6

<b>roasted beets</b> :: celery, lemon zest, pepperoncini
<b>marinated olives</b> :: lemon, rosemary, oregano
<b>green beans</b> :: pancetta, garlic, lemon
<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 5 \*add 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 pepper	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. 11.11.17

## spumante e rosato\*

<b>glera</b> NV stellina di notte prosecco, veneto <i>citrus, green pear, white flowers</i>	10	39
<b>lambrusco</b> NV medici eremete, emilia romagna <i>black currant, violet, graphite</i>	10	39
<b>* lambrusco</b> NV l'onesta, emilia romagna <i>fresh strawberry, violet, orange zest</i>	11	43
<b>* aglianico</b> 2015 feudi di san gregorio 'ros'aura', irpinia, campania <i>fresh raspberry, rose, herbs</i>	12	47

## bianco

<b>pinot grigio</b> 2015 ronchi di pietro, friuli <i>hazelnut, white peach, limestone</i>		48
<b>verdicchio</b> 2016 azienda santa barbara, verdicchio dei castelli de jesi, marche <i>melon, lemon zest, sea salt</i>	12	47
<b>chenin blanc</b> 2014 tonnino 'mediteranneo', sicilia <i>peach, apricot, jasmine</i>	10	39
<b>moscato</b> 2015 oddero 'cascina di fiori', asti <i>tangerine, clover honey, sage</i>	13	51

## rosso

<b>pergola rosso</b> 2016 angelini, marche <i>rose, violet, ripe cherry</i>	13	51
<b>pinot nero</b> 2016 cantina di caldaro, alto adige <i>tart raspberry, sandstone, cinnamon</i>		50
<b>dolcetto</b> 2015 bartolo mascarello, alba <i>ripe blueberry, potting soil, dried violets</i>		68
<b>rondinella/corvina</b> 2016 allegrini, valpolicella <i>dried cherry, baking spices, fruitcake</i>	13	51
<b>nerello mascalese</b> 2014 tenuta di fessina 'erse', sicilia <i>peach skin, sunflower, crushed rock</i>		60
<b>nero d'avola</b> 2015 occhipinti 'tami', sicilia <i>bramble, loamy earth, pepper</i>		50
<b>montepulciano</b> 2015 niro, abruzzo <i>tobacco, mushroom, blackberry</i>	11	42
<b>susumaniello</b> 2015 li veli 'askos', salento <i>raspberry jam, red licorice, new leather</i>		55
<b>primitivo</b> 2014 cantele, puglia <i>black plum, morello cherry, cinnamon</i>	14	55
<b>barbera</b> 2015 damilano, asti <i>chocolate-covered cherry, bitter almond, vanilla</i>		64
<b>merlot</b> 1999 radikon, venezia giulia (500 ml) <i>dried herbs, chipotle, baked blueberry, black truffle</i>		195
<b>sangiovese blend</b> 2013 poggio antico 'lemartine', toscana <i>blueberry compote, leather, black licorice</i>		78
<b>cab blend</b> 2014 tenuta san guido 'la difese', toscana <i>currants, clove, balsamic</i>		86

## bevande

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

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