

## 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

grapefruit pepita budino :: butterscotch apple 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. 11.24.17

## spumante e rosato\*

<b>glera</b> NV stellina di notte prosecco, veneto citrus, green pear, white flowers	10	39
<b>chardonnay</b> NV bonomi 'satén', franciacorta brioche, vanilla, baking spices		68
<b>lambrusco</b> NV medici eremete, emilia romagna black currant, violet, graphite	10	39
<b>* lambrusco</b> NV l'onesta, emilia romagna fresh strawberry, violet, orange zest	11	43
<b>* aglianico</b> 2015 feudi di san gregorio 'ros'aura', irpinia, campania fresh raspberry, rose, herbs	12	47

## bianco

<b>pinot grigio</b> 2015 ronchi di pietro, friuli hazelnut, white peach, limestone		48
<b>verdicchio</b> 2016 azienda santa barbara, verdicchio dei castelli de jesi, marche melon, lemon zest, sea salt	12	47
<b>moscato</b> 2015 oddero 'cascina di fiori', asti tangerine, clover honey, sage	14	55
<b>fiano di avellino</b> NV feudi di san gregorio, campania nectarine, chamomile, white tea	13	51
<b>chardonnay</b> 2013 tenuta santa maria 'torre pieve', veneto vanilla, hazelnut, ripe pineapple		66

## rosso

<b>bardolino</b> 2016 benazzoli fulvio 'dafne', veneto roses, ripe cherry, allspice	12	47
<b>pinot nero</b> 2016 cantina di caldaro, alto adige tart raspberry, sandstone, cinnamon		50
<b>dolcetto</b> 2015 bartolo mascarello, alba ripe blueberry, potting soil, dried violets		68
<b>valpolicella</b> 2016 allegrini, valpolicella dried cherry, baking spices, fruitcake	13	51
<b>nerello mascalese</b> 2014 tenuta di fessina 'erse', sicilia peach skin, sunflower, crushed rock		60
<b>nero d'avola</b> 2016 occhipinti 'tami', sicilia bramble, loamy earth, pepper		50
<b>montepulciano</b> 2015 niro, abruzzo tobacco, mushroom, blackberry	11	42
<b>susumaniello</b> 2015 li veli 'askos', salento raspberry jam, red licorice, new leather		55
<b>primitivo</b> 2014 cantele, puglia black plum, morello cherry, cinnamon	14	55
<b>barbera</b> 2015 damilano, asti chocolate-covered cherry, bitter almond, vanilla		64
<b>merlot</b> 1999 radikon, venezia giulia (500 ml) dried herbs, chipotle, baked blueberry, black truffle		195
<b>sangiovese blend</b> 2013 poggio antico 'lemartine', toscana blueberry compote, leather, black licorice		78
<b>cab blend</b> 2014 tenuta san guido 'la difese', toscana currants, clove, balsamic		86

## bevande

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

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