

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

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 5 *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 pepper	15

dolci 6

texas citrus 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*

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

bianco

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

rosso

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