

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, hazlenut, 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
*pinot noir NV bosco del merlo, tre venezie fresh strawberry, orange blossom, citrus	12	47
* 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, ripe peach, limestone		48
ribolla gialla 2016 volpe passini, venezie pear, crushed sea shell, brie		46
verdicchio 2016 azienda santa barbara, verdicchio dei castelli de jesi, marche melon, lemon zest, sea salt	12	47
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

rossa

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
valpolicella 2016 allegrini, veneto dried cherry, baking spices, fruitcake	13	51
sangiovese 2016 vestini, abruzzo fig, tomato leaf, ripe raspberry	10	39
susumaniello 2015 li veli 'askos', salento raspberry jam, red licorice, new leather		55
dolcetto 2015 pecchenino, dogliani gravel, ripe cherry, allspice		48
barbera 2015 damilano, asti chocolate-covered cherry, bitter almond, vanilla		64
nebbiolo 2013 ca'viola barolo caviot violet, cranberry, graphite		98
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 5:00^{pm} to 6:30^{pm} :: half-off all wine-by-the-glass, beer, and antipasti