

per la tavola

meat board :: house mostarda, pickled vegetable, house focaccia	14
cheese board :: spiced nuts, chutney, house focaccia	13
romaine greens :: giardiniera, red onion, pecorino romano	10
pear panzanella :: roasted pear, focaccia, pancetta, charred onion, pecorino	10
shishito peppers :: melon, basil	12
lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint	12
buratta :: roasted carrot, orange, hazelnut, house focaccia	12
whipped lardo bruschetta :: herbs, citrus segment	9
focaccia 3 prosciutto	7

antipasti 7

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	13
margherita :: mozzarella, tomato, basil	14
fennel sausage :: mozzarella, roasted pepper, garlic	16
pepperoni americano :: picante salame, tomato, mozzarella, basil	15
bianca :: arugula, mozzarella, ricotta, pecorino romano	16
roasted mushroom :: ricotta, tomato, caper, thyme	16
smoked brisket :: tomato, arugula, mozzarella, red onion, chili oil	16

dolci budini 8

strawberry peach cheesecake :: butterscotch apple :: hazelnut chocolate

:: 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 20% indicated on their bill. This amount is not compulsory and may be adjusted by the guest.

7.8.18

spumante e rosato*

prosecco NV stellina di notte, glera, veneto <i>citrus, green pear, white flowers</i>	10	39
franciacorta NV bonomi 'satén', chardonnay <i>brioche, vanilla, baking spices</i>		68
lambrusco NV medici eremete, emilia romagna <i>black currant, violet, graphite</i>	10	39
* franciacorta sparkling rosé NV contadi castaldi <i>fresh strawberry, citrus blossom, green almond</i>	14	56
* corvina blend rosé 2017 pasqua odio et amo '11 minutes', veneto <i>ripe peach, peach skin, the color peach</i>	12	47

bianco

trebbiano 2016 masciarelli abruzzo <i>white flowers, citrus, pineapple</i>	11	43
pinot grigio 2016 ronchi di pietro, friuli <i>hazelnut, ripe peach, limestone</i>		49
ribolla gialla 2016 volpe pasini, venezie <i>pear, crushed sea shell, brie</i>	12	47
verdicchio 2017 azienda santa barbara, verdicchio dei castelli de jesi, marche <i>melon, lime zest, sea salt</i>		43
chardonnay 2013 tenuta santa maria 'torre pieve', veneto <i>ripe pineapple, vanilla, toffee</i>		42

rosso

bardolino 2016 benazzoli fulvio 'dafne', veneto <i>roses, ripe cherry, allspice</i>	13	48
pinot nero 2016 cantina di caldaro, alto adige <i>ripe tomato, mushroom, strawberry</i>		50
montepulciano 2016 caldora <i>mascara plum, vanilla, ripe raspberry</i>	12	43
valpolicella 2016 allegrini, veneto <i>dried cherry, baking spices, fruitcake</i>	14	52
barbera 2015 damilano, asti <i>chocolate-covered cherry, bitter almond, vanilla</i>	15	59
nero d'avola 2016 occhipinti 'tami', sicilia <i>bramble, loamy earth, pepper</i>		51
nebbiolo 2013 azienda agricola ca'viola 'caviòt', barolo <i>violet, cranberry, graphite</i>		98
cab blend 2016 tenuta san guido 'la difese', toscana <i>currants, clove, balsamic</i>		86
sangiovese 2013 renieri, brunello di montalcino <i>blackberry jam, mocha, star anise</i>		120

dolce

moscato d'asti 2017 marchesi incisa della rochetta 'felice', piedmont <i>honeysuckle, ginger, apricot</i>	11	43
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bevande

:: mexican coke :: diet coke :: aqua panna ::
:: san pellegrino sparkling :: san pellegrino limonata, aranciata, aranciata rosso ::

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