

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
clams casino :: wood roasted clams, white wine, spicy pecorino crumb, bacon	16
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 citrus, green pear, white flowers	10	39
lambrusco NV medici eremete, emilia romagna black currant, violet, graphite	10	39
*franciacorta sparkling rosé NV contadi castaldi fresh strawberry, citrus blossom, green almond	14	56
*aglianico rosé 2017 feudi di san gregorio', campania ripe peach, peach skin, strawberries	12	47

bianca

trebbiano 2016 masciarelli abruzzo white flowers, citrus, pineapple	11	43
pinot grigio 2016 ronchi di pietro, friuli hazelnut, ripe peach, limestone		49
ribolla gialla 2016 volpe pasini, venezie pear, crushed sea shell, brie	12	47
verdicchio 2017 azienda santa barbara, verdicchio dei castelli de jesi, marche melon, lime zest, sea salt		43
gavi 2016 villa sparina, del comune di gavi lemon, slate, fresh acidity	12	48

rosso

bardolino 2016 benazzoli fulvio 'dafne', veneto roses, ripe cherry, allspice	13	48
pinot nero 2017 cantina di caldaro, alto adige ripe tomato, mushroom, strawberry		50
sangiovese 2015 fontedoccia, rosso toscano red berries, violet, olive	11	43
valpolicella 2016 allegrini, veneto dried cherry, baking spices, fruitcake	14	52
montepulciano 2016 caldora, abruzzo plum, vanilla, ripe raspberry	12	43
syrah/sangiovese 2015 guado al melo 'ba bom ba ba', toscana ripe cherry, black raspberry	14	52
nero d'avola 2016 occhipinti 'tami', sicilia bramble, loamy earth, pepper		51
nebbiolo 2013 azienda agricola ca'viola 'caviot', barolo violet, cranberry, graphite		98
cab blend 2016 tenuta san guido 'la difese', toscana currants, clove, balsamic		86
sangiovese 2013 renieri, brunello di montalcino blackberry jam, mocha, star anise		120

dolce

moscato d'asti 2017 marchesi incisa della rochetta 'felice', piedmont honeysuckle, ginger, apricot	11	43
---	----	----

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