

## 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>garden salad</b> :: superfood greens, pecan, ricotta salata, vinaigrette	10
<b>pear panzanella</b> :: roasted pear, focaccia, pancetta, charred onion, pecorino	10
<b>shishito peppers</b> :: melon, basil	12
<b>lamb &amp; pork meatballs</b> :: stewed tomato, bread crumb, asiago, mint	12
<b>buratta</b> :: heirloom tomatoes, basil, aged balsamic, burnt toast	12
<b>roasted parsnip</b> :: persimmon mostarda, brown butter vinaigrette	11
<b>focaccia 3 prosciutto 7</b>	

## antipasti 8

<b>roasted beets</b> :: celery, lemon zest, pepperoncini	
<b>marinated olives</b> :: lemon, rosemary, oregano	
<b>cauliflower</b> :: pecorino, calabrian peppers, salsa verde	
<b>house-made mozzarella</b> :: tomato, basil, balsamic	
<b>charred escarole</b> :: roasted grapes, toasted almonds, pepperoncini	
<b>sweet potato</b> :: cipollini onion, mushroom, rosemary	

## pizze \*add prosciutto 5 \*add farm egg 2.5

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

## dolci budini 8

**key lime crumble** :: 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. 11.5.18

## spumante e rosato\*

<b>prosecco</b> NV stellina di notte, glera, veneto citrus, green pear, white flowers	10	39
<b>lambrusco</b> NV medici eremete, emilia romagna black currant, violet, graphite	10	39
<b>*franciacorta sparkling rosé</b> NV contadi castaldi fresh strawberry, citrus blossom, green almond	14	56
<b>*aglianico rosé</b> 2017 feudi di san gregorio', campania ripe peach, peach skin, strawberries	12	47

## bianca

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

## rosso

<b>pinot nero</b> 2017 cantina di caldaro, alto adige ripe tomato, mushroom, strawberry		50
<b>sangiovese</b> 2013 terre di corzano, chianti, red berries, violet, olive	12	45
<b>valpolicella</b> 2016 allegrini, veneto dried cherry, baking spices, fruitcake	14	52
<b>syrah/sangiovese</b> 2015 guado al melo 'ba bom ba ba', toscana ripe cherry, black raspberry	14	52
<b>aglianico</b> 2012 ocone "apollo" campania blueberry, vanilla, dried raspberry	12	45
<b>cab blend</b> 2016 tenuta san guido 'la difese', toscana currants, clove, balsamic		86
<b>sangiovese</b> 2013 renieri, brunello di montalcino blackberry jam, mocha, star anise		120
<b>nebbiolo</b> 2015 damilano 'marghe', langhe cherry fruit, rosebud, licorice		75

## dolce

<b>moscato d'asti</b> 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 5:00<sup>pm</sup> to 6:30<sup>pm</sup> :: half-off all wine-by-the-glass, beer, and antipasti