

## per la tavola

<b>meat &amp; cheese board</b> :: grapefruit mostarda, apple mostarda, pickled carrot	17
<b>backspace caesar</b> :: romaine, kale, herb dressing, cherry tomato, focaccia	13
<b>charred escarole</b> :: roasted grapes, toasted almonds, ricotta salata	10
<b>lamb &amp; pork meatballs</b> :: stewed tomato, bread crumb, asiago, mint	12
<b>baked ricotta</b> :: cherry tomatoes, roasted eggplant, oregano, focaccia	12
<b>focaccia 3 prosciutto</b>	7

## 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>roasted butternut</b> :: garlic confit, caramelized onion, prosciutto, herbs
<b>roasted parsnip</b> :: pear mostarda, pomegranate vinaigrette

## the backspace

### 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>texas lamb</b> :: tomato, fontina, radicchio, pepperoncini	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. 2.9.19

## 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>friulano</b> 2017 di lenardo, friuli white flowers, citrus, sweet almonds	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>cortese</b> 2016 villa sparina, del comune di gavi lemon, slate, fresh acidity	12	48
<b>sauvignon blanc/sauvignon gris</b> 2016 reva, langhe stone, passion fruit, citrus		63

## rosso

<b>pinot nero</b> 2017 cantina di caldaro, alto adige plum, cherry fruit, grilled herb		53
<b>sangiovese</b> 2016 campo della fiera, umbria tart cherry, cinnamon, herbs	12	45
<b>valpolicella</b> 2017 allegrini, veneto dried cherry, baking spices, fruitcake	14	52
<b>nero d' avola</b> 2015 lamuri, sicily blackberry, dark cherry, pepper		63
<b>syrah/sangiovese</b> 2016 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>montepulciano</b> 2017 caldora, abruzzo plum, vanilla, ripe raspberry	15	59
<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 paitin 'starda' langhe cherry fruit, rosebud, licorice, smoke		70

## dolce

<b>moscato d'asti</b> 2017 marchesi incisa della rochetta 'felice', piedmont honeysuckle, ginger, apricot	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 5:00<sup>pm</sup> to 6:30<sup>pm</sup> :: half-off all wine-by-the-glass, beer, and antipasti