

per la tavola

meat board :: house mostarda, pickled vegetable, house focaccia	13
cheese board :: spiced nuts, chutney, house focaccia	12
farm greens :: giardiniera, red onion, herbs, pecorino romano	9
whipped lardo bruschetta :: herbs, citrus segment	8
lamb & pork meatballs :: stewed tomato, bread crumb, asiago, mint	11
baked ricotta :: lemon, poached tomato, olive oil	10
shishito peppers :: bottarga, mint, grape agrodulce	10
buratta :: peperonata, pesto, house focaccia	12
focaccia 3 prosciutto 6	

antipasti 6

eggplant caponata :: pinenut, golden raisin
roasted beets :: celery, lemon zest, pepperoncini
roasted okra :: tomato, calabrese, pecorino
marinated olives :: lemon, rosemary, oregano
spicy cauliflower :: caper, calabrese, lemon
house-made mozzarella :: tomato, basil, balsamic

pizze add prosciutto 4 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 :: ricotta, pepperoncini, kale pesto	15

dolci 6

hazelnut chocolate budino :: banana crema :: salted caramel panna cotta
--

:: please be mindful of our limited seating and following reservations ::

:: we anticipate you dining for about 1 hour & 15 minutes ::

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.

2.23.16

spumante, chinato e vin santo

glera NV lunetta prosecco, veneto <i>light bodied, straw, baked apple, peach</i>	10	39
moscato 2014 cascinetta vietti, asti (375 ml) <i>light bodied, fresh flowers, asian pear, honeysuckle</i>		21
moscato NV mauro vergano 'luli' chinato, asti <i>light bodied, potpourri, fresh-brewed coffee, white truffle</i>	14	--
lambrusco blend rosato NV cleto chiarli 'brut de noir,' emilia-romagna <i>light bodied, pomegranate, mineral</i>	11	43
trebbiano blend 2007 badia a coltibuono, vin santo del chianti classico <i>full bodied, honey, cashews</i>	12	--

bianco e rosato

trebbiano 2013 fantini, abruzzo <i>light bodied, lemon, red delicious apple, sea salt</i>	9	35
fiano 2013 li veli, puglia <i>medium bodied, yellow flowers, pineapple rind, volcanic ash</i>	11	43
greco bianco 2013 librandi, cirò <i>medium bodied, mediterranean herbs, baked apple, gravel</i>	10	39
pinot grigio 2014 tramin 'unterebner,' alto adige <i>medium bodied, gala apple, orange, hefeweizen</i>		63
chardonnay 2012 planeta, sicilia <i>full bodied, apple pie, buttered popcorn, vanilla</i>		72
lagrein rosato 2013 alois lageder, alto adige <i>medium bodied, fresh strawberry, cracked pepper, rose petals</i>	10	39

rosso *limited availability

nerello mascalese 2013 tenuta di fessina, etna <i>light bodied, peach, sunflower, rock, smoke</i>		58
frappato 2013 cos, sicilia <i>light bodied, maraschino cherry, fresh roses, raspberry licorice</i>		67
*frappato 2013 occhipinti, sicilia <i>light bodied, unripe raspberry, green strawberry, rose petals, marjoram, clay</i>		88
nebbiolo blend 2014 luigi giordano, langhe <i>light bodied, pomegranate, rose petal, black truffle</i>	12	47
barbera 2013 boroli 'quattro fratelli,' alba <i>light bodied, wild berries, sweet herbs, clove</i>	11	43
sangiovese 2013 rocca delle macie, chianti classico <i>light bodied, tart cherry, new leather, sage</i>	10	39
sangiovese 2010 ormanni, chianti classico gran selezione <i>medium bodied, cherry jam, stewed tomato, nutmeg</i>		74
susumaniello 2013 li veli 'askos,' salento <i>medium bodied, stewed raspberry, dust, red licorice, new leather</i>		56
nero d'avola 2013 donnafugata 'sedàra,' sicilia <i>medium bodied, salted chocolate, black cherry</i>		46
montepulciano 2013 niro, abruzzo <i>medium bodied, tobacco, mushroom, dark fruits</i>	11	43
aglianico 2013 feudi di san gregorio 'rubrato,' irpinia <i>medium bodied, volcanic rock, blackberry coulis, tar</i>	12	47
corvina 2009 cesari 'jèma,' veneto <i>full bodied, blackberry jam, rosemary, dates, prunes</i>		78
sagrantino 2008 scacciadiavoli, montefalco <i>full bodied, smoked meat, plum, iodine, niçoise olive</i>		82
cab sauv blend 2009 san leonardo 'terre,' trentino <i>full bodied, worn leather, oregano, reduced blackberry</i>		64
cab sauv 2005 pagani de marchi 'casalvecchio,' toscana <i>full bodied, mixed berries, tobacco, coffee, jerky</i>		97
merlot 1999 radikon, venezia giulia (500 ml) <i>full bodied, dried herbs, chipotle, baked blueberry, black truffle</i>		195

bevande

mexican coke :: diet coke :: aqua panna :: san pellegrino :: aranciata :: limonata
:: happy hour :: 1/2 off antipasti, beer & wine by the glass :: monday-friday 5pm-6:30pm ::