

Spuntini e Antipasti

small plates to begin

- Focaccia** 9
house baked focaccia, olive oil
- Suppli Cacio e Pepe** 10
rice croquettes, pecorino, black pepper, mozzarella
- Burrata e Giardiniera** 24
whole, fresh cow's milk cheese, house italian pickles
- Salumi Misti** 24
prosciutto santangelo, spicy salami, soppressata toscana
- Crudo di Pesce** 26
raw kanpachi, charred orange, fennel pollen, lemon verbena
- Fegato d'Anatra** 19
sautéed duck liver, caramelized onion, grilled sourdough

Primi

handmade pasta to share before secondi

- Tagliatelle** 28
squash ragu, parmigiano, fried sage
- Maccheroni Verde** 29
veal ragu bianco, parmigiano, nutmeg
- Creste di Gallo** 28
mussels, peperonata, 'nduja
- Ravioli** 31
ricotta & swiss chard, parmigiano, speck

Secondi

larger plates to share

- Cotoletta di Maiale** 34
fried pork cutlet, brown butter piccata, celery root
- Pollo alla Cacciatora** 34
braised chantecler chicken, tomato, olive
- Capesante al Marsala** 48
grilled scallops, mushroom cream, black truffle
- Bistecca alla Fiorentina** 4/oz
dry aged prime t-bone, tuscan salt, olive oil

Verdure e Contorni

salads, vegetables & side dishes

- Cavoletti** 16
brussels sprouts, brown butter, parmigiano
- Carote** 17
roasted carrots, pistachio pesto, yogurt
- Patata e Fonduta** 17
cookstwn blonde potato, fontina fonduta
- Radicchio** 18
grilled radicchio, maple agrodolce, ricotta, pine nut, raisin
- Insalata Rucola** 18
arugula, lemon, parmigiano, balsamico

Vini

wines served by the glass

5oz /btl

Bollicine

Mauzac **Antech** 'Blanquette de Limoux' 'NV
Limoux, France **16 / 75**

Rosato

Refosco **Ronchi di Cialla** 'Rose di Cialla' '20
Friuli, Italy **15 / 70**

Bianco

Riesling **Tawse Winery** 'Quarry Road' '19
Niagara, Canada **14 / 65**

Trebbiano **Jasci & Marchesani** '21
Abruzzo, Italy **15 / 70**

Branco **Luis Pato** 'Vinhas Velhas' '20
Bairrada, Portugal **16 / 75**

Vernaccia di San Gimignano, **Panizzi** '21
Tuscany, Italy **17 / 80**

Chardonnay **Bret Brothers** 'Les Crays' '19
Burgundy, France *pour via Coravin **29 / 140**

Rosso

Tempranillo, **Casa la Rad** 'Crianza' '18
Rioja, Spain **15 / 70**

Schioppettino, **Ronchi di Cialli** 'RiNera' '20
Friuli, Italy **16 / 75**

Corvina, **Gorgo** 'Ca Nova' '19
Veneto, Italy **17 / 80**

Syrah, et al, **Domaine de Cebene** 'Les Bancel's' '15
Faugeres, France *pour via Coravin **23 / 110**

Rosso di Montalcino **Il Poggione** '18 1500ml
Tuscany, Italy *pour via Coravin **25 / 240**

Birre

beer by the bottle or can

Peroni **9 / 330ml**

Slake "Long Sleeve" Autumn Ale **10 / 355ml**

Slake "Snappy" Barrel-Aged Saison **26 / 500ml**

Libagione della Casa

our house cocktails

Foresta D'Inverno **18**
chai tea infused rum, quaglia bergamotto, bianca menta, lime,
vanilla, cinnamon

Il Raccolto **19**
pink peppercorn & rosemary gin, citrus, honey, house-made
fig jam, sparkling wine

Oh Mio Dio **20**
house-made orangecello, galliano, lemon, cream, egg white,
nutmeg

Cosa Strana **18**
bacardi 8yr, sesame infused bourbon, balsamic-plum
reduction, chocolate bitters

Carta Jolly **21**
mezcal, domaine de canton ginger liqueur, luxardo maraschino,
orange bitters