

Spuntini e Antipasti

small plates to begin

Focaccia <i>house baked focaccia, olive oil</i>	9
Suppli Cacio e Pepe <i>rice croquettes, pecorino, black pepper, mozzarella</i>	12
Crostini <i>lardo, amarena cherry, pistachio</i>	12
Gnocco Fritto <i>mortadella, grana padano</i>	12
Barbabietole <i>red beets, pistachio, treviso, balsamico</i>	18
Baccala e Arancia <i>fogo island cod, orange, shallot, almond</i>	24
Burrata e Prosciutto <i>prosciutto santangelo 36 month</i>	25

Primi

handmade pasta

Maccheroni Verde <i>veal ragu bianco, parmigiano, nutmeg</i>	28
Gnocchi <i>gorgonzola cream, wild mushroom, walnut, brown butter</i>	28
Rigatoni <i>spicy lamb sugo, pecorino romano</i>	28
Ravioli <i>swiss chard, ricotta, wildwood, speck</i>	29

Secondi

larger plates to share

Pollo ai Funghi <i>chicken cutlet, button mushrooms, black truffle</i>	34
Salmone e Ceci <i>scottish salmon, mussels, dandelion, chickpeas</i>	34
Braciola di Maiale <i>grilled pork chop, bagna cauda, rapini</i>	38
Bistecca alla Fiorentina <i>dry aged prime t-bone, tuscan salt, olive oil</i>	4/oz

Verdure e Contorni

salads, vegetables & side dishes

Patate Fritte <i>fried potatoes, garlic mayonnaise, parmigiano, balsamico</i>	12
Radicchio <i>grilled radicchio, maple agrodolce, ricotta, pine nut, raisin</i>	16
Insalata di Rucola <i>arugula, lemon, balsamic, parmigiano</i>	17
Carote <i>roasted carrots, herbed yogurt, pistachio pesto</i>	17

Vini wines served by the glass **5oz /btl**

Bollicine

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

Lambrusco Rosso (Red) **Denny Bini** 'Willa' NV
Emilia-Romagna, Italy **16 / 75**

Bianco

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

Pecorino, **Giuliana Vicini** '22
Abruzzo, Italy **14 / 65**

Fiano/Chardonnay, **Caiaffa** 'Carabus' '21
Puglia, Italy **17 / 80**

Chardonnay, **Lis Neris** 'Jurosa' '17
Friuli, Italy *pour via Coravin **29 / 140**

Rosso

Primitivo, **Menhir Salento** 'Menhir' '21
Puglia, Italy **16 / 75**

Nero d'Avola, **Tenute Orestiadi** '20
Sicily, Italy **16 / 75**

Lacrima, **Lucchetti** '21
Le Marche, Italy **16 / 75**

Nebbiolo, **Ratti** 'Ochetti' '21
Piedmont, Italy **18 / 90**

Aglianico del Vulture, **Elena Fucci**, 'SCEG' '21
Basilicata, Italy *pour via Coravin **19 / 95**

1/2 Bottle

Pinot Noir/Chardonnay, **Monmarthe** NV 1er cru **65 / 375mL**
Champagne, France

Birre beer by the can

Slake "**Woohoo**" Pilsner **8 / 355mL**

Slake "**Super Sunset**" Pale Ale **10 / 473mL**

Slake "**Wendy**" Barrel-Aged Saison **11 / 355mL**

Libagione della Casa our house cocktails

Cinema Paradiso **17**
paradise theatre popcorn infused bourbon, demerara,
angostura, orange bitters

Preferita di Caterina **17**
aged rum, domaine de canton, lustau sherry, cumin, cinnamon
oat milk horchata

Svelato **18**
gin, saffron liqueur, lillet blanc, cucumber, rose water, orange
bitters, lemon zest

Mela Caduta **18**
scotch, apple brandy, fried green apple & ginger syrup, revel
cider, apple bitters, lemon

Negroni alla Fiamma **19**
pecan & chai infused gin, lazzaroni amaro, marsala cremovo,
cocchi di torino vermouth

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