

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>	10
Burrata e Giardiniera <i>whole, fresh cow's milk cheese, house italian pickles</i>	24
Salumi Misti <i>prosciutto santangelo, spicy salami, soppressata toscana</i>	24
Crudo di Pesce <i>raw kanpachi, charred orange, fennel pollen, lemon verbena</i>	26
Fegato d'Anatra <i>sautéed duck liver, caramelized onion, grilled sourdough</i>	19

Primi

handmade pasta to share before secondi

Tubetti <i>spicy tomato, chickpea, tuscan kale, pecorino</i>	27
Spaghetti <i>half lobster, romanello tomato</i>	45
Maccheroni Verde <i>veal ragu bianco, parmigiano, nutmeg</i>	29
Ravioli <i>ricotta & swiss chard, parmigiano, speck</i>	31

Secondi

larger plates to share

Cotoletta di Maiale <i>fried pork cutlet, brown butter piccata, celery root</i>	34
Brasato di Agnello <i>braised lamb shank, peperonata</i>	38
Capesante al Marsala <i>grilled scallops, mushroom cream, black truffle</i>	48
Bistecca alla Fiorentina <i>dry aged prime t-bone, tuscan salt, olive oil</i>	4/oz

Verdure e Contorni

salads, vegetables & side dishes

Cavoletti <i>brussels sprouts, brown butter, parmigiano</i>	16
Carote <i>roasted carrots, pistachio pesto, yogurt</i>	17
Radicchio <i>grilled radicchio, maple agrodolce, ricotta, pine nut, raisin</i>	18
Barbabietole <i>red beets, pistachio, treviso, balsamico</i>	18
Insalata Rucola <i>arugula, lemon, parmigiano, balsamico</i>	19

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**

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

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

Arneis, **San Silvestro** 'Sabbie' '21
Piedmont, Italy **17 / 80**

Chardonnay **Lis Neris** 'Jurosa' '17
Friuli, Italy *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**

Barolo, **Tenuta Rocca** '17
Piedmont, Italy *pour via Coravin **29 / 140**

Half Bottles

Merlot/CabFranc, **Chateau Tour Calon** 'Lateyron' '15
Bordeaux, France **75**

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 bergamoto, branca 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