

## Spuntini e Antipasti

*small plates to begin*

<b>Focaccia</b> <i>house baked focaccia, olive oil</i>	9
<b>Suppli Cacio e Pepe</b> <i>rice croquettes, pecorino, black pepper, mozzarella</i>	10
<b>Crostini</b> <i>lardo, amarena cherry, pistachio</i>	11
<b>Fritto Misto</b> <i>humboldt squid, red shrimp, squid ink mayonnaise</i>	21
<b>Carpaccio di Manzo</b> <i>raw cured beef, english peas, anchovy-parmigiano</i>	22
<b>Burrata e Prosciutto</b> <i>prosciutto santangelo 36 month</i>	24

## Primi

*handmade pasta to share before secondi*

<b>Mezzi Rigatoni</b> <i>white asparagus, guanciale, pecorino, black pepper</i>	28
<b>Maccheroni Verde</b> <i>veal ragu bianco, parmigiano, nutmeg</i>	29
<b>Ravioli</b> <i>ricotta &amp; eggplant, pomodoro, ricotta salata</i>	30
<b>Spaghetti</b> <i>half lobster, romanello tomato</i>	45

## Secondi

*larger plates to share*

<b>Razza Fritto</b> <i>fried skate wing, caper, green garlic</i>	29
<b>Polipo alla Griglia</b> <i>grilled octopus, shallot soubise, olive, caper</i>	34
<b>Braciola di Maiale</b> <i>grilled pork chop, bagna cauda, rapini</i>	37
<b>Bistecca alla Fiorentina</b> <i>dry aged prime t-bone, tuscan salt, olive oil</i>	4/oz

## Verdure e Contorni

*salads, vegetables & side dishes*

<b>Polenta</b> <i>green garlic gremolata, toasted almond</i>	14
<b>Asparagi Verdi</b> <i>grilled asparagus, hodge podge, lemon, basil</i>	16
<b>Carote</b> <i>roasted carrots, pistachio pesto, yogurt</i>	17
<b>Barbabietole</b> <i>red beets, pistachio, treviso, balsamico</i>	18
<b>Insalata Rucola</b> <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**

Verdicchio, **Garofoli**, 'Serra del conte' '21  
Marche, Italy **16 / 75**

Ribolla Gialla, **Ronchi di Cialla** '21  
Friuli, 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**

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

Valpolicella, **Lorenzo Begali** '21  
Veneto, Italy **16 / 75**

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

Cabernet Franc, **Perusini** '18  
Friuli Colli Orientali, Italy \*pour via Coravin **19 / 95**

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

**Fairweather "Česká" Copper Lager** **10 / 473mL**

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

**Libagione della Casa** our house cocktails

**La Bacca** **17**  
vanilla infused bourbon, st. germain, strawberry syrup, lime,  
egg white

**Giardino della Nonna** **17**  
grappa, cynar, campari, amaro montenegro, grapefruit peel

**Acqua Lunare** **17**  
white rum, white cacao, house liqueur blend, simple, lemon,  
sparkling white

**Forza del Fiore** **17**  
lavender and white pepper infused blanco tequila, affino  
limone, vanilla syrup, lemon, mint

**Bacietti** **19**  
clarified milk punch with brandy, rum, pandan oat orgeat,  
honey, lemon