

COCKTAILS

- 'MEZZO BLACK MANHATTAN** 14
1776 Rye, Sfumato Rabarbaro, Nocino
- ADDIO ESTATE** 16
Tito's Vodka, Giffard Orgeat, Aperol,
Lemon, Sparkling Rosé
- FALL IN HOLLAND** 16
Nolet's Gin, Barrow's Intense Ginger,
Lemon, Strawberry Syrup, Angostura Bitters
- DARK HEART** 14
Ketel One Vodka, Blackberries, Sage, Prosecco,
Lemon, Simple Syrup
- NOSTALGIA** 15
Barbancourt Rum, Amaro Nonino
St. George Spiced Pear, Allspice Dram
- FUMO DI CAFFÉ** 16
Maguery Vida Mezcal, Bank Note Scotch, Demerara,
Tosolini Expré, Ancho Reyes, Lemon, Egg White
- CANE & ABLE** 14
Plantation 5yr Rum, Don Q Cristal, Averna,
Crème de Cassis, Demerara, Lime
- SOME LITTLE IGNORANCE** 16
Vecchia Romagna Brandy, Luxardo, Lemon,
Velvet Falernum, Gran Marnier
- THAT SWIZZ' THO'** 15
Old Forester Bourbon, Fernet-Branca, Braulio,
Cynar, Lime, Demerara, Mint, Nutmeg
- GOOD THYMEING** 16
Bols Genever, Bigallet Thyme, Lemon,
Strawberry Syrup, Egg White, Bitters
- SON OF A PEACH** 18
Ron Zacapa 23 Rum, Peach Syrup,
Giffard Vanille, Sfumato Rabarbaro,
St. George Spiced Pear, Allspice Dram

**No separate checks for parties of
six or more guests**

PICCOLO

ARANCINI 6
Parmesan risotto, stuffed with mozzarella and wild mushrooms

OLIVE FRITTE 6
Castelvetrano olives, fried, stuffed with Italian sausage

ANTIPASTI 8 / 15
A seasonal assortment of classic Italian fare

INSALATE

BIBB CAESAR 8 / 12
Charred bibb lettuce, house caesar dressing, garlic crutons
+ chicken / steak 4 / 6

CHOP SALAD 8 / 12
Bibb lettuce, calabrese salami, garbanzo beans, provolone, house dressing
+ chicken / steak 4 / 6

FALL HARVEST 8 / 12
Mixed greens, pears, persimmon, roasted almonds, balsamic vinaigrette
+ chicken / steak 4 / 6

PASTA

SPAGHETTI NERO 14
Squid ink pasta, broccoli purée, smoked salmon

FETTUCINE CARBONARA 13
Pancetta, Pecorino Romano, poached egg

PASTA / Cont.

MEZZALUNAS 13
'Half Moon' Ravioli, filled with ricotta-spinach,
creamy tomato sauce

PAGLIA E FIENO 15
'Straw and Hay' linguine pasta, dungeness crab,
roasted cherry tomatoes, espelette pepper

SPAGHETTI & POLPETTE 13
Classic marinara, fresh ricotta cheese, veal
meatballs, basil

SANDWICH

PORTOBELLO 12
Grilled portobello mushrooms, zucchini,
asparagus tips, pesto aioli, served on fresh
focaccia

PROSCIUTTO DI PARMA 13
With arugula, garlic aioli, shaved parmesan,
served on fresh focaccia

CHICKEN PARMESAN 13
Breaded chicken breast, fresh mozzarella, classic
marinara, fresh basil

+ soup of the day 5 / 9

DOLCE

TIRAMISU 8
Espresso, brandy, marsala

DARK CHOCOLATE WAFERS 8
Pistachio, mascarpone and white chocolate

POACHED PEAR 9
Ricotta mousse, coffee caramel

WHITE / ROSÉ

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| PINOT GRIGIO | 10 / 38 |
| Fantinel • Spilimbergo, IT • 2014 | |
| ORVIETO | 10 / 38 |
| Barbi • Roncadelle, IT • 2014 | |
| PECORINO | 11 / 42 |
| Avalos • Loreto Aprutino, IT • 2015 | |
| SOAVE | 12 / 46 |
| Pieropan • Controllata, IT • 2015 | |
| CHARDONNAY | 12 / 46 |
| Cambria • Santa Maria, CA • 2014 | |
| SAUVIGNON BLANC | 12 / 46 |
| Matanzas Creek • Santa Rosa, CA • 2016 | |
| ROSÉ | 10 / 38 |
| Hecht & Bannier • Languedoc, FR • 2016 | |
| <u>SPARKLING</u> | |
| ROSÉ | 10 / 38 |
| Col de Salici • Firenze, IT | |
| PROSECCO | 10 / 38 |
| De Faveri • Controllata, IT | |
| CHAMPAGNE | 16 / 62 |
| Collet • Aÿ, FR • NV | |
| <u>RED</u> | |
| BARBERA D'ALBA | 10 / 38 |
| Corsini • Monforte d'Alba, IT • 2014 | |
| STREPPATICCIO | 11 / 42 |
| Barbi • Umbria, IT • 2015 | |
| CHIANTI CLASSICO | 12 / 46 |
| Barone Ricasoli • Toscana, IT • 2014 | |
| VALPOLICELLA RIPASSO | 14 / 54 |
| Bussola • Negrar, IT • 2013 | |
| SUPER TUSCAN | 15 / 58 |
| Casadei • Suvereto, IT • 2013 | |
| CABERNET SAUVIGNON | 14 / 54 |
| Arrowood • Santa Rosa, CA • 2013 | |
| PINOT NOIR | 15 / 58 |
| WillaKenzie • Yamhill, OR • 2014 | |
| MALBEC | 12 / 46 |
| Don David • Cafayate, ARG • 2015 | |