

COCKTAILS

- CRISP HIGH-FIVE** 16
Aviation Gin, Giffard Elderflower, Lime Juice, Aveze, Green Chartreuse, Soda Water
- WHEN IN RUM** 16
Pampero Aniversario Rum, Lime Juice, Cassis, Giffard Pamplemousse, Simple Syrup, Egg White
- DARK HEART** 14
Ketel One Vodka, Giffard Crème de Mûre, Sage, Prosecco, Lemon Juice
- CRUSTY NEWYORKER** 14
Old Forester 86 Bourbon, Luxardo Maraschino, Lemon Juice, Simple Syrup, Red Wine Float
- RYEMAGEDDON THIS ONE** 16
Corsair Ryemageddon, Braulio, Nocino
- MIKEY B. CRAZY** 14
Buffalo Trace Bourbon, Barrow's Intense Ginger, Allspice Dram, Amarena Cherry Juice, Orange Bitters
- PRIVATE DANDY** 14
Private Barrel Elijah Craig Small Batch, Cointreau, Dubonnet Rouge Vermouth, Bitters
- THAT ONE** 15
Rittenhouse Rye, Amaro Nonino, Fernet Branca, Simple Syrup, Chocolate Bitters
- FAMOUS UNION** 16
Union Mezcal, Famous Grouse Scotch, Cynar, Pernod
- SNACK PACK** 14
Dzama Madagascar Rum, Bicerin White Chocolate, Orange Juice, Demarara Syrup, Egg Yolk
- CHILLY ITALIAN SEASIDE** 17
Edinburgh Seaside Gin, Amaro Montenegro, Smoked Chili Bitters

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

PICCOLO

ARANCINI 6
Parmesan risotto, stuffed with mozzarella and wild mushrooms, goat cheese fonduta

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

ANTIPASTI 8 / 15
A seasonal assortment of classic Italian fare

INSALATE

KALE CAESAR 8 / 12
Green and red kale, pancetta, house caesar dressing, garlic crutons
+ chicken / steak 4 / 6

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

GRILLED GREEN SALAD 9 / 13
Grilled corn, asparagus, portobello, eggplant, red bell pepper, zucchini, mixed greens, honey-lime-Dijon 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.

BAKED PENNE 13
Parmesan, fontina, gorgonzola cheese,
radicchio, walnuts

RAVIOLI DI MAIALE 13
Garlic roasted pork loin, ricotta, portobello
demi-glace

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

CREME BRULEE 10
Vanilla custard, seasonal fruit

ARTISAN CHEESES 13

WHITE / ROSÉ

ORVIETO	10 / 38
Barbi • Roncadelle, IT • 2017	
PECORINO	11 / 42
Talamonti • Loreto Aprutino, IT • 2016	
PINOT GRIGIO	12 / 46
Peter Zemmer • Alto Adige, IT • 2017	
ROSÉ	12 / 46
Hecht & Bannier • Languedoc, FR • 2017	
SAUVIGNON BLANC	12 / 46
Capture • Healdsburg, CA • 2017	
CHARDONNAY	12 / 46
Route Stock • “Carneros” • Healdsburg, CA • 2014	
BOMBINO BIANCO	11 / 42
Masseria Furfante • Andria, IT • 2017	

SPARKLING

ROSÉ	10 / 38
Lamberti • Bardolino, IT • NV	
PROSECCO	10 / 38
Villa Sandi • Treviso, IT • NV	
CHAMPAGNE	16 / 62
Collet • Aÿ, FR • NV	

RED

BARBERA D’ALBA	12 / 46
Josetta Saffirio • Monforte d’Alba, IT • 2014	
NERO D’AVOLA	12 / 46
Firriato • “Chiaramonte” • Paceco, IT • 2015	
CHIANTI CLASSICO	12 / 46
Barone Ricasoli • Toscana, IT • 2015	
VALPOLICELLA RIPASSO	14 / 54
Bussola • Negrar, IT • 2014	
SUPER TUSCAN	14 / 54
Argiano • “NC” • Montalcino, IT • 2016	
PRIMITIVO	12 / 46
Casasmith • Wahluke Slope, WA • 2016	
PINOT NOIR	14 / 54
Siduri • Willamette Valley, OR • 2016	
CABERNET SAUVIGNON	14 / 54
Browne • “Heritage” • Walla Walla, WA • 2016	
MALBEC	12 / 46
Isenhower • Walla Walla, WA • 2016	