

Cocktails \$17

ITALIAN 75

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

CRANBERRY MULE

Wodka Vodka, Cranberries, Ginger Beer, Lime Juice

MELAGRANA

Ketel One Citron, Cointreau, Pomegranate, Lemon

ITALIAN MANHATTAN

Maker's Mark Bourbon, Averna, Sweet Vermouth

ESPRESSO MARTINI

Effen Vodka, Espresso, Kahlua, Baileys

OLD FASHIONED

Knob Creek Bourbon, Bitters, Orange, Cherry

LIMONCELLO-MEZCAL MARGARITA

Limoncello, Mezcal, Triple Sec, Lime Juice

NEGRONI CLASSICO

Tanqueray Gin, Campari, Sweet Vermouth

NEGRONI SBAGLIATO

Campari, Sweet Vermouth, Prosecco

POMEGRANATE BELLINI

Prosecco, Pomegranate Puree

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Garnish

Vini al Bicchiere

FRIZZANTE

PROSECCO	Le Pianure NV Brut 187 ml	15
PROSECCO	Le Pianure NV Brut Rosé 187 ml	15
CHAMPAGNE	Moet et Chandon Imperial 187 ml	28
CHAMPAGNE	Moet et Chandon Rosé Imp 187 ml	32

BIANCHI

GAVI	Villa Sparina 2021	13
GRECO DI TUFO	Villa Matilde 2021	14
VERMENTINO	Cecila 2021	13
SAUVIGNON BLANC	Pitars 2021	16
PINOT GRIGIO	<i>Terra Alpina</i> Lageder 2021 (Org)	15
CHARDONNAY	Castiglion del Bosco 2020	17

ROSATO

PINOT GRIGIO	Bollini 2021	12
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ROSSI

CHIANTI CLASSICO	Castello di Meleto 2019	15
NERO D'AVOLA	<i>Chiaromonte</i> Firriato 2018	14
PINOT NOIR	Saracco 2019	16
MONTEPULCIANO RIS	Barone di Valforte 2017	17
MONTESSU	Isola dei Nuraghi 2019	20
P.VED/C.FRANC/C.SAUV	Tenuta Monteti 2017	24
BAROLO	I Colli Rossi 2017	25

Birra

PERONI	7	<u>LA GROW ORGANIC</u>	
DOLOMITI ROSSO	8	APA	8
DOLOMITI PILS	8	IPA	8
HEINEKEN	7	CITRA BLONDE	8
AMSTEL LIGHT	7	BUCKLER NON ALC	7

* THIS ITEM MAY BE RAW OR UNDERCOOKED

[These food items are cooked to order. Consuming meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness, especially if you have certain medical conditions]

ANTIPASTI

MISTO TERRA	16
SEASONAL WOOD ROASTED VEGETABLES	
MOZZARELLA DI BUFALA	19
MOZZARELLA DI BUFALA, ROASTED TOMATOES, BASIL	
POLPO ARROSTO	22
WOOD ROASTED OCTOPUS, POTATOES, OLIVES, TOMATO, ARUGULA, SALSA VERDE	
FRITTO MISTO DI MARE	22
CRISPY FRIED SHRIMP, SQUID, ZUCCHINI, FENNEL, LEMON	
CARPACCIO DI MANZO*	21
THINLY SLICED PIEDMONTSE BEEF TENDERLOIN, TRUFFLE AIOLI, ARUGULA, SHAVED PARMESAN	
FEGATINI DI POLLO	17
HOUSE MADE CHICKEN LIVER PATE, CRISPY SHALLOTS, ONION MARMALADE, CROSTINI	
SALUMI	19
CURED MEATS, OLIVES, PEPPERS, PARMESAN	

INSALATA

INSALATINA	10
ASSORTED GREENS, CUCUMBER, RADISH, TOMATOES, SHERRY VINAIGRETTE	
BARBABIETOLE	14
ROASTED ORGANIC BEETS, GOAT CHEESE, TOASTED HAZELNUTS, CITRUS VINAIGRETTE	
CARCIOFINI	14
SHAVED BABY ARTICHOKEs, ARUGULA, LEMON OIL, PARMESAN	

CONTORNI

PATATE ALLA TOSCANA	9
TUSCAN FRIES, FRESH HERBS, TRUFFLE AIOLI	
SPINACI	9
SAUTÉED BABY SPINACH	
CAVOLINI	9
SAUTÉED BRUSSELS SPROUTS	
RAPINI	9
SAUTÉED RAPINI, GARLIC, PEPPERONCINO	

PIZZA

MARGHERITA	22
TOMATO, BASIL, FIORE DI LATTE	
FUNGHI E GORGONZOLA	23
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
DIAVOLA	24
TOMATO, FIORE DI LATTE, SPICY SALAMI	
AMATRICIANA	24
TOMATO, FIORI LATTE, PANCETTA, CARAMELIZED RED ONION, CHILI FLAKES, PECORINO	

PASTA

GNOCCHETTI	24
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
TORTELLI DI ZUCCA	26
BUTTERNUT SQUASH FILLED, BOWN BUTTER, SAGE, CRUMBLed AMARETTI, SABA	
PENNE ALL 'ARRABBIATA'	24
EGGPLANT, SPICY TOMATO SAUCE "ARRABBIATA" STYLE	
TAGLIOLINI NERI	27
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
SPAGHETTI ALLE VONGOLE	27
MANILLA CLAMS, GARLIC, PARSLEY, PEPPERONCINO	
TAGLIATELLE BOLOGNESE	26
HOUSEMADE NOODLES, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ	
RIGATONI ALLA BUTTERA	26
HOUSEMADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
PAPPARDELLE CINGHIALE	27
HOUSEMADE NOODLES, WILD BOAR RAGÚ	
RISOTTO O FARROTTO	PA
CHEF'S DAILY SELECTION	

SECONDI

MELANZANE PARMIGIANA	26
BAKED EGGPLANT PARMIGIANA STYLE	
BRANZINO AL FORNO	42
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, LIGURIAN OLIVE OIL	
CACCIUCCO LIVORNESE	38
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
POLLETTO AL MATTONE	32
WHOLE YOUNG CHICKEN, PARTIALLY DEBONED, GRILLED "UNDER A BRICK", BRUSSELS SPROUTS, POTATOES	
MAIALE ALLA MILANESE	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
SCALLOPINI DI VITELLO	38
VEAL MEDALLIONS, WHITE WINE MUSHROOM SAUCE, GNOCCHI ALLA ROMANA, GREEN BEANS	
STINCO DI AGNELLO	39
LAMB SHANK BRAISED WITH RED WINE, VEGETABLES, ROSEMARY, OVER SOFT POLENTA	
BISTECCA TOSCANA*	58
WOOD ROASTED NEW YORK, TUSCAN FRIES	
FIorentINA*	98
WOOD GRILLED 40 OZ. BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

Chef: Eric Hammond