

Cocktails \$16

ITALIAN 75

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

MULE

Wodka Vodka, Ginger Beer, Lime Juice

MELAGRANA

Ketel One Citron, Cointreau, Pomegranate, Lemon

ITALIAN MANHATTAN

Maker's Mark Bourbon, Avera, Sweet Vermouth

ESPRESSO MARTINI

Effen Vodka, Espresso, Kahlua, Baileys

OLD FASHIONED

Knob Creek Bourbon, Bitters, Orange, Cherry

NEGRONI SBAGLIATO

Campari, Sweet Vermouth, Prosecco

NEGRONI CLASSICO

Tanqueray Gin, Campari, Sweet Vermouth

BELLINI

Prosecco, Peach Purée

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Garnish

Vini al Bicchiere

FRIZZANTE

PROSECCO Le Pianure NV Brut 14

PROSECCO Le Pianure NV Brut Rosé 187 ml 14

BIANCHI

GAVI Villa Sparina 2021 13

GRECO DI TUFO Villa Matilde 2020 14

VERMENTINO Cecila 2019 13

SAUVIGNON BLANC Pitars 2020 16

PINOT GRIGIO La Jara 2020 (Organic) 15

CHARDONNAY *Ricciobianco* Lanciola 2019 16

ROSATO

BARBERA Ercole 2020 13

ROSSI

CHIANTI RISERVA *Cosmus* Piandaccoli 2015 14

NERO D'AVOLA *Chiaromonte* Firriato 2018 14

PINOT NOIR Saracco 2018 16

MONTEPULCIANO RIS Barone di Valforte 2017 17

MONTESSU Isola dei Nuraghi 2019 20

C.FRNC/C.SAUV/MERL/P.VED Le Cupole 2019 24

BAROLO I Colli Rossi 2016 25

Birra

PERONI	7	<u>LA GROW ORGANIC</u>	
DOLOMITI ROSSO	7	APA	7
DOLOMITI PILS	7	IPA	8
HEINEKEN	7	CITRA BLONDE	7
		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	18
MOZZARELLA DI BUFALA, TOMATO, BASIL	
FRITTO MISTO DI MARE	21
CRISPY FRIED SHRIMP, SQUID, ZUCCHINI, FENNEL, LEMON	
POLPO ARROSTO	22
WOOD ROASTED OCTOPUS, POTATOES, OLIVES, CAPERS, TOMATO	
SOPPRESSATA CON FUNGHI	18
WOOD ROASTED HEN OF THE WOODS MUSHROOMS OVER SOPPRESSATA	
FEGATINI DI POLLO	17
HOUSE MADE CHICKEN LIVER PATE, ONION MARMALADE, CROSTINI	
SALUMI	20
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	21
TOMATO, BASIL, FIORE DI LATTE	
FUNGHI E GORGONZOLA	22
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
DIAVOLA	24
TOMATO, FIORE DI LATTE, SPICY SALAMI	
AMATRICIANA	24
TOMATO, FIORI LATTE, PANCETTA, CARAMELIZED RED ONION, PECORINO	

PASTA

GNOCCHETTI	23
POTATO GNOCHETTI, TOMATO SAUCE, RICOTTA	
MEZZALUNA CON SEDANO	24
CELERY ROOT-POTATO FILLED PASTA, SAUTÉED SHITAKE MUSHROOMS, TUSCAN HERBS	
PENNE ALL 'ARRABBIATA'	23
EGGPLANT, SPICY TOMATO SAUCE "ARRABBIATA" STYLE	
TAGLIOLINI NERI	26
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
SPAGHETTI ALLE VONGOLE	26
MANILLA CLAMS, GARLIC, PARSLEY, PEPPERONCINO	
TAGLIATELLE BOLOGNESE	25
HOUSEMADE NOODLES, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ, BECHAMÉL	
RIGATONI ALLA BUTTERA	25
HOUSEMADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
PAPPARDELLE CINGHIALE	26
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	36
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
POLLETTO AL MATTONE	32
WHOLE YOUNG CHICKEN, PARTIALLY DEBONED, GRILLED "UNDER A BRICK", RAPINI, POTATOES	
MAIALE ALLA MILANESE	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
SCALLOPINE DI VITELLO	38
VEAL MEDALLIONS, WHITE WINE MUSHROOM SAUCE, POTATO SFORMATTO, SPINACH	
QUAGLIE ARROSTO	38
PANCETTA-SAGE WRAPPED SEMI BONELESS QUAIL, SOFT POLENTA, SWISS CHARD	
BISTECCA TOSCANA*	58
WOOD ROASTED NEW YORK, TUSCAN FRIES	
FIorentina*	95
WOOD GRILLED 40 OZ. BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

Chef: Eric Hammond