



26 MARZO 2020

TAKE-OUT

Cocktails	
Tony Negroni	\$12.00
Aperol Spritz	\$11.00
Cape Cod	\$12.00
Manhattan	\$12.00
Vodka Martini	\$12.00
Gin Martini	\$12.00
Sparkling Wine (187ml)	
Prosecco Rose	\$14.00
Prosecco Brut	\$14.00
Beers	
Peroni	\$7.00
Lagunitas IPA	\$7.00
Erdinger N/A	\$7.00

Wine by the 1/2 Bottle (375ml)	
Veuve Clicquot	\$65.00
Sonoma Cutrer Chardonnay	\$26.00
Rombauer Chardonnay	\$50.00
Chianti Classico, Olena	\$34.00
Brunello di Montalcino	\$54.00
Amarone, Cesari	\$56.00
Barbaresco, Martinenga	\$60.00
Barolo, Damilano	\$42.00
Cabernet Sauvignon, Dry Creek	\$32.00
Cabernet Sauvignon, Mascot	\$115.00
Merlot, Keenan	\$40.00
Pinot Noir, Merry Edwards	\$50.00
Zinfandel, Storybook Mtn	\$42.00
~ Pellegrino Flavored Waters ~	\$5.00

ZUPPE E INSALATE

- Minestra butter bean, chickpea, farro, cavolo nero & pancetta soup, grana padano 10.
Gem lettuce lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
Rucola arugula, parmigiano reggiano, aceto balsamico vinaigrette 10.

PRIMI

- Capellini rock shrimp, white wine, cream, tomato, garlic, basil 23.
Spaghetti "alla amatriciana" pancetta, onion, tomato, chili, grana padano 21.
Pappardelle braised lamb ragu, castelvetro olives, parmigiano reggiano 23.
Bucatini "carbonara" guanciale, egg, black pepper, pecorino toscano 21.
Francobolli fonduta filled pasta, asparagus, pine nuts, preserved lemon, grana padano 19.

SECONDI

- Pesce seared local halibut, asparagus, capers, almonds, salmoriglio, parsley 30.
Maiale grilled pork chop, yukon gold potatoes, arugula, red wine jus 27.
Anatra confit duck leg, braised butter beans, castelvetro olives, red wine jus 18.

PIZZE

- Margherita fresh mozzarella, tomato, basil, virgin olive oil 16.
Salsiccia calabrian chili pork sausage, red onions, artichokes, mozzarella 19.
Soppresata spicy salami, mozzarella, tomato, castelvetro olives, oregano 19.
add farm egg or arugula 2. add prosciutto 5

CONTORNI

- Schiacciata wood-fired flat bread, corto olive oil, rosemary 5.
Cavolini brussels sprouts, pancetta, sage 9.
Arrosto roasted yukon gold potatoes, garlic, rosemary 9.

DOLCE

- Budino warm bittersweet chocolate cake, buffalo milk gelato 9.
Panna Cotta vanilla bean infused cooked cream, berries 9.
Crema Di Limone lemon mousse, meringue, pistachios 9.
Gelato & Sorbetto flavor of the day 9.

BENJAMIN BALESTERI, EXECUTIVE CHEF

Consumption of raw or uncooked meat, poultry, shellfish or eggs
may increase your risk of food-borne illness