

OLIVES 8

OYSTERS 23
*balsamic mignonette**

PIATTO DI ANTIPASTI 25
*prosciutto, coppa, salami, Parmigiano,
peppers, olives*

PROSCIUTTO DI PARMA 17

CROSTINI 9
spicy anchovy and parsley

ARANCINI 12
with Calabrian chile

FENNEL SALAD 17

Castelvetrano olives and provolone

CANDELE CACIO E PEPE 19

Parmigiano and peppercorns

SPAGHETTI POMODORO 20

tomato and basil

WAGYU BURGER 24

caramelized radicchio, Gorgonzola,

CHEESE & DESSERT

ROBIOLA BOSINA 9

pasteurized cow and sheep – Piedmont

CASTELROSSO 9

pasteurized cow – Piedmont

BAYLEY HAZEN BLUE 10

raw cow – Vermont

FORMAGGIO PLATE 25

PANNA COTTA 11

Amarena cherries and balsamic

CHOCOLATE TORTA 12

walnuts and whipped cream

GELATI 6 / 10

SORBETTI 5 / 9

Please inform us of any allergies or dietary restrictions.

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

We accept credit cards only.

COCKTAILS

SICILIAN DEFENCE	<i>gin, aquavit, fennel, lemon</i>	- - - - -	- 15
KNEE REPLACEMENT	<i>mezcal, Aperol, Nardini grappa, lemon</i>	- - - - -	- 17
AMARENA SOUR	<i>bourbon, Barolo Chinato, lemon</i>	- - - - -	- 16
PINO	<i>two gins, Amaro Montenegro, lemon + orange oil, pine liqueur</i>	- - - - -	- 17
STREGA NONNA	<i>rye, two amari, herbal liqueur, orange</i>	- - - - -	- 17

SPARKLING

MARCHIORI	<i>Valdobbiadene Prosecco '5 Varietà Integrale'</i>	Veneto 2015	- - - - -	- 15./ 60
NOËL BAZIN	<i>Blanc de Blancs Brut 'L'unanime'</i>	Champagne NV	- - - - -	- 23 / 92

WHITE

SAN LORENZO	<i>Verdicchio dei Castelli di Jesi 'di Gino'</i>	Marche 2016	- - - - -	- 14 / 52
EZIO POGGIO	<i>Colli Tortonesi Timorasso 'Caespes'</i>	Piedmont 2015	- - - - -	- 17 / 68
GIUDICELLI	<i>Patrimonio Vermentino</i>	Corsica 2015	- - - - -	- 21 / 84

ROSÉ

ARCARI E DANESI	<i>'Grace'</i>	Lombardy 2017	- - - - -	- 15 / 60
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RED

VIGNETO SAN VITO	<i>'Posca Rossa'</i>	Emilia-Romagna NV (1.5L)	- - - - -	- 14 / 98
CASCINA CORTE	<i>Dogliani Classico</i>	Piedmont 2014	- - - - -	- 14 / 56
IL CANCELLIERE	<i>Aglianico 'Gioviano'</i>	Campania 2015	- - - - -	- 15 / 60

BEER

THREES	<i>'Vliet'</i>	Pilsner 16oz Brooklyn, NY 5.2%	- - - - -	- 12
TO ØL	<i>'Sur Citra'</i>	Sour Pale Ale 16oz Lochristi, BE 5.5%	- - - - -	- 14
LORD HOBO	<i>'Angelica'</i>	American Wheat 12oz 5.5% Woburn, MA	- - - - -	- 8
EVIL TWIN	<i>'Modern IPA'</i>	12oz Stratford, CT 6%	- - - - -	- 9
OFF COLOR	<i>'Apex Predator'</i>	Farmhouse Ale 12oz Chicago, IL 6.5%	- - - - -	- 10
MAINE BEER COMPANY	<i>'Peeper'</i>	Pale Ale 17oz Freeport, ME 5.5%	- - - - -	- 18
MIKKELLER	<i>'Mosaic Black'</i>	IPA 12oz Pottstown, PA 6.9%	- - - - -	- 11

LURISIA	<i>'LA NOSTRA'</i>	SOFT DRINKS - Gazzosa, Aranciata and Chinotto	- - - - -	- 7
SARATOGA	STILL OR SPARKLING		- - - - -	- 7