

## ANTIPASTI

OYSTERS 23  
*balsamic mignonette\**

PIATTO DI ANTIPASTI 24  
*prosciutto, coppa, salami, Parmigiano, peppers*

PROSCIUTTO DI PARMA 16

OLIVES 8

CROSTINI 9  
*spicy anchovy and parsley*

ARANCINI 12  
*with Calabrian chile*

## APPETIZERS

CARPACCIO 23  
*truffle, arugula and potatoes\**

FENNEL 17  
*Castelvetrano olives and provolone*

ARUGULA 16  
*Sorrento lemon, almonds and Parmigiano*

FAVA BEAN SALAD 19  
*dates, ramps and Castelrosso*

BURRATA 18  
*mostarda di Cremona and smoked oil*

OCTOPUS 23  
*chickpeas and salsa verde*

SAUSAGE 17  
*potato salad and Dijon mustard*

## PASTAS

CANDELE CACIO E PEPE 19  
*Gran Mugello and peppercorns*

MALFATTI 24  
*wild mushrooms and Parmigiano*

SPAGHETTI TURANICO 22  
*ramp pesto and pine nuts*

PICI AL NERO DI SEPPIA 23  
*cuttlefish, tomato and basil*

LASAGNETTE 23  
*pork and Cerignola olive ragù*

## MAINS

COD 33  
*artichokes, preserved lemon and pine nuts*

DORADE FOR TWO 37  
*asparagus, egg and parsley*

WAGYU BURGER 24  
*caramelized radicchio, Gorgonzola, patate fritte*

STEAK 35  
*beets and blue cheese butter*

PORK CHOP FOR TWO 55  
*caramelized fennel and butter beans*

## SIDES

BRAISED GREENS 11

HEIRLOOM BEANS 11

PATATE FRITTE 11

*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

SOLE SARDO	<i>bianco vermouth, Vernaccia, lemon soda</i>	- - - - -	15
SICILIAN DEFENCE	<i>gin, aquavit, fennel, lemon</i>	- - - - -	15
DRAMMIT, JANET!	<i>rum, ginger beer, allspice, 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' Veneto</i>	2015	- - - -	15 / 60
NOËL BAZIN	<i>Blanc de Blancs Brut 'L'unanime' Champagne</i>	NV	- - - -	23 / 92
ZANOTTO	<i>Rosso Col Fondo Veneto</i>	NV	- - - -	14 / 56

## WHITE

SAN LORENZO	<i>Verdicchio dei Castelli di Jesi 'di Gino' Marche</i>	2016	- - - -	14 / 52
EZIO POGGIO	<i>Colli Tortonesi Timorasso 'Caespes' Piedmont</i>	2015	- - - -	17 / 68
CIRELLI	<i>Trebbiano d'Abruzzo</i>	2016	- - - -	12 / 48
GIUDICELLI	<i>Patrimonio Vermentino Corsica</i>	2015-	- - - -	21 / 84

## ROSÉ

SANGUINETO	<i>Sangiovese Tuscany</i>	2016	- - - -	12 / 48
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## RED

VIGNETO SAN VITO	<i>'Posca Rossa' Emilia-Romagna</i>	NV (1.5L)	- - - -	14 / 98
CASPRI	<i>Sangiovese 'Rosso di Caspri' Tuscany</i>	2013	- - - -	21 / 84
PORTA DEL VENTO	<i>Nero d'Avola 'Ishac' Sicily</i>	2016	- - - -	17 / 68
CASCINA ROCCALINI	<i>Barbaresco Piedmont</i>	2014	- - - -	28 / 112
IL CANCELLIERE	<i>Irpinia Aglianico 'Gioviano' Campania</i>	2015	- - - -	15 / 60
FATTORIA MONDO ANTICA	<i>Barbera 'Marà' Lombardy</i>	2016	- - - -	15 / 60

## BEER

THREES	<i>'Vliet' Pilsner</i>	16oz Brooklyn, NY	5.2%	- - - -	12
STILLWATER	<i>'Hopvine Bling' Berliner Weisse</i>	12oz Baltimore, MD	5%	- - - -	11
BALADIN	<i>'Isaac' Witte</i>	11.2oz Piedmont, IT	5%	- - - -	14
EVIL TWIN	<i>'Modern IPA'</i>	12oz Stratford, CT	6%	- - - -	8
OFF COLOR	<i>'Apex Predator' Farmhouse Ale</i>	12oz Chicago, IL	6.5%	- - - -	10
MAINE BEER CO	<i>'Peeper' Pale Ale</i>	17oz Freeport, ME	5.5%	- - - -	18
MIKKELLER	<i>'Mosaic Black' IPA</i>	12oz Pottstown, PA	6.9%	- - - -	11
SARATOGA	STILL OR SPARKLING	- - - -	- - - -	- - - -	7