

IL CERVO

PANE

house-made ciabatta v 12

hand-made ricotta, hot honey, house-made giardiniera

pizza frita v 9

fried sourdough, san marzano tomatoes, sarvecchio parmesan, basil, scissors

roasted garlic focaccia v 16

mascarpone fontina fonduta, garlic confit

SPUNTINI

prosciutto de parma 15

macerated strawberries, purple radish, pickled red onion

fried castelvetrano olives 12

pickled banana peppers, lemon-saffron aioli*

salmon crudo* 17

citrus, spring peas, pistachios

crisped roman artichokes 15

marinated artichokes, crispy polenta tempura, lemon aioli*

medjool dates 15

italian sausage, applewood bacon, piquillo pepper sauce

arancini 17

pecorino, san marzano tomato sauce, lemon crema

dry-aged beef meatballs 18

marinara, sarvecchio parmesan

calamari fritti 19

house-made giardiniera, frisée, calabrian chili aioli*

INSALATE

romaine hearts caesar 15

black garlic caesar dressing, shaved parmesan, sourdough crunch

chopped escarole and radicchio v 13

ricotta salata, crispy buckwheat, house-made giardiniera, sherry-mustard vinaigrette

roasted beet carpaccio v 15

roasted beets, fresh berries, chicory greens, candied hazelnuts, lemon vinaigrette

PASTA

ricotta cavatelli 29

house-made chicken sausage, tomato parmesan cream sauce, zucchini, san marzano tomato, fresh parmesan

casoncelli 29

beef short rib, bone marrow, whole milk ricotta, asparagus, black truffle

pappardelle alla bolognese gs 31

dry-aged beef bolognese, salumi, whole milk ricotta, grated parmesan

conchiglie alla vodka gs 31

red shrimp, mascarpone vodka sauce, calabrian chili, gremolata sourdough crunch

creste di gallo gs 30

seasonal roasted mushrooms, asparagus, parmesan cream, black truffle

opilio crab cappelletti gs 29

sweet pea ricotta, red crab butter, pea tendrils

chitarra pomodoro gs 24

san marzano tomato sauce, parmesan butter, basil

SOURED PIZZA

hand-pulled mozzarella v 22

san marzano tomato sauce, basil, olive oil

prosciutto and black truffle v 30

whole milk ricotta, sarvecchio parmesan, prosciutto, shaved truffle, arugula

mushroom bianca 25

hand-pulled mozzarella, fontina, black truffle ricotta, local mushrooms, roasted garlic, chives

bunzel's italian sausage 27

hand-pulled mozzarella, italian sausage, san marzano tomato sauce, calabrian chili

charred ezzo's spicy pepperoni 27

hand-pulled mozzarella, spicy pepperoni, san marzano tomato sauce

BISTECCA

add:

gorgonzola 9

sautéed mushrooms 9

6 oz. lobster tail 35

3 red shrimp 18

porcini rub hanger steak* 42

grilled 10 oz. hanger steak, roasted pearl onions, charred lemon, aged balsamic

filet mignon* 59

grilled 8 oz. tenderloin steak, roasted pearl onions, charred lemon, aged balsamic

dry-aged boneless ribeye 65

16 oz. boneless ribeye steak, roasted pearl onions, charred lemon, aged balsamic

PIATTI

pan-roasted walleye vesuvio 42

roasted pearl onions, fingerlings, sweet peas, white wine-thyme sauce

chicken 'parmesan' 28

butter-milk-breaded, parmesan risotto, tomato oil, hot or not

scottish salmon* 38

roasted cauliflower, spring pea hummus, preserved lemon, aged balsamic

heritage berkshire pork chop* 39

wilted swiss chard, strawberry-rhubarb glaze

CONTORNI

roasted carrots 10

dukkah spice, goat cheese, hot honey

parmesan risotto 12

white wine, parmesan cheese, mascarpone butter

truffle fries v 14

truffle oil, parmesan, parsley

charred broccoli v gs 10

calabrian chili paste, fish sauce, parmesan cheese, breadcrumbs

Our kitchen is not an allergen-free environment. Notify your server of any allergies.

**Consuming raw or undercooked eggs and meats increases the risk of foodborne illnesses and will be served only upon customer request.*

***Contains raw egg*

A 20% gratuity will be added to parties of 6 or more.

Gluten sensitive pasta and pizza are available upon request.

COCKTAILS & WINE

SIGNATURES

- antico spirito** 19
johnny drum bourbon, orange gomme, grapefruit, bitters, rocks
- notte piccante margarita** 18
nosotros tequila, basil, fresh jalapeño, lime, black lava salt, rocks
- black manhattan** 18
rittenhouse rye, averna, angostura bitters, fee brothers black walnut bitters, up
- basil vine elixir** 17
tito's vodka, green grape, basil, sparkling ginger, rocks
- fiore rosso** 19
tito's vodka, hibiscus, passion fruit, fresh lime, up
- limone perfezione** 18
aviation gin, muddled lemon, giffard lavender, sugar, up
- peccato tropicale** 17
dark rum, aperol, pineapple, lime, cinnamon, tall
- tuscan twilight** 18
empress gin, butterfly pea flower, orgeat, peach, lemon bitters, tall

LIMONCELLO ON-TAP

house-made limoncello 13

DESSERT MARTINIS

- martini espresso** 20
heirloom espresso liqueur, tito's vodka, espresso, demerara, up
- martini cioccolato** 18
tito's vodka, baileys, chocolate liqueur, up

NEGRONIS

- classic negroni** 17
twisted path gin, campari, sweet vermouth, rocks
- kingston negroni** 17
la favorite rum, campari, sweet vermouth, rocks
- mezcal negroni** 17
nosotros mezcal, aperol, cocchi americano vermouth, rocks

VENETIAN SPRITZES

all spritzes may be prepared low-ABV upon request

- aperol [bittersweet orange]** 15
aperol, prosecco, seltzer, rocks
- italicus [herbaceous bergamot]** 15
italicus, prosecco, seltzer, rocks
- hugo [sweet elderflower]** 15
hugo elderflower liqueur, prosecco, seltzer, rocks

NON-ALCOHOLIC COCKTAILS

- garibaldi** 12
giffard na bitter orange, orange juice, rocks
- colomba** 12
giffard na pamplemousse, grapefruit juice, fever-tree grapefruit soda, tall
- mulo italiano** 12
giffard na ginger liqueur, ginger beer, lime, copper mug
- spritz al sambuco** 12
giffard na elderflower liqueur, lyre's dry secco, soda, rocks

Ask your server about our Beer List

WINES BY THE GLASS

SPUMANTE

Brut Frizzante	Zardetto 'Private Cuvée' NV	Veneto	10
Spumante Brut Rosé	Sommariva 'Il Rosa' NV	Veneto	14
Lambrusco	Lini 910 'Labrusca' NV	Emilia-Romagna	12
Moscato d'Asti	Elio Perrone 'Sourgal' 2023	Piemonte	13

BIANCO E ROSATO

Soave Superiore	Castellaro 2020	Veneto	12
Falanghina	Feudi di San Gregorio 2022	Campania	14
Pinot Grigio	Tiefenbrunner 2023	Trentino-Alto Adige	13
Gavi di Gavi	Enrico Serafino 'Grifo del Quartaro' 2023	Piemonte	14
Vermentino	Morisfarms 2022	Toscana	14
Sauvignon Blanc	Pierpaolo Pecorari 2023	Friuli-Venezia Giulia	14
Chardonnay	Diatom 2023	Santa Barbara County	15
Rosé	Fattoria Sardi 2023	Toscana	14

ROSSO

Barbera d'Asti	Damilano 2022	Piemonte	13
Pinot Noir	Ken Wright 2023	Willamette Valley	17
Cabernet Franc	Scarpetta 2022	Friuli	13
Nero d'Avola	Donnafugata 'Sherazade' 2022	Sicilia	14
Chianti Classico Riserva	Monsanto 2020	Toscana	19
Rosso di Montalcino	Il Poggione 2022	Toscana	21
Barolo	Perla Terra 2019	Piemonte	25
Super Tuscan	Montepeloso 'A Quo' 2023	Toscana	18
Cabernet Sauvignon	Outerbound 2021	Alexander Valley	19