

{ CRUDO }

Yellowtail
kumquat, mustard seeds, mint
\$14.00

Red Snapper
lemon, olive oil, chili
\$16.00

Blue Mackerel
pickled vegetables, basil
\$11.00

Beef Carpaccio
bianco mushrooms, watercress
\$17.00

{ INSALATA }

Raw Kale
endive, red onion, pecorino
\$9.00

Citrus Salad
grapefruit, chicory, dates
\$11.00

Little Gem Hearts
shallot, herbs, pancetta
\$10.00

Spring Vegetables
pea, fava bean, whipped ricotta
\$11.00

Broccoli
mint, radish, lemon vinaigrette
\$9.00

HANDMADE PASTA

Pasta Pomodoro
tomato, basil, parmesan
\$9.00

Ricotta Gnocchi
peas, pancetta
\$14.00

Cacio e Pepe
black pepper, parmesan, aged pecorino
\$11.00

Pasta alle Amatriciana
guanciale, roasted tomato
\$15.00

Egg Yolk Raviolo
ricotta, brown butter
\$12.00

Orecchiette
rabbit confit, rosemary, chili
\$13.00

Linguini & Clams
vermouth, chili, garlic, herbs
\$17.00

Fettuccine
prosciutto, asparagus
\$14.00

Chilled Seafood Fregola
shrimp, crab, mussels, citrus
\$20.00

Risotto
gorgonzola, bacon
\$17.00

{ ANTIPASTI }

Roman Style Artichoke
lemon, parmesan, chili
\$9.00

Eggplant Agrodolce
pine nuts, golden raisins, basil
\$7.00

Arrosto di Polpo
octopus, neonata, capers
\$12.00

Polenta Fritta
poached egg, truffle
\$10.00

{ PESCE e CARNE }

Bay Scallops
cauliflower fonduta, lemon, brown butter
\$21.00

Chicken Cacciatore
chili, lemon, fennel
\$17.00

Pesce alla Griglia
simply grilled fresh fish
\$19.00

Osso Bucco Marsala
classic sicilian veal marsala
\$38.00

Bistecca di Manzo
Tuscan style marinated beef, beef jus
\$28.00

{ LIMITED AVAILABILITY }

Whole Roasted Turbot, capers, lemon \$45.00

Porchetta, stuffed pork belly, rosemary, roast garlic \$19.00

{ CONTORNI }

Tuscan Potato Fonduta, olive oil, parmesan\$6.00

Friulian Frico, potato, montasio.....\$9.00

Anson Mills Polenta, goat butter\$6.00

Fettuccine Alfredo.....\$8.00

VERDURE COTTE

Charred Scallions, anchovy vinaigrette\$4.00

Braised Kale & Pancetta, chicken jus\$6.00

Pea Tendrils, toasted garlic chili, lime\$7.00

Glazed Baby Carrots.....\$5.00

{ LIGHT DRINKS }

Averna Mule
 averna, gingerbeer, cucumber, orange
 \$12.00

Venetian Julep
 carpano bianco, mint, grapefruit
 \$12.00

Nonino Mimosa
 amaro nonino, cocchi rosa, prosecco
 \$11.00

Americano Abano
 aperol, abano, sweet vermouth, soda
 \$10.00

Vodka Fizz
 vodka, mint, lemon, prosecco
 \$12.00

Cocchi Rosa Martini
 vodka, cocchi rosa, st. germain, lemon
 \$12.00

Aperol Spritz
 aperol, steigl radler, grapefruit
 \$12.00

Abano Smash
 luxardo abano, gingerbeer, mint, lemon
 \$12.00

{ AMARO }

Amaro Nonino.....14.00
 Averna.....12.00
 Braulio.....10.00
 Campari.....10.00
 Cio Chiaro.....10.00
 Cynar.....10.00
 Chartreuse Green.....16.00
 Chartreuse Yellow.....16.00
 Chartreuse VEP.....28.00
 Fernet Branca.....12.00
 Luxardo Abano.....10.00
 Meletti.....10.00

Beviamo Italiano

{ NEGRONI }

Classic
 gin, campari, sweet vermouth
 \$13.00

White
 gin, cocchi, dry vermouth
 \$12.00

Rye
 rye, campari, sweet vermouth
 \$13.00

Cognac
 cognac, sweet vermouth, chartreuse
 \$13.00

{ APERITIVO }

Carpano Antica
 rich, vanilla, brown spice, 12

Martini Rossi Gran Lusso
 dark cherry, oregano, earthy, 10

Kina l'Avion
 crisp, herval, mineral, 8

Cocchi Rosa
 juicy, rose, strawberry, 10

Carpano Bianco
 ripe tangerine, coriander, sweet lemon, 10

Ransom Dry
 mint, white grapefruit, savory, 8

all aperitivi served on the rocks with an orange peel

{ BOTTLED BEER }

PBR.....3.00	Fuller's ESB.....7.00	Founder's Porter.....7.00
Arcadia Sky High Rye.....5.00	La Fin du Monde.....9.00	Great Lakes IPA.....6.00
Stillwater Cellar Door.....8.00	Brasserie d'Achouffe N'ice.....9.00	Bell's Lager.....6.00
Stella Artois.....6.00	Local Option Morning Wood.....6.00	Three Floyd's Gumball Head.....7.00

{ STRONG DRINKS }

Cynar Sour
 cynar, rum, lime, bitters
 \$13.00

Black Manhattan
 rye, abano, bitters
 \$12.00

Cocello Punch
 rum, maraschino, grapefruit
 \$12.00

Vieux Carré
 rye, cognac, carpano antica
 \$13.00

Old Fashioned
 rye, demerara, bitters
 \$12.00

Improved Whiskey Cocktail
 rye, maraschino, peychaud's
 \$12.00

Toronto
 rye, fernet, demerara
 \$12.00

Sicilian Martinez
 rye, sweet vermouth, maraschino, averna
 \$13.00

{ ESPRESSO }

Espresso.....2.50
 Macchiato.....3.50
 Cortado.....3.75
 Cappuccino.....4.00

{ STEAMERS }

Scotch & Honey.....7.00
 Benedictine & Chai.....7.00
 Rum & Caramel.....7.00
 Whiskey & Cream.....7.00