

ETTO

SALUMI

All'etto \$18

Mezzo etto \$11

Fennel Pollen and Orange Peel

Wild Boar

Chorizo

Spicy Calabrian

Mangalista Ham

OTHER MEATY THINGS

24-Month Hand-sliced Prosciutto di

Parma \$15

Boar Rillettes \$7

Capicollo Cotto \$9

FRESH CURD \$11

Buratta

Sheep Milk Ricotta

SALADS \$9

Celery, Celery, Celery, and Walnut

Cauliflower with Pine Nuts and

Saffron

Roasted Peppers with Olives and

Mackerel

Ember-grilled Eggplant

FISHIES

Lobster and Chick Peas \$13

Anchovies in Green Sauce \$11

Orange and Anchovy Salad \$9

The Gilda "Radner" \$7

Tuna Belly \$19

PIZZA

Marinara \$13

Margherita \$17

Alla Romana \$17

*Tomato, Capers, Olives, Onion,
Anchovy, Mozzarella*

Roasted Cauliflower \$17

Capers, Pine Nuts, Anchovy, Breadcrumbs

Sausage and "Friarelli" \$17

Rappini, Mozzarella

Cottechino with Fontina
and Egg \$17

SWEETS

Candy Plate \$9

Etto of Chocolate Salami \$11

Miss Frascati \$5

Ice Cream \$7

Crema

San Daniele with Candied Pistachios

TONIGHT

Asparagus with Mint and Lemon \$9

Baby Leeks with Marcona Almonds

And Golden Raisins \$7

Porcini Mushroom Salad with

Parmesan and Chive Blossoms \$11

Roman Artichoke \$7

"TBD" Negroni: Green Hat Gin, Campari
And Homemade Red Vermouth \$11

BEER

Birra Moretti, 4.6% \$7 \$4

Old Speckled Hen, UK, 5.2% \$7 \$4

Ballast Point 'Sculpin IPA', CA, 7% \$7 \$4

Bell's Oberon, MI, 5.8% \$7 \$4

Birrifacio Italiano 'Tipopils', 5% \$11 \$6

BUBBLES

Prosecco, Col Fondo NV <i>bottle fermented</i>	\$8/38
Lambrusco di Sorbara, Chiarli '12 <i>bright rose</i>	\$8/38
Lambrusco Grasparossa, Chiarli '11 <i>smoky, frothy red</i>	\$8/38

WHITE BEAUJOLAIS

Beaujolais Blanc, Dupeuble '11 <i>unoaked Chardonnay</i>	\$9/36
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RED BEAUJOLAIS

"Raisins Gaulois," La Pierre '12 <i>young vines, easy drinking</i>	\$9/36
Fleurie, Chignard '11 <i>delicate, aromatic</i>	\$52
Cote de Brouilly, Thivin '11 <i>floral, punchy</i>	\$13/55
Brouilly, Descombes '11 <i>great structure</i>	\$46
Julienas, Clos du Fief '11 <i>Gamay on meds</i>	\$53

WHITE SICILIAN

Inzolia/Cattarato/Grillo, Colosi '12 <i>fresh, zippy</i>	\$8/35
Zibbibo "Lighea," Donnafugata '12 <i>aromatic, textured</i>	\$12/49
"SP68 Bianco," Occhipinti '11 <i>full, aromatic, biodynamic</i>	\$15/58
Carracante, Terre Nere '12 <i>mineral, slate</i>	\$12/49
Chardonnay, Passopisciari <i>Concrete fermented, focused, flinty</i>	\$67

ROSE SICILIAN

Nerello Mascalese, Terre Nere '12 <i>crisp, flinty, dry</i>	\$12/49
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RED SICILIAN

Frappato, Valle dell'Acate '11 <i>light, aromatic, raspberry</i>	\$11/45
Etna Rosso, Terre Nere '10 <i>"Burgundy of Italy"</i>	\$12/49
Nero d'Avola, Regaliali '10 <i>smooth, fruity, bright</i>	\$8/35

RED SICILIAN cont'd

Frappato, Occhipinti '10 <i>perfumed, dry, stunning</i>	\$65
"Nero d'Lupo," COS '10 <i>bright, balanced</i>	\$63
"Ghia Nera," Tascante '10 <i>pine forest aromatics</i>	\$46
Etna Rosso Prephylloxera '09 <i>100 year old vines high on Mt. Etna</i>	\$125
Cerasuolo di Vittoria, Planeta '11 <i>flashy, modern</i>	
Passopisciari Rosso, '10 <i>Delicate, Pinot-esque</i>	\$67
"I Vigneri," Foti '10 <i>volcanic, complex, mineral</i>	\$77
"7VA," Cornelissen '10 <i>wild, all natural, avante garde</i>	\$95
"Maldafrica," COS '07 <i>Bordeaux blend</i>	\$85