

LA PECORA BIANCA

Taglieri

MISTO Two of each

SALUMI

CHOOSE ONE / ALL FOUR

Prosciutto Di Parma (24 Mesi)
Salame
Mortadella
Speck

FORMAGGI

CHOOSE ONE / ALL FOUR

Summer Snow, Sheep
Slyboro, Goat
Cayuga Blue, Goat
Invierno, Sheep, Cow

Antipasti

GAZPACHO

Heirloom tomatoes, beets,
red peppers, watermelon, strawberries

VERDURE VERDI

Sugar snap, snow, and green peas, fava
beans, asparagus, pecorino, goat's milk
labne

ZUCCHINE

Shaved zucchini, marcona almonds,
pecorino, mint

PESCHE

Charred peaches, sheep's milk ricotta,
candied lemon zest, hazelnuts

FUNGHI

Roasted whole golden Enoki, salsa
verde, raisins, bread crumbs

CROSTINO

Country toast, 'nduja,
stracciatella, scallions

CRUDO

Long Island fluke, citruses

QUINOA

Quinoa, avocado, pickled beets,
sheep's milk feta, blueberries

AGRETTI

Sauteed agretti & wild spinach,
garlic, anchovies, breadcrumbs

Insalate

LATTUGA

Seasonal mixed lettuces, pickled
shallots, sunflower seeds, cherries,
sheep's milk yogurt dressing

AROMATICA

Frisee, wild watercress, fennel,
radishes, aromatic herbs

POMODORI

Heirloom zebra tomatoes,
pickled shallots, basil

ANGURIA

Watermelon, cornichons, onions,
goat cheese

Primi

All of our pastas are made in house from local and organic flours

WHOLE WHEAT CHITARRA Pomodoro & basil sugo

RED FIFE TAGLIATELLE Beef and pork bolognese

BUCKWHEAT FUSILLI 'Nduja arrabbiata

EINKORN GRAMIGNA House-made pork sausage, garlic, chili flakes

EMMER MACCHERONI Hen of the woods, fava beans, green peas, pecorino

SHEEP'S MILK RICOTTA CAVATELLI Blue crab, summer squash, mint, breadcrumbs

DURUM TRENETTI Clams, chorizo, Piennello tomatoes

Secondi

PESCE DEL GIORNO Smoked eggplant, wild rice, tomato confit

TAGLIO DEL GIORNO Beef cut of the day, spring onions, cilantro chimichurri

GALLETTO Roasted chicken, hen of the woods, corn, pickled serrano chilis, red onions

Contorni

PATATE

Crushed fingerling
potatoes, goat's milk labne,
chives, aleppo

CIPOLLE

Salt baked
vidalia onions, balsamico,
parmigiano, sage

CAROTE

Charred rainbow
carrots, sheep's milk labne,
coriander seeds, honey,
hazelnuts

FAVE

Fava bean puree,
seasonal greens,
parmigiano,
black pepper

Spritz Bar

ALLA SPINA

Aperol, prosecco, soda

IL MAESTRO

Aperol, limoncello, prosecco,
grappa, cucumber, mint

DIMMELO

Dimmi, lemon, simple, contratto appetif,
prosecco

APERITIVI

GARDA ~ 13

Rittenhouse rye, strega, cynar, lemon

CORTINA ~ 13

Curious gin, lime, maraschino, fernet branca

STROMBOLI ~ 11

Tito's vodka, egg white, lemon, mirtos liqueur,
orange bitters

MILANO ~ 12

El jimador tequila, nardini amaro, lime

PANAREA ~ 11

Flor de cana rum, varnelli anisette, orgeat, lime

SORRENTO~ 12

Rittenhouse rye, maraschino, ginger syrup,
lime, bitters, sage

BASSANO ~ 11

Curious gin, grappa, basil, strawberries, lime,
black pepper

PALERMO~ 12

Hendricks gin, aperol, grapefruit, lemon,
strega, prosecco

BIRRE

LOCAL

Pilsner

Lager

Ale

ITALY

Moretti

Peroni

Menabrea

SODA

Cedrata light citrus

Gazzosa lemon lime

Il Nostro Chinotto smoky orange

Ginger grapefruit

Spuma Nera cola

Selezione di Negroni

BIANCO

Fords gin, dimmi, del professore dry vermouth, cucumber, mint

ROSATO

Fords gin, campari, rosato vermouth, grapefruit, orange

CLASSICO

Fords gin, campari, carpano antica formulae

SBAGLIATO

Campari, carpano antica formulae, prosecco

VINI DELLA CASA

BOLLICINE

Prosecco Torresella, NV

Prosecco di Valdobbiadene Superiore, Bortolotti NV

Franicacorta, Ca' del Bosco 'Cuvee Prestige' NV

Rosato Frizzante, VinSpina, Veneto NV

ROSATI

Rosa dei Masi, Masi, Venetie 2014

La Pecora Rosa, Toscana 2014

Le Cicale, Fattoria Sardi, Toscana 2014

BIANCHI

Chardonnay, Tomaresca, Puglia 2013

La Pecora Bianca, Vermentino, Toscana 2014

Malvasia & Chardonnay, Principe Pallavicini, Frascati, Lazio 2014

Pinot Grigio, Livio Felluga 2013

Bianchetta Genovese, Bisson 'ü Pastine' Portofino, Liguria 2013

Greco di Tufo, Feudi San Gregorio, Campania 2013

Etna Bianco, Tenuta delle Terre Nere, Sicilia 2014

Sauvignon Blanc, Venica e Venica 'Ronco del Cero' 2014

Soave Classico, Gini 'La Frosca' 2012

Chardonnay, Cantina Terlanò 'Kreuth' 2013

ROSSI

Barbera d'Alba, Marchesi di Barolo 'Ruvei' 2013

Valpolicella, Latium 2013

Chianti Classico, Donna Laura 'Bramosia' 2012

Ciliegiolo di Narni, Bussolètti 'Brecciaro', Umbria 2014

Primitivo, Cantele, Salento 2012

Nero d'Avola, Sallier De La Tour, Sicilia 2011

Vino Nobile di Montepulciano, Dei 2011

Super Tuscan, Guado al Tasso 'Il Bruciato', Bolgheri 2013

Barbaresco, Produttori di Barbaresco 2011

Brunello di Montalcino, Castilgion del Bosco 2009



150ML / 500ML / 750ML

La Nostra Storia (Our Story)

True to the traditions of Italian cooking, we source from our local bounty whenever possible. We hope you enjoy the ingredients grown by our friends and purveyors, who share our commitment to wholesome and sustainable food.