

DALLA TRADIZIONE

13 SPAGHETTI AGLIO E OLIO E PEPERONCINO

smoked spaghetti - garlic - olive oil - calabrian chili
parsley - hazelnuts

14 BUCATINI ALLE ACCIUGHE

black ink bucatini - Cantabrico anchovies
scallion-lemon butter - breadcrumbs

14 REGINETTE AL POMODORO

heirloom tomato sauce - shaved aged parmigiano - basil

16 LASAGNE VERDI

spinach pasta sheets - bechamel
bolognese sauce

→ * homemade **gluten free**
and **vegan** bean pasta
available upon request
\$1 extra

ASSAGGI DI PASTA

chefs selection

3 pastas for \$36

5 pastas for \$60

7 pastas for \$82

DAL PENSIERO

16 BLACK PEPPER RAVIOLI

stuffed with mascarpone cheese - mushrooms
fried red onion - oregano

17 LEMON GIGLI

duck ragu - pecorino di fossa - thyme

15 WHOLE WHEAT FUSILLI

basil pesto - zucchini - buffalo ricotta

15 BUCKWHEAT CONCHIGLIE

'Nduja - caprino - smoked eggplant

17 CHILI RIGATONI

octopus - clams - mussels - tomato sauce -
taggiasca olives - celery

13 CHICKPEA TAGLIATELLE

calamari - basil oil - tomato gazpacho



BEFORE OR AFTER

6 TOASTED FOCACCIA

cantabrico anchovies - scallion-lemon butter - frisee salad

7 FRIED PICKLED VEGETABLES

served with a salsa verde dip

9 BEETS & FIGS

prosciutto crudo - aged 12 month balsamic

9 BURRATA

peanuts - castelvetro olives - oregano

10 CUCUMBER & WATERMELON

whipped mascarpone cheese - dehydrated olives - basil

17 TAGLIERE OF SALUMI E CHEESE

served with foccacia - housemade giardiniera & compote
chefs selection of 2 cheeses & 2 meats

11 CHERRY TOMATO CONFIT

zucchini - arugula - pickled red onion
pecorino di fossa - mint oil

10 SMOKED EGGPLANT PANZANELLA

heirloom tomato - fresh herbs - chilies

9 RAINBOW CARROTS

frisee salad - ginger hollandaise

20 WHOLE DORADE

stuffed with swiss chard - cherry tomato - raisin
bell pepper tapenade

20 BOLLITO MISTO

beef - lamb - pork - salsa verde - beets - carrots - potato



ALL PASTAS on our menu are made in house. We cook our pasta "al dente" and use different types of organic flour to create a unique variety of pasta textures.



COCKTAILS

APERITIVI

\$

10

VERMOUTH COBBLER

Imbue bittersweet - Vermouth di Sardegna - citrus - herbs

9

MEZZO E MEZZO

Sfumato Rabarbaro Amaro - Campari - soda

11

SPRITZ DELLA CASA

Aperol - Grapefruit-Tarragon cordial - frizzante sui lieviti

11

CINQUE SPRITZ

Cinque Aperitivo - Lambrusco rose

NEGRONIS

\$

9

NEGRONI ON TAP

Brokers gin - Martini & Ross sweet vermouth - campari

12

IL BIONDO

Tanquery 10 - Mancino Bianco Vermouth - Vermouth del Professore

11

IL MORO

St George dry rye gin - San Francisco Fernet - Punt e Mes

12

LA ROSSA

BolS Genever - strawberry infused Campari - Carpano bianco

11

VIALE TORINO

Elijah Craig Bourbon - Cocchi rosa- Luna Amara - absinthe rinse

HOUSE COCKTAILS

\$

11

CALA LUNA

cimarron silver tequila - lime - eldelflower - dimmi - salt

11

GODFATHER SOUR

amaretto - lemon - orange - Laphroaig 10 yr

12

GARDEN DISTRICT

rye - imbue bittersweet - benedictine - orange bitters

BEER

DRAFT

\$

6 MORETTI BAFFO D'ORO Euro Pale Lager. 4.8%. Italy

9 BALLAST POINT SCULPIN IPA American IPA. 7%. California

8 DOGFISH HEAD NAMASTE Witbier. 4.8%. Delaware

7 BRAUEREI FORST SIXTUS Doppelbock. 6.5%. Italy

BOTTLES

\$

6 CAPTAIN LAWRENCE KOLSCH Kolsch. 5.5%. New York

6 EVIL TWIN BIKINI BEER Session IPA. 2.7%. New York

12 BIRRA FOLLINA SANAVALLE Belgian Ale. 6%. Italy

8 SPEAKEASY PROHIBITION ALE Amber Ale. 6.10%. California

7 FOUNDERS PORTER American porter. 6.5%. Michigan

24 BLACKBERRY FARM SUMMER SAISON
Saison. 6.3%. Tennessee 750ml

10 EDEN IMPERIAL II* ROSE CIDER 375ml

VERMOUTH

\$ — — —  3 OZ - served on the rocks

- 8** **IMBUE BITTERSWEET**
— ON DRAFT — OREGON
elderflower - tangerine - lemongrass and herbs
- 11** **MANCINO VERMOUTH BIANCO**
AMBRATO PIEMONTE
slightly amber - chamomile - angelica - gentian
- 14** **VERGANO BIANCO PIEMONTE**
flowers - citrus - honey - herbs
- 12** **VERGANO CHINATO AMERICANO PIEMONTE**
wormwood - gentian - orange skin
- 12** **CINQUE APERITIVO DON CICCIO WASHINGTON DC**
bitter orange peel - brown sugar - earthy finish
- 11** **LUNA AMARO BITTER WASHINGTON DC**
grapefruit - prickly pear - chicory
- 11** **CONTRATTO VERMOUTH BIANCO PIEMONTE**
herbs - botanicals - great for the summer!
- 12** **MASSICAN VERMOUTH FRIULANO CALIFORNIA**
sage - myrtle - piney brush
- 8** **COCCHI APERITIVO AMERICANO PIEMONTE**
cinchona bark - citrus - spices
- 8** **COCCHI APERITIVO ROSA PIEMONTE**
ginger - rose petals
- 12** **SILVIO CARTA VERMOUTH**
DI SARDEGNA SARDEGNA
mediterranean herbs and botanicals
- 12** **AZIENDA AGRICOLA ERBALUNA**
BAROLO CHINATO PIEMONTE
cinchona bark - gentian root - wormwood
- 12** **CARPANO BIANCO PIEMONTE**
candied violet - ginger - citrus
- 12** **UNCOUTH VERMOUTH RED HOOK**
beets - eucalyptus

WINE BY THE GLASS

SPARKLING

\$

Available by the glass or half liter

- 11** **27** **Petillant Naturel Morphos, Oyster River Wine Growers, MAINE**
- 12** **28** **Colli Bolognesi Frizzante Sui Lieviti, Vigneto Orsi, EMILIA ROMAGNA, ITA**
- 10** **26** **2014 Lambrusco Rosato dell'Emilia, Vigneto Saetti, EMILIA ROMAGNA, ITA**

WHITE

\$

Available by the glass or half liter

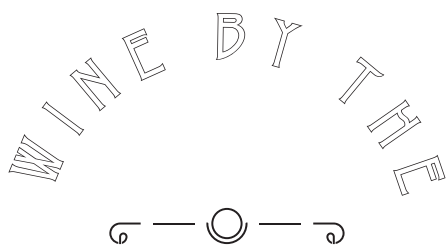
- 13** **29** **Famoso Signore, Claudio Ancarani, EMILIA ROMAGNA, ITA**
- 12** **28** **Lugana Montunal, Montonale, LOMBARDIA, ITA**
- 12** **28** **Umami Pinot Gris, Northwest Wine Co, OREGON**
- 10** **26** **Roma DOC, Principe Pallavicini, LAZIO, ITA**

RED

\$

Available by the glass or half liter

- 11** **27** **Santa Maddalena Huck am Bach, Cantina Bolzano, TRENTINO ALTO ADIGE, ITA**
- 12** **28** **Verduno Pelaverga, Poderi Roset, PIEMONTE, ITA**
- 12** **28** **Cabernet Franc, Ravines Wine Cellars, FINGER LAKES**
- 13** **30** **Serra del Prete Aglianico del Vulture, Musto Carmelitano, BASILICATA, ITA**

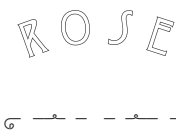


BOTTLE



BY THE BOTTLE

- 65** NV SoloUva Franciacorta, SoloUva, **LOMBARDIA, ITA** [Chardonnay]
revolutionary - All you need is grapes!
- 46** 2014 Colli Bolognesi Frizzante Sui Lieviti, Vigneto Orsi, **EMILIA ROMAGNA, ITA** [Pignoletto]
rustic - grapefruit - white peach - herbs
- 44** 2014 Petillant Naturel Morphos, Oyster River Wine Growers, **MAINE, USA** [Seyval Blanc/Cayuga White]
zesty - green apple - lime - yeast
- 40** 2014 Lambrusco Rosato dell'Emilia, Vigneto Saetti, **EMILIA ROMAGNA, ITA** [Lambrusco Salamino]
It's pink! And has bubbles!



- 42** NV Vino Rosato Rosatea, Cooperativa Valli Unite, **PIEMONTE, ITA** [Barbera/Moscato/Malvasia/Dolcetto]
delicate - sour cherry - orange marmalade - wild strawberry
- 55** 2012 Cerasuolo d'Abruzzo Amphora rosato, Azienda Agricola Cirelli, **ABRUZZO, ITA** [Montepulciano]
adventurous - amphora aged - cherry - salty terroir

WHITE WINES



\$ BY THE BOTTLE

- 58** 2013 Di Noutro Vin de Table, Diego Curtaz, VALLE D'AOSTA, ITA [Chardonnay/Moscato]
racy - citrus - spices - smoke
- 46** 2013 Timorasso Sivoy, Cascina la Ghera, PIEMONTE, ITA [Timorasso]
complex - orange blossom - ginger - roasted nuts
- 42** 2015 Lugana Montunal, Montonale, LOMBARDIA, ITA [Lugana]
zippy - peach - orange zest - white flowers
- 60** 2013 Ograde, Skerk, FRIULI VENEZIA GIULIA, ITA [Vitovska/Malvasia/Sauvignon/Pinot Grigio]
savory - orange - geranium - white sage
- 78** 2015 Ronco delle Mele Sauvignon Collio, Venica e Venica, FRIULI VENEZIA GIULIA, ITA [Sauvignon Blanc]
intense - elderflower - gooseberry - mint leaves
- 48** 2015 Pigato le Russeghine, Bruna, LIGURIA, ITA [Pigato]
refreshing - grapefruit - mediterranean herbs - ocean
- 40** 2015 Verdicchio dei Castelli di Jesi "Gino", Fattoria San Lorenzo, MARCHE, ITA [Verdicchio]
juicy - crisp apple - melon - nuts
- 44** 2015 Famoso Signore, Claudio Ancarani, EMILIA ROMAGNA, ITA [Famoso]
mineral - stone fruit - wisteria - white pepper

WHITE WINES

\$ BY THE BOTTLE — ITALY CONTINUED

- 50** 2014 Ansonica, Azienda Cecilia, ISOLA D' ELBA, ITA [Ansonica/Chardonnay]
tropical - honeysuckle - pineapple - sea breeze
- 56** 2012 Grechetto Sassi dell'Arenaria, Roberto Di Filippo, UMBRIA, ITA [Grechetto]
spicy - anise - pink peppercorn - white plums
- 38** 2014 Roma DOC, Principe Pallavicini, LAZIO, ITA [Malvasia Puntinata]
rich - dried apricot - spices - herbs
- 36** 2014 Falanghina Sabbia Vulcanica, Agnanum, CAMPANIA, ITA [Falanghina/Catalanesca]
creamy - citrus - smoke - ocean
- 58** 2013 Pietra Nera Bianco, Marco de Bartoli, ISOLA DI PANTELLERIA, ITA [Zibibbo]
aromatic - mandarin - rose - sea salt
- 56** 2013 Etna Bianco Quantico, Az Agricola Giuliemi, SICILIA, ITA [Carricante/Catarratto/Grillo]
elegant - bitter herb - citrus fruit - juniper



WHITE WINES



\$ BY THE BOTTLE

- 42** 2015 Umami Pinot Gris, Northwest Wine Co, OREGON, OR [Pinot Gris]
spicy pear - black pepper - melon
- 52** 2013 Riesling, Love + Squalor, OREGON, OR [Riesling]
zesty - peach pit - green apple - cut grass
- 58** 2012 Pinot Gris, Salinia, SONOMA, CA [Pinot Gris]
exotic - black tea - potpourri - sour orange
- 66** 2014 Elizia Lava Fields Chardonnay, Living Wine Collective, NAPA, CA [Chardonnay]
elegant - apple - lemon curd - hazelnut
- 75** 2013 California White Blend, Matthiasson, NAPA, CA [Sauvignon/Ribolla Gialla/Semillon/Tocai]
beautiful blend - kaffir lime - oyster shell - beeswax
- 60** 2013 Malvasia Bianca, Palmina, SANTA BARBARA, CA [Malvasia]
floral - mint - passion fruit - orange blossom
- 50** 2015 Heart of Gold, Edmund st John, CENTRAL COAST, CA [Vermentino/Grenache Blanc]
musky - citrus pith - ginger - orchard fruit
- 62** 2014 Chilion, Ruth Lewandowski, SALT LAKE CITY, UT [Cortese]
savory - grapefruit - orange peel - fennel
- 48** 2013 Tanzen Dame Edelzwicker, Bloomer Creek Vineyard, FINGER LAKES, NY [Riesling/Gewuztraminer/Cayuga]
crisp - lime - lychee - asian pear



RED WINES



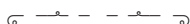
\$ BY THE BOTTLE

- 50** 2012 Gaudium Terrazze Retiche di Sondrio, Sesterzio, LOMBARDIA, ITA [Nebbiolo]
joyful - juicy raspberry - sour cherry - tobacco
- 90** 2010 Valtellina Superiore Grumello Riserva Rocca Piro, Ar.Pe.Pe., LOMBARDIA, ITA [Nebbiolo]
ethereal - forest floor - rose petals - raspberries
- 78** 2010 Barbera d'Alba Superiore, Hilberg-Pasquero, PIEMONTE, ITA [Barbera]
voluptuous - jammy blackberries - sweet spices - wet earth
- 44** 2012 Verduno Pelaverga, Poderi Roset, PIEMONTE, ITA [Verduno]
spicy - strawberry - cinnamon - roses
- 40** 2014 Colli Trevigiani Rosso, Costadila, VENETO, ITA [Marzemino/Merlot]
playful - violet - plum - white pepper
- 42** 2014 Santa Maddalena Huck am Bach, Cantina Bolzano, TRENTINO ALTO ADIGE, ITA [Schiava/Lagrein]
floral - violets - marzipan - rhubarb
- 52** 2012 La Vigne Isera, La Vigne, TRENTINO ALTO ADIGE, ITA [Cabernet Sauvignon/Merlot]
powerful - currant - cherry liqueur - dark chocolate
- 48** 2013 Valmarina Sangiovese, il Cerchio, TOSCANA, ITA [Sangiovese/Alicante]
refreshing - dark cherry - bitter chocolate - herbs
- 56** 2009 Chianti Superiore, Podere Alberese, TOSCANA, ITA [Sangiovese]
classic - marasca cherry - light vanilla - violets
- 60** 2012 Syrah Cortona, Stefano Amerighi, TOSCANA, ITA [Syrah]
pure - pepper - cocoa - smokey jam

RED WINES

\$ BY THE BOTTLE — ITALY CONTINUED

- 50** 2013 Montefalco Rosso, Azienda Agricola Rialto, UMBRIA, ITA [Sangiovese/Sagrantino/Merlot]
rich - stewed plums - cardamom - figs
- 46** 2011 Serra del Prete Aglianico del Vulture, Musto Carmelitano, BASILICATA, ITA [Aglianico]
mineral - licorice - tar - blackcurrants
- 58** 2014 Furore Rosso, Marisa Cuomo, CAMPANIA, ITA [Aglianico/Piedirosso]
aristocratic - licorice - game - dried herbs
- 62** 2014 A Rina Etna Rosso, Girolamo Russo, SICILIA, ITA [Nerello Mascalese/Cappuccio]
meaty - dried strawberries - leather - cedar
- 70** 2014 Sicilia Rosso, Lamoresca, SICILIA, ITA [Nero d'Avola/Frappato]
seductive - wild berries - indian spices - herbs
- 36** 2015 Monica di Sardegna, Praja, Cardedu, SARDEGNA, ITA [Monica]
bright - herbs - red berries - citrus peel



RED WINES



\$ BY THE BOTTLE

- 78** 2014 Willamette Valley Pinot Noir, Big Table Farm, WILLAMETTE VALLEY, OR [Pinot Noir]
charming - dark cherry - rose petal - spices
- 50** 2015 Les Petit Fers, Division Winemaking Company, PORTLAND, OR [Gamay Noir]
bright - rhubarb - roses - funk
- 52** 2014 Indica Carignan, Lioco, MENDOCINO, CA [Carignan]
old timey - dried cherry - rosemary - lavender
- 68** 2013 Old Vine Grenache, Wind Gap, SONOMA, CA [Grenache]
aromatic - juicy raspberry - sage - asian spices
- 102** 2012 Sonoma Coast Cabernet Sauvignon Bei Ranch Vineyard, Eric Demuth, SONOMA, CA [Cab Sauvignon]
profound - blueberry - beef broth - dry herbs
- 54** 2013 My Essential Red, My Essential Wine Co, SANTA YNEZ, CA [Cabernet Sauvignon]
luscious - black peppercorn - plum flesh - grape seeds
- 94** 2013 Unum Pinot Noir, Pence Ranch, SANTA YNEZ, CA [Pinot Noir]
silky - cranberry - mint - baking spices
- 46** 2014 Cabernet Franc, Ravines Wine Cellars, FINGER LAKES, NY [Cabernet Franc]
vibrant - ripe plums - baking spices - wild thyme

\$ DESSERT WINES

- 9 2015 BRICCO DEL SOLE, MOSCATO D'ASTI, PIEMONTE
- 10 2014 FATTORIA PARADISO, ALBANA DI ROMAGNA PASSITO, EMILIA ROMAGNA
- 13 2008 CASTELLO DI VOLPAIA, VIN SANTO DEL CHIANTI CLASSICO, TOSCANA
- 11 2011 ANCARANI PASSITO UVAPPESA, LAZIO

\$ GRAPPA

- 16 CAPOVILLA, UVA MOSCATO FIOR ARANCIO
- 16 CAPOVILLA, DISTILLATO DI BIRRA
- 18 CAPOVILLA, GRAPPA AMARONE IN LEGNO
- 11 NARDINI, AQUAVITE DI VINACCIA RUE FLAVORED GRAPPA
- 13 POLI DISTILLERIE, SARPA BARRIQUE 4 YEARS OLD
- 9 DISTILLERIA BERTAGNOLLI, MIELE GRAPPA

\$ AMAROS

- 15 Amaro sibilla dell' erborista (Marche)
honey - dried fruit - vanilla and coffee
- 12 Amaro Sirene (Washington DC)
mint - dark chocolate - espresso
- 10 Amaro Lucano (Basilicata)
sultana - dried lavender - fennel - citrus zest
- 10 Amaro Montenegro (Emilia Romagna)
herbs - liquorice - saffron - orange peel
- 8 Sfumato Rabarbaro (Trentino)
smoky rhubarb - alpine herbs - berries
- 9 Cappelletti elisir novasalus (Trentino)
flowers - roots and herbs
- 9 Amaro del Capo (Calabria)
fresh herbs - quinine - hint of cola nut
- 9 Cynar 70 (Lombardia)
dark cocoa - cinchona bark - black pepper - orange zest
- 12 Braulio (Lombardia)
peppermint - star anise - italian alps
- 12 Averna (Sicilia)
vanilla - apricot - dark chocolate
- 12 Fernet San Francisco (California)
rhubarb - chamomile - bay leaves - mint
- 8 Amaro Sibona (Piemonte)
gentian - sage sclarea - achillea moscata
- 9 Santa Maria Al Monte (Liguria)
chinese rhubarb - china root - orange peel - angelica
- 8 San Costanzo (Campania)
anise - arugula - fennel - mint
- 10 Toccasana (Piemonte)
wormwood - melissa - rosemary - basil
- 11 Nardini Amaro (Veneto)
liquorice - chocolate bisquits - mocha coffee

HAPPY

HOUR

9 BURRATA & PEANUTS

castelvetro olives - oregano

6 FRIED PICKLED VEGETABLES

served with a salsa verde dip

6 TOASTED FOCACCIA

cantabrico anchovies - scallion-lemon butter - frisee salad

9 BEETS & FIGS

prosciutto crudo - aged 12 month balsamic

9 RAINBOW CARROTS

frisee salad - ginger hollandaise

15 TAGLIERE OF SALUMI E CHEESE

served with foccacia - housemade giardiniera & compote
chefs selection of 2 cheeses & 2 meats

8 BUFFALO RICOTTA

with cherry tomatoes - crostini

9 SALAMINO

rotatiing selection - served with olives



\$ 2 OFF ALL DRAFT DRINKS