

ANTIPASTI e INSALATA

SALUMI MISTI 25-
selection of cured meats, olives, aged cheese

FORMAGGI MISTI 25-
selection of artisan cheeses with accompaniments

***CARPACCIO di MANZO GF** 17-
Raw beef, arugula, parmigiano, olive oil

***COZZE GF** 20-
mediterranean mussels in acqua pazza

CALAMARI FRITTI 17-
fried point judith squid, lemon, trapani salt

STINCO MAIALE 17-
grilled micro pork shanks, balsamic agrodolce, gorgonzola fonduta

ARANCINI 17-
sausage ragu-mozzarella stuffed rice balls, spicy house-made marinara, parmigiano

BRUSCHETTE 8-
crostini, diced tomato, basil, shaved pecorino

PIZZA from our brick oven

MARGHERITA 14-
tomato, basil, shredded mozzarella

PROSCIUTTO e ARUGULA 16-
pizza bianco, mozzarella, prosciutto, arugula

SALSICCIA 14-
house-made sausage, onion, oregano

***CACCIUCCO** 20
spicy crustacean stew, tomato brodo, stirato

CRESCIONE e ALBICOCCA GF 16-
grilled apricot, watercress, agrugula, white peach-tuffle vinaigrette, robiola

INDIVIA e BARBABIETOLE GF 14-
endive and romaine hearts, caesar citronette, golden beets, pine nuts

MISTICANZA 9-
mixed local greens, lemon agrumato, shaved parmigiano

CAVOLETTI di BRUXELLES 14-
roasted brussel sprouts, pearl onions, pine nuts, romesco, lemon infused parmigiano

OLIVES 8-
warm marinated olives

CALABRESE 16-
salami, mushroom

PIZZA del GIORNO MP
chef's daily creation

PASTA

TORCHIO alla SORRENTINA 20-
smoked san marzano tomatoes, burrata, fresh basil

BUCATINI all' AMATRICIANA 18
guanciale, tomato, chili, pecorino

CAPELLINI con GAMBERI 20-
long thin noodle, tiger shrimp, roasted eggplant, caponata, miso brodo, crushed cashews

ORECHIETTE alla BARESE 19-
sautéed house-made fennel sausage, broccolini, crema, parmigiano-reggiano

CAPPELLACCI di ZUCCA 22-
pasta stuffed with Kabocha squash, pistachio, butter, sage

GNOCCHI 24-
tomato, fresh mozzarella, basil, parmigiano

PAPPARDELLE al RAGÙ di CINGHAILE 24-
wild boar ragù with apples & fennel

SPAGHETTI con SCOGLIO 25-
squid ink pasta, calamari, mussels, shrimp, clams, spicy tomato brodo

SECONDI

CAPPESANTE 22-
scallop, braised escarole, yukon gold potatoes, Fra diavolo sauce

IPPOGLOSSO GF 38-
pan roasted halibut, fava bean-quinoa salad, grilled local vegetables, sun-cured olive conserva

LOMBATELLO GF 39-
grilled hanger steak, house-cured pancetta, roasted red potato hash, salsa verde

***BISTECCA GF** MP
Grilled tuscan steak of the day, roasted potatoes, grilled scallions, bagna cauda

SCOTTADITO 39-
grilled oregon lamb chops, roasted rosemary potatoes and grilled scallions

BOLLICCINE – Sparkling

PROSECCO “Jeio” NV	Veneto	\$12-
MOSCATO d’ Asti “La Caliera” Borgo Maragliano 2018	Piemonte	\$12-

VINO BIANCO – White

FRIULANO, Scarpetta 2018	Friuli	\$8 \$15
PINOT BIANCO, Weingut Niklas 2018	Alto Adige	\$11-
LUGANA “Limne”, Tenuta di Roveglia 2018	Lombardia	\$12-
ROERO ARNEIS, “Serra Lupini”, Negro 2018	Piemonte	\$13-
GRECO Di TUFO, Terredora Di Paolo 2018	Campania	\$14-
CATARRATTO, Cottanera Barbazzale 2018	Sicilia	\$15-
SOAVE, PIEROPAN, La Rocca 2018	Veneto	\$18-

VINO ROSATO – Rosé

ROSÉ, Scarpetta 2018	Friuli	\$8 \$15
IL POGGIONE, Brancato 2018	Toscana	\$12-
IL ROSÉ DI CASANOVA, La Spinetta, 2018	Toscana	\$13-

VINO ROSSO – Red

SANGIOVESE, Scarpetta 2017	Toscana	\$8 \$15-
MONTEPULCIANO d’ Abruzzo, Cirelli 2018	Abruzzo	\$11-
BARBERA d’ALBA, Fratelli Revello 2016	Piemonte	\$14-
VALPOLICELLA RIPASSO; Nicolis 2018	Veneto	\$15-
LE CUPOLE, “Super Tuscan” Tenuta di Trinoro 2016	Toscana	\$16-
CABERNET SAUVIGNON; Cafaggio 2017	Toscana	\$17-
BAROLO, Paolo Scavino 2015	Piemonte	\$18-

APERITIVI – Craft Cocktails

OLD FASHIONED CLASSICO Bourbon, Demerara sugar, Bitters	11-
MANHATTAN CLASSICO Bourbon, Cocchi Di Tornio, Bitters	11-
AMALFITINI Stoli Citros, Limoncello, Twist	12-
SICILIANO Stoli Oranj, T-Sec, Lime, Chambord, Orange	12-
AVIAZIONE Malfy con Limone, Luxardo Maraschino, Crème de Violette, Lemon	12-
I NONNI NEGRONI Beefeater Gin, Aperol, Cocchi Torino	12-
MANHATTAN di TOMMASSO Bulleit Rye, Sangue Moralcco, Cocchi Torino	12-
APEROL SPRITZ Aperol, Prosecco, Orange	12-
LEMONCELLO SPRITZ House lemoncello, Triple sec, Prosecco, Lemon	12-
CHINATO MANHATTAN Bulleit Bourbon, Cocchi Torino, Cocchi Barolo Chinato	12-
MOCKTAILS Please inquire with server for daily selections	5-
BIRRA NA	
PERONI Nastro Azzuro Rome, IT	12oz Btl 6-
MORETTI Lager Friuli, IT	12oz Btl 5-
MORETTI Rossa Friuli, IT	12oz Btl 5-
DESCHUTES Black Butte Porter Bend, OR	12oz Btl 7-
LONLEY BLONDE Fulton Minneapolis, MN	16oz Can 7-
SWEET CHILD OF VINE IPA Fulton Minneapolis, MN	16oz Can 7-
SURLY Furious IPA Minneapolis, MN	16oz Can 8-
MICHELOB Golden Lt. St. Louis, MO	12oz Btl 5-
MILK & HONEY Heirloom St. Joseph, MN	12oz Btl 8-
LABATT BLUE Non-Alcoholic Rochester, NY	12oz Btl 5-