



PO

BIANCO	roasted garlic. butter. pecorino.	6
GIALLO	fontina cream	7
ADD:		
WHITE BEAN PUREE w/ salsa verde		4
ROMESCO w/ caramelized onions		5
RICOTTA w/ confit cherry tomato. olives.		6

VEGETABLE

BUTTER LETTUCE	w. gorg. lemon. crispy onion.	14
ZUCCHINI & FENNEL	Cacio Pepe. Lemon.	12
FARRO & RICOTTA SALATA		
w/ roast peppers. eggplant. arugula.		14
KALE & TREVISO	cesare style	13
SEASONAL VEGETABLE		m/p
BURRATA	see chalkboard	p/d

SNACKS

WARM OLIVES	w. rosemary. chili.	5
MARINATED CLAMS	w. sour cream	5
PAN FRIED MORTADELLA	w. grainy mustard	6
ROASTED ALMONDS	w. parmigiano	6
TOAST	see chalkboard	p/d

MEAT & FISH

SPICY PORK MEATBALLS	w. pomodoro. ricotta.	9
SHRIMP & POLPO	w. potato & olives	15
FRIED BABY OCTOPUS		14
OLD SCHOOL MUSSELS MARINARA		14
BONE MARROW		12
MARKET FISH		m/p

HOUSE MADE PASTA

WE DO THREE PASTAS THAT CHANGE DAILY
see chalkboard for specials

GNOCCHI AL FORNO

gorgonzola. panna. 16

PIZZA

RED

MARGHERITA	fiore di latte. basil.	11
NONNA	eggplant. fiore. roast pepper. arugula.	15
SPEZIATA	fiore di latte. sopressata.	14
SAUSAGE	olives. mascarpone. parm.	13

WHITE

CAMELIZED ONION	fiore. gruyere. crispy onion.	11
SMOKY BACON	zucchini. fiore. chili.	13
FUNGHI MISTO	fontina. truffle oil.	15
SAUSAGE	gruyere. confit tomato. basil.	14

ADD: proscuitto 5 | salami 5 | pepperoni 4 | doppio 4 | arugula 4



BAR

RED

16 CALEO

Nero d'Avalo. Terre Siciliane. Full. Ripe Fruit. Spices.

16 MONTEPULCIANO

D'Abruzzo / Fosso Corno / Tuscany. Classic. Medium. Ruby Red. Spicy.

15 RUBRATO AGLIANCO

Feudi di San Gregorio. Full. Berries. Bold Ripe Fruit.

15 CABURNIO

Tenuta, Monteti, Capalbio. Tuscany / IGT. Cab Sauv'. Merlot. Alicante Bouschet. Petit Verdot. Ruby Red. Sage.

3oz | 5oz | 9oz | btl

6 9 16 45

7 12 22 60

10 15 27 75

10 16 28 80

WHITE

SOAVE CLASSICO

Delibori / Veneto Garganega. Trebbiano di Soave Crisp. Peaches. Citrus.

16 TOMBACCO PECORINO

Minerals. Stone fruit. Spices.

16 ALTKIRCH

Alto Adige / Chardonnay. Delicate Floral. Mango. Pineapple. Crisp. Classic Mineral.

PINOT GRIGIO ROSADIS

Forchi. Friuli. (ROSE) Medium. Peach. Minerals.

3oz | 5oz | 9oz | btl

6 9 16 45

7 12 22 60

10 15 29 80

7 13 23 62

SPARKLING

PROSECCO

Alto Adige / Delicate Floral. Mango. Pineapple. Crisp. Classic Mineral Notes.

3oz | 5oz | btl

7 11 55

BOTTLED

PERONI (330ml)

7

LOST CRAFT CRIMZEN (500ml)

7

STIEGL (500ml)

8

MUSKOKA DETOUR IPA (500ml)

8

SIDE LAUNCH DARK LAGER (500ml)

8

DRAUGHT

HELLES LAGER

7

BLOOD BROTHERS

8

BEAU'S KISSMEYER

8

NEGRONI

2.5oz

- 13 -

CLASSIC

Dillons Gin. Campari. Guerra Rojo. Orange Zest.

BLANCO

Dillons Gin. Cocchi Americano Guerra Blanco. Rosemary.

ROSE HIP & GINGER

Dillons Gin. Campari. Guerra Rojo. Rose Water. Muddled Ginger.

ELDER FLOWER

St Germaine. Dillon's gin infused with sage & lemon zest. Campari.

ORANGE BLOSSOM

Orange Infused Dillons Gin. Orange Blossom. Guerra Rojo. Campari. Orange Bitters.

NEGRONI FIZZANTE

Dillons Gin. Campari. Guerra Rojo. Proceso. Mint.

BOULEVARDIER PRIMO

Evan Williams 1783. Campari. Guerra Rojo. Macerated Cherries. Bitters.

THE SPAGHETTI WESTERN

Jaral Mezcal. Campari. Cocchi Americano. Lime Juice. Zest.