

FOOD

- MARINATED OLIVES — rosemary, orange & chili 6\$
- SHAVED FENNEL SALAD — orange, pistachio, basil & ricotta salata 12\$
- SEARED OCTOPUS — fennel, farro & black olive 16\$
- MARINATED SEAFOOD — clams, mussels, baby octopus & calamari 14\$
- BURRATA — (see chalkboard)
- PO BIANCO — garlic butter & parm 8\$
- BALSAMIC PICKLED ENOKI — farro, shallot, arugula & creamy ricotta 15\$
- SEARED CAESAR — romaine, boquerones, crumbs & parm 15\$
- SPICY PORK MEATBALLS — pomodoro, ricotta & parm 9\$
- GARLIC & CHEESE TONTINE — garlic, cheese, more garlic & more cheese 12\$
- JAPANESE EGGPLANT — aged balsamic & fried capers 10\$
- OKRA — pomodoro, black olive & chili 12\$

PASTA

- FAT MAC — beef & pork ragu, basil & parmigiano 17\$
- MAFALDINE — lamb sausage arrabiata 18\$
- GIGLI — mixed mushroom ragu, truffle oil & sage 19\$
- CONCHIGLIE — nduja & marinated seafood 19\$
- CASARECCE — pistachio pesto, lemon & ricotta 18\$

PIZZA

- MARGHERITA — parm & basil 14\$
- PEPPERONI — parm & basil 16\$
- SPICY BEE — spicy salami, honey & goat cheese 17\$
- SPEZIATA — fresh mozz & chili 17\$
- SAUSAGE & OLIVE — fresh mozz & basil 17\$
- CARAMELIZED ONION — gruyere & crispy shallot 15\$
- FUNGHI — mushroom ragu, gruyere & sage 19\$
- NONNA — eggplant, red pepper, fresh mozz & arugula 18\$

SWEETS

- TIRAMISU — old faithful 10\$
- SALTED CARAMEL PANNA COTTA — smoked salt & dulce di leche 10\$

TF

EST. 2018

FRANK

WHITE _____ 5oz/9oz/btl

DELIBORI SOAVE 10/18/45

– crisp apple, citrus zest & peach

TOMBACCO PEGORINO 13/23/50

– soft spices, lovely minerals, gentle salinity & delicate fruit

UMANI RONCHI VERDICCHIO 14/26/65

– stone fruit, wet lily & almond

FORCHIR ROSADIS 14/26/65

– apricot, strawberries & everything you ever wanted in a rose

RED _____ 5oz/9oz/btl

CALEO NERO D'AVOLA 10/18/45

– berries, currant & soft herbs

TERRE NATUZI CHIANTI 14/26/65

– violets, berries & anise

TENUTA GARETTO BARBERA D'ASTI 13/23/50

– plum, peppery, dry & floral

SAN LORENZO MONTEPULCIANO 15/27/70

– silky tannins, morello cherry, vanilla & tobacco

PETRA HEBO SUVERETO 75

– plump plums, jasmine, dark chocolate & dried cherry

BUBBLES _____

CANTINA DI SOLIERA LAMBRUSCO DI SORBARA 60

– orange zest, jasmine & mint

LISETTO PROSECCO 11/20/50

– melon, green apple & grapefruit

CIDER _____

REVEL 'TIME AND PLACE' / 355ml / 8\$

– pure, restrained & elegant

BEERS _____

BLOOD BROTHERS SHUMEI / draught / 8\$

– grapefruit, pine & undeniably juicy

LEFTFIELD BANG BANG / draught / 8\$

– papaya, sour keys & punchy hops

EASTBOUND PILSNER / draught / 8\$

– mild malt & effortlessly crushable

BLOOD BROTHERS BLOOD LIGHT / 355ml / 7\$

– nose tickling tropicals, soft oats & juicy citrus

NEGRONIS _____ 3oz / 14\$

CLASSIC

– dillon's unfiltered, guerra red & campari

BIANCO

– dillon's unfiltered, guerra white, cocchi americano, smoky rosemary

SPAGHETTI WESTERN

– mezcal, campari, guerra white, cayenne, lime & smoked salt

BOULEVARDIER PRIMO

– bourbon, campari, guerra red, amarena cherry

ELDERFLOWER

– st germain, dillon's gin, campari, guerra white & sage

FIZZANTE

– dillon's unfiltered, guerra red, campari & prosecco

AGRONI

– dillon's unfiltered, guerra red, aperol, lemon & egg white

