

FOOD

- MARINATED OLIVES — rosemary, orange & chili 6\$
- HOUSE ANTIPASTO — fun stuff we marinate & pickle 12\$
- BEETS & STRACCIATELLA — aged balsamic & basil 17\$
- CAULIFLOWER ROMESCO — vinegar, parsley & chili 14\$
- BURRATA — (see chalkboard)
- PO BIANCO — garlic butter & parm 8\$
- CHARRED BROCCOLI — fonduta, crispy shallot & parm 12\$
- WHITE BEAN & KALE — toasted garlic & arista pesto 12\$
- SPICY PORK MEATBALLS — pomodoro, basil & creamy ricotta 9\$
- GARLIC & CHEESE TONTINE — garlic, cheese, more garlic & more cheese 12\$
- JAPANESE EGGPLANT — aged balsamic & fried capers 12\$
- CARROTS ON CARROTS — surprising dill, honey & chili 13\$

CHALKBOARD



PASTA

- FAT MAC — beef & pork ragu, basil & parmigiano 17\$
- CONCHIGLIE — duck carbonara w/ parm & cured yolk 22\$
- GIGLI — mixed mushroom ragu, truffle oil & sage 19\$

see chalkboard for 2x changing selections

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\$
- FUNGI — mushroom ragu, gruyere & sage 19\$
- NONNA — eggplant, red pepper, fresh mozz & arugula 18\$

SWEETS

- TIRAMISU — old faithful 10\$
- BREAD PUDDING — rotating compositions 12\$



EST. 2018

FRANK

WHITE _____ 5oz/9oz/btl

DELIBORI SOAVE 10/18/45

– crisp apple, citrus zest & peach

TOMBAGGO PEGORINO 13/23/50

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

UMANI RONCHI VERDICCHIO 14/26/65

– stone fruit, wet lily & almond

FORGHIR PINOT GRIGIO ROSADIS 14/26/65

– apricot, strawberries & everything you ever wanted in a rose and everything that's been missing from your pinot g

RED _____ 5oz/9oz/btl

CALEO NERO D'AVOLA 10/18/45

– berries, currants & soft herbs

TERRE NATUZI CHIANTI 14/26/65

– violets, berries & anise

SAN LORENZO MONTEPULCIANO 15/27/70

– silky tanins, morello cherry, vanilla & tobacco. it's basically crack.

DELIBORI RIPASSO 15/27/70

– plums, silk & jammy ripe cherry

TENUTA GARETTO BARBERA D'ASTI 13/23/50

– lively, tart plums & peppery potpourri

BUBBLES _____

CANTINA DI SOLIERA LAMBRUSCO DI SORBARA 60

– orange zest, jasmine & cherry blaster

SERENISSIMA PROSECCO 11/20/50

– melon, green apple & grapefruit

CIDER _____

COLLECTIVE ARTS 'NATURE OF THINGS' / 9\$

– like your dry laundry, it's crisp, dry & clean

BEERS _____

BLOOD BROTHERS SHUMEI / draught / 8\$

– grapefruit, pine & undeniably juicy

EASTBOUND BACKPACKER / draught / 8\$

– mild malt & effortlessly crushable

BLOOD BROTHERS BLOOD LIGHT / 355ml / 7\$

– nose tickling tropicals

BLOOD BROTHERS TRANSHUMAN STATE / 355ml / 8\$

– pilsner with melon memories

BURDOCK JUICE AISLE / 355ml / 8\$

– blood orange wonderland

BURDOCK CITRUS SUPREME / 355ml / 8\$

– sprite x beer x refreshment

PERONI PERONI / 355ml / 7\$

– it is peroni & therefore, great.

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

NEGRONI SOUR

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

