

## SMALL PLATES

- MARINATED OLIVES — rosemary, orange & chili 6\$  
BURRATA — (see chalkboard)  
PO BIANCO — garlic butter & parm 8\$  
CHARRED BROCCOLI — fonduta, crispy shallot & parm 13\$  
SPICY PORK MEATBALLS — pomodoro, basil & creamy ricotta 10\$  
GARLIC & CHEESE TONTINE — garlic, cheese, more garlic & more cheese 12\$  
JAPANESE EGGPLANT — aged balsamic & fried capers 14\$  
CAULIFLOWER ROMESCO — parsley & chili 14\$  
SEARED OCTOPUS — chili, pickled mustard, farro & olive 21\$  
CAESAR — tonnato, baby gem, bonito & parm 15\$  
SHAVED FENNEL — grapefruit, basil & pistachio 16\$

## PASTA

- FAT MAC — beef & pork ragu, basil & parmigiano 18\$  
CONCHIGLIE — duck carbonara w/ parm & cured yolk 22\$  
GIGLI — mixed mushroom ragu, truffle oil & sage 20\$  
CASARECCE — pistachio & basil pesto w/ creamy ricotta 18\$

## PIZZA

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

## SWEETS

- TIRAMISU — old faithful 10\$  
RICE PUDDING — cool new toppings 10\$  
PANNA GOTTA — rotating compositions 10\$

CHALKBOARD



FF

EST. 2018

FRANK

## WHITE \_\_\_\_\_ 5oz/9oz/btl

### DELIBORI SOAVE 10/18/45

– crisp apple, citrus zest & peach

### TOMBACCO PECORINO 13/23/50

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

### GLOSSON CHASE PINOT GRIS 14/26/65

– sharp pear, melon & grapefruit

### FORCHIR 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

### MATTO NERO D'AVOLA 10/18/45

– berries, currants & soft herbs

### TRATTORIA LA VIALLA CHIANTI 14/26/65

– violets, blackberries & leather

### TOMBACCO BIFERNO ROSSO 15/27/70

– silky tannins, morello cherry, vanilla & tobacco, basically crack.

### TENUTA GARETTO BARBERA D'ASTI 13/23/50

– lively, tart plums & peppery potpourri

## BUBBLES \_\_\_\_\_

### SERENISSIMA PROSECCO 11/20/50

– melon, green apple & grapefruit

## CIDER \_\_\_\_\_

### COLLECTIVE ARTS 'NATURE OF THINGS' / 9\$

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

## BEERS \_\_\_\_\_

### BLOOD BROTHERS SHUMEI / draught / 8\$

– grapefruit, pine & undeniably juicy

### EASTBOUND BACKPACKER / draught / 8\$

– mild malt & effortlessly crushable

### PERONI PERONI / 355ml / 7\$

– it is peroni & therefore, great.

### BLOOD BROTHERS BLOOD LIGHT / 355ml / 7\$

– nose tickling tropicals

### BURDOCK NULA / 355ml / 8\$

– oddly tropical, like a 16 degree december day

### BURDOCK CHERRY B / 355ml / 8\$

– a lil sweet & a lil sour cherry action

### GUEST TAP / draught / 8\$

– ask and find out

## 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

