

snacks

- marcona almonds** paprika spice (v)(gf) 8
- marinated olives** fennel pollen, citrus peel, anise (v)(gf) 8
- giardiniera pickles** farmer's market vegetables (v)(gf) 9
- fried artichokes** roasted garlic, calabrian chili aioli, lemon (v)(gf) 16



starters

- house made focaccia bread** sicilian olive oil, balsamic (v) 10
- BIG chop salad** romaine, arugula, salami, white bean, peppers, mozzarella, olives, tomato (gf) 19
- sunflower caesar salad** chicory, kale, anchovy, garlic, bread crumbs, parmesan 18
- burrata caprese** heirloom tomatoes, taggiasca olive tapenade, balsamic, basil (v)(gf) 19
- plums & prosciutto** pickled wild strawberry, saba, chili oil, pistachio (gf) 19
- meatballs** red sauce, white bean, herbs 18
- impossible meatballs** red sauce, white bean, herbs (v)(gf) 18
- grilled baby back ribs** calabrian chili & honey glaze, pickled mushroom, fennel pollen 20

pasta

gluten free pasta available

- tonnarelli** sweet corn cacio e pepe, black pepper, pecorino romano (v) 28
- ravioli** ruby beet, goat cheese, parmesan brodo, aceto balsamico, herbs (v) 27
- spaghetti nero** clams, mussels, calabrian chili, bread crumbs 34
- fusilli llano seco** pork ragu, kale, tomato, ricotta salata 28
- rigatoni** carbonara classico, guanciale, black pepper, egg yolk 28
- pappardelle** 12hr lamb sugo, horseradish, pecorino romano 29
- lasagna verde** prosciutto ragu, buffalo mozzarella, parmesan 32

pizza

pizza's are 12"

- three cheese** red sauce, mozzarella, fontina, parmesan (v) 22 add ezzo pepperoni 6
- burrata margherita** red sauce, burrata, parmesan, basil, olio verde (v) 24 add ezzo pepperoni 6
- roasted mushroom** garlic cream, king oyster, beech, maitake mushroom, caramelized onion, crescenza (v) 27
- golden potato** roasted garlic, house made ricotta, buffalo mozzarella, rosemary, anchovies 26
- hot salami** red sauce, fontina, salami picante, hot coppa, calabrian chili, oregano 27
- pizza bianca** llano seco sausage, garlic cream, spinach, caramelized onion, roasted garlic, buffalo mozzarella, fontina 27

pizza add ons

prosciutto di parma 6 ezzo pepperoni 6 calabrian chili 2 arugula 2 anchovies 3 pizza dip 3

carne

- smoked half chicken** dijon marinated, salsa verde, pickled peppers 29
- pork chop saltimbocca** prosciutto, sage, hazelnut, medjool dates 38
- 2lb porterhouse t-bone steak** cipollini agrodulce, arugula, lemon 80

vegetable sides

- crispy lemon potatoes** 12
- broccoli rabe bagna cauda** 12

(v) vegetarian (gf) gluten free

3% surcharge added to all checks to help pay employees a livable wage and to assist in the increasing costs of using the best, local ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

wine by the glass

draft 12/36 (carafe)

'19 Carneros, Vin Gris **'House Rosé'** California

'20 Le Monde Ribolla Gialla **'House White'** Friuli, Italy

sparkling

NV Sorgente, Glera, 'Brut', **Prosecco**
Friuli, Italy 14

NV Ayunta, **Nerello Mascalese**, 'Metodo Ancestrale'
Sicily, Italy 16

NV Umberto Cavicchioli, **Lambrusco**, 'Robanera'
Modena, Italy 14

white

'18 Le Monde, **Sauvignon**, 'Vigneti'
Friuli, Italy 14

'19 Isola dei Nuraghi, **Vermentino**, 'Samas'
Sardinia, Italy 16

'19 Mastroberardino, **Fiano** d'Avellino
Campania, Italy 15

'17 Tenute Del Cabreo, **Chardonnay**, 'La Pietra'
Tuscany, Italy 18

pink

'20 Ioppa, **Nebbiolo** Rosé, 'Rusin'
Colline Novaresi, Italy 16

'20 Broc Cellars, **Barbera** Rosé, 'Amore Blendo'
Mendocino, California 17

red

'18 Cantina di Caldaro, **Pinot Nero**
Alto Adige, Italy 14

'18 Crotin, **Barbera d'Asti**, 'La Martina'
Piemonte, Italy 15

'16 Rodano, **Sangiovese**, 'Chianti Classico'
Tuscany, Italy 16

'15 Cantine Madonna delle Grazie, **Aglianico**, 'Liscone'
Basilicata, Italy 15

'18 Poggio al Tufo, **Cabernet Sauvignon**
Tuscany, Italy 16



tap take-over

pint (16oz)

Epitaph strata dry hopped kolsh 10

Mellow Gold golden hell's lager 10

Skeleton Key key lime pie sour 10

Sleight of Hand pale ale 10

Range of Light evergreen juicy IPA 10

Castle in the Clouds foraged elderflower cream ale 10

Tasting Flight choice of 4 (4oz each) 12

bottles & cans

Dust Bowl 'Public Enemy' Baltic Porter 8

Brooklyn Special Effects N/A Beer 5

house cocktails

great goldfinch

cocchi americano, white wine, lemon, orange bitters, rosemary 12

cappelletti spritz

aperitivo, prosecco, orange 12

more beverages

Italian Sodas with or without cream
vanilla, raspberry, orange, lime 6

Mountain Valley Sparking Water 4

Mexican Coke 5

Mexican Sprite 5

Fentimans Ginger Beer 5

Fentimans Rose Lemonade 5

Harney & Sons Organic Black Tea 4

San Pellegrino Aranciata 4

San Pellegrino Limonata 4

espresso

double shot espresso 4

americano 4

macchiato 5

cappuccino/latte 6

caffé shakerato shaken iced hazelnut coffee 6

*decaf available**

*oat or almond milk available**