

snacks

6 each / 22 for four / 30 for all six

marinated castelvetro olives
la tur cheese with honey
salted almonds
eggplant caponata with whipped ricotta
kumquats with stracciatella, mint, and pistachio
white anchovies with aleppo and fennel pollen

prosciutto 12

plates

snap pea caesar with watermelon radish, lemon, dill, with breadcrumbs* 15
red gem lettuce with hazelnuts, orange, fennel, sherry vinaigrette, and blue cheese 14
mussel toast with lemon aioli, pickled shallots + peppers, and gremolata 16

fried dough with prosciutto, garlic butter, and parmesan 15

cacio e pepe arancini with a fontina fonduta 12

pork + beef meatballs with tomato and basil-pine nut pesto 12

head-on shrimp with roasted fresno and garlic butter 16

oyster mushrooms with meyer lemon, fava beans, english peas, and cured egg yolk 18

asparagus with rhubarb, stinging nettle pesto, pistachios, mint, and ricotta salata 18

whole grilled black bass with herb yogurt and fennel conserva 38

half chicken milanese with caper aioli, giardiniera, and red watercress 34

pasta

beet + ricotta agnolotti with trout roe, tarragon and dill 26

spinach + ricotta rotolo with fontina and vodka sauce 26

squid ink bucatini with baby clams, spicy 'nduja butter, lemon, and parsley 28

creste di gallo with ramps, green garlic, bottarga, and breadcrumbs 28

rigatoni with pork and beef bolognese, pancetta, and chili 27

pizza

margherita with tomato, mozzarella, and basil 16

roasted mushroom with spinach, fontina, and roasted garlic 18

spigarello kale with lemon cream, provolone, fried garlic + chili, and balsamic 18

bacon with fontina, frisee, and caramelized onion 19

pepperoni with vodka sauce, and castelvetro olives 19

fennel sausage with tomato, provolone, red onion, and calabrian chili 19

additional toppings:

pepperoni, caramelized onions, bacon, mushrooms, fennel sausage 3

prosciutto 8

We charge a 3% administrative fee. This administrative fee is not a gratuity, tip, or service charge. We use this fee to increase the wages of all of our employees.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please inform the staff of any allergies or intolerance.

Gluten-Free pasta available upon request!

cocktails

- Friend Request 14
aperol, zucca rabarbaro, lime, pineapple,
honey, tonic
- Mr McGregor 14
chamomile, cocchi americano, lemon, prsecco
- Emerald City 15
tequila, cucumber, serrano, agave,
lime, tajin rim
- Shaken #3 15
citadelle gin, lavender, genepy, lemon
*milk-clarified cocktail
- Williams Tree 14
rosemary-infused vodka, spiced pear, lemon
- Pen Pal 14
mezcal, cardamaro, lemon, honey
- Negroni 660 15
st. george botanivore gin, luxardo bitter
cocchi rosa, italicus
- Pickwick Club 15
pineapple rum, smith & cross rum,
lapsang tea, dry curacao
- An Apricot a Day 15
rittenhouse rye, dolin blanc, giffard apricot,
angostura bitters

* * *

beer + cider

- Peroni, "Nastro Azzuro" 7
classic Italian birra
- Oxbow, "Luppolo" 11
dry-hopped Italian pilsner from ME
- Idle Hands, "Farmhouse" 12
rustic american pale ale from MA
- Foam Brewery, "The Minus Times" 12
helles bock style lager from VT
- Bissell Brothers, "The Substance" 13
bright NE IPA from ME
- Hermit Thrush, "Party Guy" 12
kettle soured wild session ale from VT
- Artifact, "Slow Down" 11
fresh and citrusy NE cider from MA, 16oz can

* * *

zero proof

- Non-Baldi 8
red bitters, orange
- Cuke Cooler 8
cucumber, serrano, lime, agave, soda
- Garden Party 8
green tea, basil, lemon, pineapple
- Al's Non-Alcoholic "American Lager" 7
- Notch Non-Alcoholic "Hazy IPA" 7

wine

sparkling

glass

- 2022 Punta Crena, Lumassina - Liguria 14
- NV Denny Bini "Festa", Lambrusco - Emilia-Romagna 14

bottle

- 2021 La Biancara "Garg'n'go", Garganega - Veneto 62
- NV Montiore Estate Prosecco "Vivacé", Glera - Veneto 60
- 2020 Brendel "Young Leon" Rosé, Grignolino - California 65

white + skin contact

glass

- 2021 CasaSmith, Pinot Grigio - Washington 13
- 2022 Adele Musella, Falanghina - Campania 15
- 2021 Cantina Gulino, Albanello - Sicily 14
- 2019 Clendenen Farms, Tocai Friulano - California 14
- 2021 Vaira "Vincenzo Bianco" Falanghina + Trebbiano - Molise (orange) 14

bottle

- 2022 Fabulas, Pecorino - Abruzzo 60
- 2022 Terah Wine Co., Vermentino - California 70
- 2022 Foradori, Manzoni Bianco - Alto Adige 75
- 2021 Palmento Costanzo "Mofete", Carricante + Cataratto - Sicily 60
- 2021 Inama "Foscarino" Soave Classico, Garganega - Veneto 68
- 2022 Giornata "Il Campo Bianco", Italian field blend - California 58
- 2022 Maloof, Ribolla Gialla - Oregon 70
- 2023 Giornata "Orango Tango" Falanghina (orange) 64
- 2022 Casa di Baal "Marialonga", Fiano + Falanghina - Campania (orange) 65 (1L)

red

glass

- 2021 Giornata "Il Campo Rosso", Italian field blend - California 13
- 2018 Valenti "Norma", Nerello Mascalese - Sicily 14
- 2022 G.D. Vajra, Barbera d'Alba - Piedmont 15
- 2020 Pagliarese Chianti Classico, Sangiovese - Tuscany 15
- 2020 Casasmith "Porcospino", Primitivo - Washington 14

bottle

- 2022 Broc Cellars "Amore Rosso", Italian field blend - California 68
- 2022 COS, Frappato - Sicily 74
- 2022 Terah Wine Co., Sangiovese - California 75
- 2022 Paterna "Il Rosso", Sangiovese + Colorino - Tuscany 62
- 2021 Idlewild "Flora & Fauna", Barbera + Dolcetto - California 64
- 2018 Le Pianelle "Al Forte", Nebbiolo - Piedmont 80
- 2018 Pira Barolo, Nebbiolo - Piedmont 95
- 2016 Grasso Fratelli Barbaresco, Nebbiolo - Piedmont 110
- 2022 Broc Cellars, Nero d'Avola - California 82
- 2021 Matthiasson, Refosco - California 98
- 2020 Cincinatto, Nero Buono - Lazio 55
- 2019 Fatalone Riserva, Primitivo - Puglia 65

Cal-Ital Carafe \$32

ask your server about today's offering