

SNACKS

6 each / 22 for four / 30 for all six

marinated castelvetrano olives
salted almonds
taleggio cheese with fermented fig honey
eggplant caponata with whipped ricotta
kumquats with stracciatella, mint, pistachio
white anchovies with aleppo + fennel pollen

prosciutto 12

PLATES

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

fried dough, prosciutto, garlic butter, parmesan 15
cacio e pepe arancini, fontina fonduta 12
pork + beef meatballs, tomato, basil-pine nut pesto 12
head-on shrimp, roasted fresno, garlic butter 16
oyster mushrooms, meyer lemon, fava beans, english peas, cured egg yolk 18
asparagus, rhubarb, stinging nettle pesto, pistachios, mint, ricotta salata 18

whole grilled black bass, herb yogurt + fennel conserva 38
half chicken milanese, caper aioli, giardiniera, red watercress 34

PASTA

cappellacci, new potato, salsa verde, pistachio, parmesan 26
spinach + ricotta rotolo, fontina, vodka sauce 26
squid ink bucatini, baby clams, spicy 'nduja butter, lemon, parsley 27
creste di gallo, ramps, green garlic, bottarga, breadcrumbs 26
rigatoni, pork + beef bolognese, pancetta, chili 27

PIZZA

margherita, tomato, mozzarella, basil 16
roasted mushroom, spinach, fontina, roasted garlic 18
dandelion greens, lemon cream, provolone, fried garlic, chili, balsamic 18
bacon, fontina, frisee, caramelized onion 19
pepperoni, vodka sauce + castelvetrano olives 19
fennel sausage, tomato, provolone, red onion, 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

Beauregarde Spritz 14
pasubio amaro, yellow chartreuse,
grapefruit, prosecco

Mr McGregor 14
chamomile, cocchi americano,
lemon, prosecco

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, cocchi rosa,
luxardo bitter bianco, 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

NO ABV

Non-Baldi 8
red bitters, orange

Cuke Cooler 8
cucumber, serrano, lime, agave, soda

Garden Party 8
green tea, basil, lemon, pineapple

VERMOUTH

Chazalettes Extra Dry 8

Dolin Blanc 9

Contratto Bianco 10

Cocchi Americano. 11

Cap Corse Blanc 9

Cocchi Rosa 8

Carpano Antica Formula 9

Dolin Rouge 8

Cocchi Storico Torino 9

Cap Corse Rouge 10

Punt e Mes 8

- on the rocks or with soda -
- with lemon/lime/olive -

WINE BY THE GLASS

SPARKLING

2022 Punta Crena, Lumassina - Liguria 14

NV Fondo Bozzole "Cocai", Lambrusco - Emilia-Romagna 14

WHITE & SKIN CONTACT

2022 Piona Gavi, Cortese - Piedmont 14

2021 CasaSmith, Pinot Grigio - Washington 13

2022 Adele Musella, Falanghina - Campania 15

2021 Cantina Gulino, Albanello - Sicily 14

2023 G.D. Vajra "Rosabella", Nebbiolo - Piedmont (rosé) 14

2023 Giornata "Orangotango", Falanghina - California (orange) 15

RED

2021 Giornata "Il Campo Rosso", Italian field blend - California 13

2018 Valenti "Norma", Nerello Mascalese - Sicily 14

2020 Pagliarese Chianti Classico, Sangiovese - Tuscany 15

2021 Martilde, Barbera - Lombardy 14

Cal-Ital Carafe - ask your server about today's wine 32

BEER AND CIDER

Peroni "Nastro Azzuro" - classic Italian birra (ITL) 7

Oxbow "Luppolo" - dry-hopped Italian pilsner (ME) 11

Proclamation "Fade to White" - belgian style wheat ale (RI) 13

Exhibit A "Goody Two Shoes" - german style kolsch (MA) 12

Bissell Brothers "The Substance" - bright NE IPA (ME) 13

Stoneface, "Berliner Weisse" - blackberry tart ale (NH) 12

Artifact, "Slow Down" - bright NE cider, 16 oz can (MA) 11

Al's Non-Alcoholic "American Lager", 12 oz can (NY) 7

Notch Non-Alcoholic "Hazy IPA", 12 oz can (MA) 7

AMARO

Amaro dell'Etna 9

Amaro della Sacra 9

Amaro di Angostura 9

Amaro Montenegro 10

Averna 10

Braulio 10

Brovo #14 Amaro 11

Bully Boy Rabarbaro 8

Cappelletti Sfumato 9

Cardamaro 9

Cynar 8

Fernet Branca 9

Foro 10

Nonino Amaro 11

Pasubio 9

Ramazotti 8

Santa Maria al Monte 9

Sibona Amaro 7

Varnelli Dell'Erborista 11

Zucca Rabarbaro 9

