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## antipasti

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**house marinated olives** · 4

**pane e olio**

albemarle baking co. baguette, tuscan olive oil, sea salt, black pepper · 3

**spiedini di gamberi**

pancetta-wrapped shrimp, baby arugula, roasted roma tomatoes, fresh mozzarella, aged balsamic · 13

**carciofo**

fried roman artichokes, whipped goat cheese aioli · 10

**cozze ai ferri e pane**

skillet roasted mussels, garlic butter, parsley, baguette · 11

**trio di bruschetta**

a seasonal selection of three different crostini · 10

**burrata (for 2)**

burrata, arugula pesto, sundried tomatoes, crostini · 18

**antipasti misti (for 2)**

selection of artisanal cheeses & cured meats, olives, grilled artichokes, roasted garlic, pickled sweet peppers · 20

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## zuppe e insalate

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**zuppa del giorno**

ask your server about the soup of the day · 10

**insalata verde**

local bibb lettuce, meyer lemon vinaigrette, crispy garlic bread, grana padano · 10

**insalata barbabietole**

roasted beets, pistachio-crusted goat cheese, watercress, lemon-thyme vinaigrette · 10

**insalata di culatello e fava**

culatello, buffalo mozzarella, fava beans, english peas, shaved asparagus, pea tendrils, and lemon oil · 14

**to help preserve the integrity of the food & the sanity of the kitchen; please, no substitutions or modifications except in the case of dietary restrictions.**

**all parties of six or more will be charged an automatic 20% gratuity**

**no split checks for parties of six or more**

*we proudly work with the following producers to provide the best local ingredients possible:*

**our backyard garden · double h farms · bellair farm · albemarle baking company · grit coffee · jm stock · manakintowne · olli salumeria americana · reliant seafood · autumn olive farm · twenty paces**

we use chemical-free scallops, shrimp, all-natural pork and poultry, and organic la frieda beef.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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## paste

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**bucatini all'amatriciana**

house made pasta, san marzano tomato marinara, spicy calabrian chili oil, red onion, pancetta, grana padano · 23

**pappardelle bolognese**

house made pasta, beef and pork bolognese sauce, grana padano, basil · 23

**garganelli con verdure di primavera** local asparagus, english peas, spring vidalia onion, pea tendrils, lemon oil, cream, fresh thyme, pecorino al tartufo · 22

**capellini frutti di mare "fra diavolo"**

shrimp, scallops, mussels, spicy calabrian chili oil, san marzano tomatoes, garlic, oregano · 24

**linguine alla carbonara**

house made pasta, house made sausage, pancetta, egg, onion, pecorino romano, black pepper · 23

**capellini gamberi "raucci"**

sautéed shrimp, tomatoes, capers, soave, lemon, garlic, gorgonzola fonduta · 24

**ricotta gnocchi**

house made ricotta gnocchi, guanciale, roasted mushrooms, pine nut gremolata, grana padano · 25

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## entrata

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**melanzane alla parmigiana**

breaded eggplant, san marzano tomatoes, ricotta, fresh mozzarella, and basil · 22

**capesante ai ferri**

pan-roasted sea scallops, beet-leek risotto, white truffle oil, and basil · 27

**salmone pan scottato**

pan-seared king salmon, parsnip farrato, saffron nage, and crispy shallots · 25

**cotoletta di maiale alla milanese**

breaded 'double h' farm pork, sautéed baby arugula, roasted san marzano tomatoes, capers, grilled meyer lemon · 26

**bistecca alla griglia**

grilled la frieda hanger steak, cipollini in agrodolce, mountain gorgonzola, rosemary-potato cake · 30

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## contorni

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**finocchio arrosto con aranci**

roasted fennel, oranges, basil · 8

**cavolfiore caramellato**

caramelized cauliflower, garlic-anchovy butter · 8

**torta di patate**

potato cake, rosemary, sea salt · 8

**asparagi di ghisa**

cast iron asparagus, fonduta, ricotta salata · 8

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## wine

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### sparkling

**poggio costa nv** · *glera*

prosecco della valdobiadene, veneto, italy 10 · 38

**lunato** · *lambrusco di sorbaro*

emilia-romagna, italy 9 · 34

**vietti 'cascinetta'** · *moscato bianco*

moscato d'asti, piedmont, italy 20 · 375ml

### white

**zenato 2020** · *pinot grigio*

della venezie, friuli-venezia, italy 9 · 17 · 34

**vigneti torre orientale 2020** · *sauvignon blanc*

friuli venezia giulia, italy 10 · 19 · 38

**la selva 2020** · *sangiovese bianco*

magliano, tuscany, italy 13 · 25 · 50

**angelo negro & figli serra lupini' 2020** · *arneis*

roero, piedmont, italy 13 · 25 · 50

**casale del griglio 'satrico' 2020** · *trebbiano, chardonnay,*

*sauvignon blanc*

lazio IGT, italy, austria 13 · 25 · 50

**elisabetta 2020** · *vermentino*

tuscan IGT, tuscany, italy 13 · 25 · 50

**au bon climat 2017** · *chardonnay*

santa barbara county, california 15 · 29 · 58

### rosé

**terre nerre 2021** · *nerello mascalese*

mt etna, sicily, italy 15 · 29 · 58

**bricco dei tatti 2021** · *barbera*

piedmont, italy 9 · 17 · 34

### red

**abbadia ardegna 'capo borgo' 2019** · *sangiovese, canaiuolo*

tuscany, italy 12 · 23 · 46

**barbi 2019** · *ciliegiolo*

umbria, italy 13 · 25 · 50

**calabretta 'cala cala' vino rosso nv** · *nerello mascalese*

mt etna, sicily, Italy 13 · 25 · 50

**mckinlay 2019** · *pinot noir*

willamette valley, oregon 14 · 27 · 54

**manzone 2019** · *nebbiolo*

langhe, piedmont, italy 14 · 27 · 54

**bixio 'ripasso' 2017** · *corvina, rondiella, corvinone*

valpolicella ripasso classico, veneto, italy 15 · 29 · 58

**johnson family 2018** · *cabernet sauvignon*

north coast, california 16 · 30 · 60

**ardevol 'anjoli' 2017** · *garnacha, cabernet sauvignon, syrah*

priorat, spain 17 · 33 · 66

*ask your server to see our full  
bottle list!*

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## cocktails

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### aperitivo

cocktails on the lighter side

**hinton sour** · 13 aperol, gin, lemon, simple, egg white

**negroni** · 13 gin, campari, gran bassano vermouth rosso

**aperol spritz** · 13 aperol, prosecco, soda water, orange

**carefree highway** · 13 vermouth berto bianco, ramazzoti  
apertivo rosato, lemon, prosecco

### spaghetti westerns

classics with an italian twist

**corpse reviver #2** · 12 gin, mattei quinquina blanc,  
cointreau, lemon, absinthe

**manhattan** · 12 rittenhouse rye, cocchi dopo teatro,  
angostura and orange bitters

**boulevardier** · 14 rittenhouse rye, campari, cocchi barolo  
chinato

**old fashioned** · 12 bourbon, nebbiolo reduction, angostura  
bitters

**rob roy** · 12 johnnie walker black scotch, cocchi di torino,  
orange and angostura bitters

### stagionale

cocktails inspired by the season

**early morning rain** · 12 gin, lemon, lavender simple, tonic,  
lavender

**cool as a cucumber** · 13 hendrick's gin, lemon, simple,  
rosewater, egg white, cucumber

**pomegranate cosmopolitan** · 12 vodka, pama pomegranate  
liqueur, dry curacao, lime, simple

**glimmer of spring** · 13 bourbon, passionfruit, orange,  
lemon, demerara, ginger

### casa

rotating house favorites

**gimlet** · 12 pineapple infused vodka, lime cordial,  
cardamom, pink peppercorn

**8.2.6.** · 12 rittenhouse rye, simple, lemon, elisir novasalus  
vino amaro, egg white, lambrusco

**aviation** · 12 gin, luxardo maraschino, crème di violette,  
lemon

**paloma** · 12 tequila, q grapefruit soda, lime, simple

**sundown** · 12 white rum, lime, pineapple, demerara,  
cappelletti vino apertivo

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## bira

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**draft peroni** · 5

**menebrea blonde** · 8

**menebrea amber** · 10

**alpine duet ipa** · 7