



antipasti

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 · 12

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

zuppe e insalate

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 della pera con rucola

bosc pear, arugula-endive salad, gorgonzola, aged balsamic · 10

insalata barbabietole

roasted beets, pistachio-crusted goat cheese, watercress, lemon-thyme vinaigrette · 11

a 20% service charge is applied to all checks

**this enables us to pay all our employees a living wage
any additional amount left for exceptional service goes directly
to service staff**

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

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 · wayside farm · twin row · manakintowne · simmons heritage farm · 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

paste

bucatini all'amatriciana

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

pappardelle ragu

house made pasta, pork and red wine ragu, grana padano, basil · 24

rigatoni verdi con zucca

house made pasta, heirloom squash, mushrooms, sage-marsala cream, pecorino, amaretti crumble · 22

capellini frutti di mare "fra diavolo"

shrimp, scallops, mussels, spicy calabrian chili oil, san marzano tomatoes, garlic, oregano · 25

linguine alla carbonara

house made pasta, house made sausage, pancetta, egg, onion, pecorino romano, black pepper · 24

capellini gamberi "raucci"

sautéed shrimp, tomatoes, capers, soave, lemon, garlic, gorgonzola fonduta · 25

entrata

melanzane alla parmigiana

breaded eggplant, san marzano tomatoes, ricotta, fresh mozzarella, and basil · 23

capesante ai ferri

pan-roasted sea scallops, beet-leek risotto, white truffle oil, basil · 28

halibut scottato

seared east coast halibut, heirloom squash puree, braised squash seeds, golden raisins, saba · 26

cotoletta di maiale alla milanese

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

bistecca alla griglia

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

contorni

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

cavoletti di bruxelles pan tostado

pan-roasted brussel sprouts, pancetta, brown butter · 8

wine

sparkling

poggio costa nv · *glera*

prosecco della valdobbiadene, veneto, italy 10 · 38

vallotaj · *lambrusco*

emilia-romagna, italy 9 · 34

vietti 'cascinetta' · *moscato bianco*

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

white

il vince 2021 · *pinot grigio*

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

collina san ponzio 2021 · *arneis*

roero, piedmont, italy 10 · 19 · 38

di lenardo 2020 · *sauvignon blanc*

friuli venezia giulia, italy 10 · 19 · 38

la selva 2021 · *sangiovese bianco*

magliano, tuscany, italy 13 · 25 · 50

guado al melo 'l'airone' 2020 · *vermentino*

bolgheri, tuscany, italy 13 · 25 · 50

gregoletto 2019 · *verdiso*

colli trevigiani, italy 14 · 27 · 54

terre nere 2021 · *carricante, catarratto*

etna bianco, sicily, italy 16 · 31 · 62

rosé

monte tondo 2021 · *corvina* *lightly sparkling*

verona, italy 12 · 23 · 46

idlewild flora & fauna 2021 · *nebbiolo, barbera, dolcetto*

mendocino, california 13 · 25 · 50

red

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

tuscany, italy 12 · 23 · 46

rocche costamagna 'roccardo' 2019 · *nebbiolo*

langhe, piedmont, italy 13 · 25 · 50

barale fratelli 2020 · *dolcetto*

dolcetto d'alba, piedmont, italy 14 · 27 · 52

il civettaio 'poggio al commessario' 2019 · *sangiovese,*

cabernet sauvignon, merlot

maremma, tuscany, italy 15 · 29 · 58

terre rouge 'les côtes de l'ouest' 2016 · *syrah, viognier*

shenandoah valley, amador county, california 15 · 29 · 58

friedrich becker family 2015 · *spätburgunder (pinot noir)*

pfalz, germany 16 · 31 · 62

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

priorat, spain 17 · 33 · 66

davide carlone 2013 · *nebbiolo, vespolina*

boca, piedmont, italy 19 · 37 · 74

ask your server to see our full bottle list!

cocktails

aperitivo

cocktails on the lighter side

hinton sour · 13 cappelletti aperitivo amaro, gin, lemon, simple, egg white

negroni · 13 gin, campari, gran bassano vermouth rosso

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

tavola spritz · 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

tuscan tea · 13 earl grey infused gin, hibiscus tea, egg white, lemon, simple, bitters

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

agent orange · 13 tanqueray sevilla orange, oscar 697, solerno blood orange liqueur, galliano, lemon

casa

rotating house favorites

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

honeycrisp · 12 lairds apple brandy, yellow chartreuse, quinquina blanc, honey, lemon, egg white, angostura

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

birra

draft peroni · 5

alpine duet ipa · 7

duchesse de bourgogne · 11

menabrea blonde · 7

menabrea amber · 8