



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

mozzarella 'en carrozza'

mozzarella stuffed pullman bread, charred tomato dip · 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

insalata verde

local bibb lettuce, meyer lemon vinaigrette, crispy garlic bread, grana padano · 11

insalata barbabietole

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

insalata della pera con rucola

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

taste of tavola

too many options? put your experience in our hands with our

4 course tasting menu \$65

optional beverage pairing \$45

all guests at the table must participate

We proudly work with our local farmers to source the freshest possible products

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

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**

paste

bucatini all'amatriciana

house made pasta, san marzano tomato marinara, calabrian chili oil, red onion, pancetta, grana padano · 24

pappardelle ragu

house made pasta, 'aof' pork and red wine ragu, grana padano, basil · 25

caramelle "fatto a mano"

heirloom squash and ricotta stuffed pasta, tellegio fonduta, kale pistou, roasted mushrooms, saba · 25

capellini frutti di mare "fra diavolo"

shrimp, scallops, mussels, calabrian chili oil, san marzano tomatoes, garlic, oregano · 27

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, basil · 23

capesante ai ferri

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

rockfish pan scottato

pan-seared atlantic rockfish, oven-roasted tomatoes, fennel, saffron brodo, basil, grilled crostini · 28

cotoletta di maiale alla milanese

breaded 'double h farm' pork, 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 · 32

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

vallotaj · lambrusco

emilia-romagna, italy 9 · 34

poggio costa nv · glera

prosecco della valdobadienne, veneto, italy 10 · 38

vietti 'cascinetta' · moscato bianco

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

white

il vince 2022 · pinot grigio

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

collina san ponzio 2022 · arneis

roero, piedmont, italy 10 · 19 · 38

bargetto 2021 · chardonnay

santa cruz mountains, california 13 · 25 · 50

giovanni manzone 2020 · rossese bianco

langhe, piedmont, italy 14 · 27 · 54

rocca del principe 2020 · fiano

fiano di avellino, campania, italy 16 · 31 · 62

il palagione 'ori' 2020 · vernaccia

vernaccia di san gimignano, tuscany, italy 18 · 35 · 70

rosé & skin contact

g.d. vajra 'rosabella' 2022 · nebbiolo, barbera, dolcetto

piedmont, italy 13 · 25 · 50

tenuta terraviva 2022 · trebbiano *orange wine*

trebbiano d'abruzzo, abruzzo, italy 17 · 33 · 66

red

elisabetta 2020 · sangiovese

maremma, tuscany, italy 12 · 23 · 46

giovanni manzone 'il crutin' 2021 · nebbiolo

langhe, piedmont, italy 14 · 27 · 54

tornatore 2020 · nerello mascalese

etna rosso, sicily, italy 15 · 29 · 58

il civettaio 'poggio al commissario' 2020 · sangiovese,

cabernet sauvignon, merlot

maremma, tuscany, italy 15 · 29 · 58

mckinlay 2022 · pinot noir

willamette valley, oregon 16 · 31 · 62

boutinot 'la côte sauvage cairanne' 2019 · grenache,

syrah, mourvedre

cairanne, rhône valley, france 16 · 31 · 62

ardevol 'anjoli' 2018 · garnacha, cabernet sauvignon, syrah

priorat, spain 17 · 33 · 66

silvio grasso 2019 · nebbiolo

barolo, piedmont, italy 19 · 37 · 74

cocktails

dealer's choice · m/p

choose a spirit and a flavor profile and we do the rest

dealer's choice mocktail · m/p

pick a style and a flavor profile

aperitivo

cocktails on the lighter side

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

negroni · 13 gin, campari, carpano antica formula vermouth

tavola spritz · 13 vermouth berto bianco, ramazzoti aperitivo rosato, lemon, prosecco

spaghetti westerns

classics with an italian twist

negroni bianco · 14 malfy limone gin, bitter citrus vermouth, sailers aperitif, lemon

manhattan · 13 rittenhouse rye, cocchi dopo teatro, angostura, orange bitters

boulevardier · 15 rittenhouse rye, campari, g.d. vajra barolo chinato

old fashioned · 12 bourbon, nebbiolo reduction, angostura bitters

rob roy · 15 johnnie walker black scotch, cocchi di torino, orange and angostura bitters

stagionale

cocktails inspired by the season

berry bright · 13 gin, grapefruit, house made cranberry cordial, prosecco

pink panther · 13 vodka, campari, cointreau, lemon juice, simple syrup

old reliable · 15 bourbon, luxardo maraschino liqueur, quinquina, disaronno, angostura bitters

casa

rotating house favorites

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

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

desperate times · 15 tequila reposado correlejo, ancho Reyes chili liqueur, simple, lemon, cucumber

spirited away · 14 bourbon, montenegro, cocchi di torino, simple, lemon, orange bitters

ryan's drink · 16 four roses single barrel, cappelletti aperitivo amaro, lemon, yellow chartreuse, bénédictine

birra

bell's two hearted ipa · 7

draft peroni · 5

maine lunch ipa · 15

menabrea blonde · 7

chimay cinq cent white · 12

menabrea amber · 8

n/a athletic brewing "upside dawn" ipa · 6