



antipasti

house marinated olives · 4

pane e olio

albemarle baking co. baguette, tuscan olive oil, sea salt, black pepper · 5

spiedini di gamberi

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

carciofo

fried roman artichokes, whipped goat cheese aioli · 11

cozze ai ferri e pane

skillet roasted mussels, garlic butter, parsley, baguette · 13

seasonal crudo

hamachi filet, castelvetro olives, preserved lemon, shallot, oregano, calabrian chili oil · 14

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 · 22

zuppe e insalate

insalata verde

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

insalata barbabietole

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

insalata di speck e fava

buffalo mozzarella, speck, fava beans, english peas, shaved asparagus, pea tendrils, and lemon olive oil · 16

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

rigatoni con verdure di primavera

local asparagus, english peas, spring vidalia onion, pea tendril, lemon oil, cream, pecorino al tartufo, fresh thyme, · 24

ricotta gnocchi "cacio e pepe"

jumbo lump crab, mushrooms, black pepper, pecorino · 28

capellini frutti di mare "fra diavolo"

shrimp, scallops, mussels, calabrian chili oil, san marzano tomatoes, garlic, oregano · 28

linguine alla carbonara

house made pasta, house made sausage, pancetta, egg, onion, pecorino romano, black pepper · 25

capellini gamberi "raucci"

sautéed shrimp, tomatoes, capers, soave, lemon, garlic, gorgonzola fonduta · 26

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

salmone in camicia

poached king salmon filet, spinach, manakintowne broccolini, saffron quinoa · 28

cotoletta di maiale alla milanese

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

bistecca alla griglia

grilled hanger steak, cipollini in agrodolce, mountain gorgonzola, rosemary-potato cake · 34

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

broccolini alla griglia

grilled broccolini, truffle aioli · 8

wine

sparkling

vallotaj · *lambrusco*

emilia-romagna, italy 9 · 34

poggio costa nv · *glera*

prosecco della valdobiadene, veneto, italy 10 · 38

vietti 'cascinetta' · *moscato bianco*

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

white

collina san ponzio 2022 · *arneis*

roero, piedmont, italy 10 · 19 · 38

girlan 2022 · *pinot grigio*

südtirol alto - adige, italy 13 · 25 · 50

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

rocca di montegrossi 2022 · *sangiovese*

tuscany, italy 14 · 27 · 54

red

abbazia ardegna 'capo borgo' 2022 · *sangiovese*,

tuscany, italy 12 · 23 · 46

giovanni manzone 'il crutin' 2021 · *nebbiolo*

langhe, piedmont, italy 14 · 27 · 54

cosimo taurino 'notarpanaro' 2012 · *negroamaro*

salento, puglia, italy 16 · 31 · 62

il civettaio 'poggio al commessario' 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

birra

alpine duet ipa · 7

maine lunch ipa · 15

chimay cinq cent white · 12

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

draft peroni · 5

menabrea blonde · 7

menabrea amber · 8

cocktails

dealer's choice mocktail or cocktail · m/p

choose a spirit/style and a flavor profile - we do the rest!

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, ramazzotti 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

paradise lost · 15 plantation overproof dark rum, grenadine, luxardo maraschino liqueur, lemon, nebbiolo reduction, angostura bitters

rose garden · 14 rose petal infused gin, chambord, lemon, raspberry, grenadine, egg white

secrets of the mountains · 14 macchu pisco, ancho reyes poblano liqueur, passionfruit, lemon, hibiscus cordial

obviously orange · 13 blanco tequila, burnt orange, caramel, lemon, vanilla

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

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

zero proof

non-alcoholic beverages

phony negroni · 10 florals, bitters, citrus

tropical nojito · 7 pineapple, lime, mint, simple, soda

old spice · 8 'all the bitter' aromatic bitters, lemon, spiced cordial, ginger beer

let's get fizzicle · 7 hibiscus simple, lemon, tonic, soda