

## Antipasti

PANE E OLIO	<i>country bread, first press olive oil, smoked butternut dip</i>	4
BURRATA	<i>chestnut puree, watercress, amaretti, pomegranate</i>	18
MISTICANZA	<i>chicories, olive, pistachio, banyuls vinegar, piave, apple</i>	15
MEATBALLS	<i>veal, prosciutto, parmigiano, tomato sugo, garlic bread</i>	16
CRUDO	<i>salmon tartare, winter citrus, horseradish, mint</i>	17
PROSCIUTTO	<i>24 month prosciutto di parma, gnocco fritto</i>	16

## Pasta

BUCATINI	<i>"all'amatriciana", 'nduja, sicilian oregano, pecorino romano</i>	22
TAGLIATELLE	<i>abalone mushrooms, pancetta, sage</i>	23
FARFALLE	<i>littleneck clams, saffron, garlic, preserved tomatoes</i>	25
RIGATONI	<i>beef, veal and prosciutto bolognese, parmigiano</i>	26
TAJARIN	<i>duck confit, duck jus, black truffle, parmigiano</i>	28
LITTLE SCARVES	<i>butternut, savoy cabbage, fonduta</i>	24
STROZZAPRETTI	<i>winter kale pesto, hazlenut, honey, calabrian chili</i>	22

## Secondi

BRANZINO	<i>turnip, rutabaga, barley, venetian-style curry</i>	29
SALMON	<i>braised lentils, grilled radicchio, creme fraiche</i>	33
CHICKEN	<i>roasted half bird, braised napa cabbage, sweet potato</i>	31
DUCK	<i>rohan duck breast, roasted beets, persimmon, balsamic</i>	32
BISTECCA	<i>grilled flat iron, brussels, salsify, bone marrow</i>	34

## Contorni

MUSHROOMS	<i>mixed wild mushrooms, garlic confit, shallot, breadcrumbs</i>	12
EGGPLANT	<i>parmigiano, buffalo mozzarella, tomato sugo</i>	12
BRUSSELS	<i>crispy brussel sprouts, garlic, lemon</i>	12
BEETS	<i>mandarin, shallot, pickled mustard seed, mint</i>	12

---

Black Truffle Supplement 18  
available to any menu item

## Vino

---

### SPUMANTE

<i>Prosecco Brut, Jeio, NV (Veneto)</i>	15
<i>Champagne, Lombard, Extra Brut Premier Cru, NV (France)</i>	22
<i>Lambrusco, Alfredo Bertolani, Rosso all'Antica, NV (Emilia-Romagna)</i>	12

### BIANCO

<i>Arneis, Cordero di Montezemolo, Langhe 2017 (Piedmont)</i>	14
<i>Pinot Nero Bianco, Frecciarossa, Sillery 2017 (Lombardy)</i>	15
<i>Pinot Grigio, Villa Sandi 2017 (Veneto)</i>	16
<i>Garganega &amp; Trebbiano, Marchesi Fumanelli, Terso 2014 (Veneto)</i>	17
<i>Trebbiano Spoletino, Leonardo Bussoletti, Colle Murello 2016 (Umbria)</i>	19

### ROSSO

<i>Aglianico, Paternoster, Sorso, 2012 (Basilicata)</i>	14
<i>Barbera d'Alba &amp; Dolcetto, Giovanni Viberti, DolBa 2015 (Piedmont)</i>	15
<i>Valpolicella Classico Superiore, Buglioni, L'Imperfetto 2014 (Veneto)</i>	17
<i>Nebbiolo, Barbaresco, Tenuta Carretta, Terzius 2011 (Piedmont)</i>	20
<i>Sangiovese, Teroldego, Merlot, Icaro, 2005 (Tuscany)</i>	18

## Birre

<i>Forst, Premium Lager (Veneto) 11.7 oz.</i>	9
<i>Birra Folina, Follinetta, "Blonde Wheat Beer" (Veneto) 11.7 oz.</i>	13
<i>Birra di Meni, Grava, "I.P.A." (Friuli-Veniza Giulia) 11.7 oz.</i>	12
<i>Birra di Meni, Candeot, "Pumpkin Ale" (Friuli-Veniza Giulia) 11.7 oz.</i>	12
<i>Birra di Meni, Marals, "Double Malt Cherry Ale" (Friuli-Veniza Giulia) 750 mL</i>	19

## House Cocktails \$17

---

### BROOKLYN

*Rittenhouse Rye, "Chai" Vermouth, Chamomile, Chocolate Bitters*

### STARRY EYES

*American Bourbon, Pomegranite, Cloves, Lemon, Creole Bitters*

### HIT THE ROAD JACK

*Laird Applejack, Kas Krumpnikas Honey, Apple Cider, Cinnamon, Nutmeg*

### VIVA VIDA

*Tequila Ocho, Mezcal, Jalapeño-Infused Green Chartreuse, Cucumber*

### 75

*Nardini Acqua di Cedro, Prosecco, Lemon*

### WINTER SOLSTICE

*Milano Vodka, Housemade Cranberry Puree, Orange Blossom, Prosecco*

### ITALIAN MULE

*La Corte Grappa, Ginger, Lime*

### NEGRONI ALPINO

*Gin Lane, Campari, Amaro Braulio*

### BETAMAX

*Akaushi Ume Japanese Whisky, Caperitif, Amaro Silano Bosco*

## Vermouth

<i>Martini &amp; Rossi Ambrato (Piedmont)</i>	11
<i>Pio Cesare Torino (Piedmont)</i>	16
<i>Cocci Americano Bianco (Piedmont)</i>	12
<i>Carpano Antica Rosso (Piedmont)</i>	12