

dinner

olives, marinated castelvetrano | 6

tuscan focaccia, rosemary, olive oil | 6

seared pacific ahi tuna, pickled green garlic, strawberry, fried caper | 21

spring greens, asian pear, radish, honey-mustard vinaigrette | 15

roasted petite carrots, english peas, snap pea, vadouvan, tangerine | 16

cauliflower salad, whipped goat cheese, pickled fennel, golden raisin | 16

burrata, dried ancho chili salsa, fried leeks, bernal bakery toast | 17

zuckerman asparagus, green garlic aioli, 7 minute egg, bottarga | 18

brussels sprouts, colatura vinaigrette, crushed almond, mint | 15

strozzapreti primavera, spring vegetable, pecorino | 26

quattro formaggi ravioli, stinging nettle, brown butter | 29

linguine, foraged mushroom ragu, aged gouda, thyme | 32

pappardelle, braised lamb, tomato, ramp, atika cheese | 30

chioccioline, fennel pork sausage, braised kale, parmigiano, pangrattato | 26

short rib agnolotti, confit green garlic, veal jus, fried fava leaf | 29

local halibut, pea tendrils, asparagus, hedgehog mushroom mousse, burro fusso | 38

roasted half chicken, braised iacopy butter bean, ramp chimicurri | 46

pork and beef polpetta, crushed tomato & garlic, parmigiano reggiano | 25

amarosa potato, charred escarole, fresh ricotta, caper salsa verde | 24

wild ramp, preserved tomato, mozzarella, farm egg | 27

spring onion, caramelized onion, pancetta, fontina, balsamico | 25

margherita, tomato, garlic, mozzarella, oregano | 19

bianca, pecorino, mozzarella, parmigiano, garlic, chili oil, parsley | 21

funghi, roasted mushroom, stracchino, shaved garlic, parsley | 24

salsiccia, garlic pork sausage, red onion, mozzarella | 25

calabrian chili 2 | olives 3 | arugula 3 | egg 4

white anchovy 4 | sausage 4 | pepperoni 4

wines by the glass

bubbles & rosé

NV Sommariva, Conegliano-Valdobbiadene Superiore (Prosecco), Italy | 14

NV Guy de Forez, Brut *Tradition* (Champagne), France | 25

2022 Domaine de Marquilliani, *Gris de Marquilliani* (Nieulluciu), Italy | 15

2022 Tiberio, Cerasuolo d'Abruzzo (Montepulciano), Italy | 17

whites

2022 La Sibilla, Campi Flegrei (Falanghina), Italy | 15

2022 Pojer e Sandri (Nosiola), Italy | 17

2022 Vigneti Massa, Piccolo Derthona (Timorasso), Italy | 17

2020 Maxime Magnon, *l'Estrade* (Grenache Blanc), France | 20

2021 Domaine Paul Pillot, Bourgogne (Aligoté), France | 24

reds

2020 Michel Lafarge, Bourgogne (Pinot Noir), France | 25

2022 Centopassi, Giato Rosso, (Nero d'Avola), Italy | 15

2022 Damiano Ciolli, *Silene* (Cesanese), Italy | 16

2020 Plantamura, *Parco Largo* (Primitivo), Italy | 17

2021 Caprili Rosso di Montalcino (Sangiovese), Italy | 20

cocktails

aperitivo spritz | 16

house red bitters, prosecco, club soda, orange

amalfi | 16

vodka, akvavit, bergamot, ginger, honey, lemon

dawn patrol | 16

tequila blanco, china-china, angostura, orange, lemon, vanilla

dogpatch negroni bianco | 16

gin, blanc vermouth, bitter bianco aperitivo

piccino negroni | 16

gin, house blend red aperitivo, sweet vermouth

bill's gym #4 | 18

bourbon, alessio, coffee bitters, smith & cross rum

zero proof

prickly smile | 12

n/a tequila, aperitif rosso, prickly pear syrup, lemon, pineapple

athletic n/a IPA (12oz can) | 8

beer & cider

einstök, white ale (12oz can) | 8

faction, pale ale (16oz can) | 12

standard deviant, tree people IPA (12oz can) | 10

moonlight, black lager (16oz can) | 10

fort point, super dry cider (16oz can) | 10

cold beverages

sparkling water | 7

aranciata rossa | 7

chinotto | 7

iced tea | 5

lemonade | 5

arnold palmer | 5