

dinner

aperitivi

luna rosa 12
cappelletti aperitivo, dolin rouge vermouth, prosecco

lemon shandy 7
house made lemonade, kölsch style ale

antipasti

marinated olives 5

house made focaccia bread, olive oil 4

sesame, poppy and nigella seed crackers 3

piatto di formaggio, squash anise bread, quince jam 14 / 18 / 22

chicken liver pâté crostini, pickled red onion, mustard seed 12

primi

baby lettuce, shallot, radish, herbs, red wine vinaigrette 12

burrata, artichoke, caper salsa verde, endive, potato crisp, celery 17

radish, avocado, tonnato, puffed rice, almond, sesame, crispy garlic 13

roasted cauliflower, pomegranate, pumpkin seed, mint, buttermilk 14

butternut squash soup, crispy sunchoke, pink lady apple, goat cheese 11

octopus, marble potato, smoked paprika, meyer lemon, cilantro 22

paste

chioccioline, fennel sausage, braised kale, pangrattato 23

strozzapreti, squash, brussels sprouts, chickpea, calabrian chili, pecorino 21

secondi

pork and beef polpetta, crushed tomato, parmesan 12 / 20

black cod, butter beans in broth, carrot, leek, herb bagna cauda 34

pizze

margherita: tomato, mozzarella, basil 15

bianca: parmesan, pecorino, mozzarella, garlic, chili oil 16

funghi: roasted mushroom, stracchino, shaved garlic 18

salsiccia: house made pork sausage, mozzarella, red onion 19

cicoria: chicory, applewood bacon, cherry tomato, basil, mozzarella, chili 20

anchovy 3 / egg 3 / arugula 3 / sausage 4.5

olives 3 / pepperoni 4 / calabrian chili 2 / parmesan 2

wines by the glass

bubbles and rosé

- NV Sommariva Prosecco di Conegliano-Valdobbiadene Superiore (Glera), Italy 12
- NV Hugues Godmé 1er Cru Extra Brut Champagne (Chardonnay-et al.), France 20
- NV Old Westminster Petillant Naturel (Albariño), Maryland 14
- 2017 Mas de Cadenets Rosé (Grenache-Cinsault-et al.), France 15

whites

- 2017 Cantina Colpaola Verdicchio di Matelica (Verdicchio), Italy 10
- 2016 Domaine Jean Marc Bouley Bourgogne (Aligote), France 16
- 2016 Weingut Vollenweider Kabinett (Riesling), Germany 15
- 2017 Ciro Picariello "BruEmm" (Falanghina), Italy 14
- 2016 Domaine l'Ecu Muscadet Sevre et Maine (Melon de Bourgogne), France 15

reds

- 2017 Julien Sunier Régnié (Gamay), France 19
- 2016 Vinateros Bravos "El Tunel" (Cinsault), Chile 14
- 2015 Frattoria La Valentina (Montepulciano d'Abruzzo), Italy 10
- 2016 Portelli Cerasuolo di Vittoria (Calabrese-Frappato), Italy 14
- 2017 Cascina Fontana Dolcetto d'Alba (Dolcetto), Italy 14
- 2016 Arnaud Lambert Brézé (Cabernet Franc), France 15
- 2016 Poderi Sanguinetto Rosso di Montepulciano (Sangiovese-et al.), Italy 17
- 2016 Clefs des Murailles Vacqueyras (Grenache-Syrah-Cinsault), France 16

draft beer

- pine street brewery sucker free city kölsch style ale 7
- fieldwork brewing ipa hazy ipa with citrus notes 8
- fort point export dortmunder style lager 7

non draft beer

- harmonic kölsch light and refreshing kölsch style ale 16oz. 8
- faction brewing penske file pale ale with mosaic and equinox hops 17oz. 13
- fort point westfalia amber ale with rich, malty caramel flavors 12oz. 6

aperitivi

- luna rosa cappelletti aperitivo, dolin rouge vermouth, prosecco 12
- lemon shandy house made lemonade, kölsch style ale 7

beverages

- hetch hetchy water... just ask!
- house sparkling water 2
- quince shrub 7
- lemonade 5
- iced tea 3
- arnold palmer 5
- aranciata 3
- chinotto 3