

{ CONTORNI }

MIXED OLIVES 7

OLIVE OIL, CITRUS PEEL, CABERNET VINEGAR, THYME

TRUFFLE FRIES 6

PARMESAN, GREMOLATA, HOMEMADE KETCHUP, AIOLI

GRILLED ARTICHOKE 14

LEMON MARINATE, BREAD CRUMB, MINT, FLAKE SALT

SHISHITO PEPPERS 8

BAGNA CAUDA, HERBS, LEMON

BROCCOLINI 7

GARLIC CHILI, SEA SALT, LEMON

HEIRLOOM RADISHES 7

HONEY MASCARPONE, WHITE WINE, CHILI FLAKES

{ ANTIPASTI }

FOCACCIA 4

HERBS, SALT, PEPPER, BALSAMIC REDUCTION & OLIVE OIL

CASA INSALATA 9

BABY GREENS, TOMATO, SUNFLOWER SEEDS, VALBRESO FETA, SHAVED RED ONION, CHARRED GARLIC VINAIGRETTE

CAESAR 10

BLACK TUSCAN KALE, PARMESAN, FOCACCIA CROUTON

CRISPY MEATBALLS 13

MARINARA, RADICCHIO AGRODOLCE, PARMESAN, BASIL

PORK BELLY 15

HOUSE RICOTTA, PICKLED RAMPS, CITRUS GASTRIQUE

BEET "CARPACCIO" 14

CHIOGGIA GOLD BEETS, BURRATA, PISTACHIO, BLACK SALT, SHALLOT, MICRO GREENS, BALSAMIC REDUCTION

LITTLE NECK CLAMS 18

STEAMED CLAMS, BOURBON BUTTER, FRESNO PEPPERS, FRESH JALAPENOS, PANCETTA BREAD CRUMBS

CRUDO 17

BLACK GARLIC PASTE, AHI TUNA, LIME SEGMENTS, CRISPY QUINOA, MICRO GREENS

GRILLED OCTOPUS 20

RED CHIMICHURRI, ENGLISH PEA, FRISEE, FINGERLING POTATO

{ SPECIALITA }

BUTCHER CUT STEAK 24

ROASTED GARLIC MARINADE, SALSA VERDE, CIPPOLINI AGRODOLCE

BASSO BURGER 15

GIARDINIERA RELISH, FONTINA, CRISPY ONIONS, BRIOCHE, FRIES

GRILLED AHI 28

OLIVES, CAPERS, HEIRLOOM TOMATO, CITRUS ZEST, CABERNET VINAIGRETTE

AMISH CHICKEN 26

PAN ROASTED HALF CHICKEN, FARMERS CHEESE, HERBED FINGERLING POTATOES, ROASTED CHICKEN JUS

{ NEAPOLITAN PIZZE }

CREATE YOUR OWN 13

MARGHERITA 15

BASIL, FRESH MOZZARELLA, TOMATO SAUCE

THE GOAT 18

CHERRY TOMATOES, BAEJTE GOAT CHEESE, SWEET CORN, GARLIC OIL, BASIL, PICKLED FRESNO

HEAT 18

SPICY BECHAMEL, SAUSAGE, ONION, SHISHITO PEPPER, MOZZARELLA

EMO COVER BAND 18

PORK SAUSAGE, RED ONION, HOUSE BACON, MUSHROOM, POBLANO, PROVOLONE, TOMATO SAUCE

{ PASTA IN CASA }

CACIO E PEPE 14

LINGUINE, CRACKED PEPPER, PARMESAN

MAFALDA 15

PORK RAGU, WHIPPED RICOTTA, BREADCRUMBS, GREMOLATA

TORTELLINI 16

CHICKEN, PROSCIUTTO, SUNGOLD TOMATO COULIS, BLACK KALE, ROASTED GARLIC BUTTER

RISOTTO 14

THAI CHILIES, ROASTED ROYAL TRUMPET MUSHROOMS, TOMATO, LIME, CILANTRO

GNOCCHI 15

RAMP PESTO, GUANCIALE, CHIVE, SHAVED PECORINO

STROZZAPRETI 16

SPICY ITALIAN SAUSAGE, FRESNO PEPPERS, WHITE WINE, TOMATO, GREMOLATA, PECORINO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-

** PLEASE BE ADVISED THAT A GRATUITY OF 18% WILL BE APPLIED TO ALL PARTIES OF 8 GUESTS

{ VINO }

{ FRIZZANTE/SPUMANTE }

ENRICO PROSECCO (GLERA) VENETO, NV {DRY, CITRUS FORWARD}	8/32
VIGNETO (MOSCATO) ASTI, NV {MANGO, GOLDEN PEACH, GINGER ROOT}	8/30
MANACARDI AMABILE (LAMBRUSCO) EMILIA-ROMAGNA, NV {OFF-DRY, FRIZZANTE RED WINE}	9/34
ANTICA FRATTA FRANCIACORTA BRUT DOCG (CHARDONNAY, PINOT NERO) LOMBARDY, NV {DRY, CURED PEACH, CITRUS}	48
RICCO CURBASTRO FRANCIACORTA BRUT DOCG (CHARDONNAY, PINOT NERO) LOMBARDY, NV {DRY, RICH, COMPLEX}	78

{ ROSA }

CALVACHINA CHIARETTO (CORVINA, RONDINELLA) CUSTOZA, NV {WATERMELON RIND, KIWI, STRAWBERRY}	9/36
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{ BIANCO }

EUGENI (PINOT GRIGIO) FRIULI-VENZIA, 2016 {YELLOW PEAR, RIVER STONE, PEANUT}	8/32
FONTEZOPPA D' METALICA (VERDICCHIO) MARCHE, 2016 {RIVER ROCK, GREEN PEPPER, LIME}	7/30
POGGIO ANIMA 'GABRIEL' IGT (PECORINO) PIEMONTE, 2014 {CRYSTALIZED LIME PEEL, HERBS, NECTARINE}	8/32
ANTONUTTI (SAUVIGNON BLANC) FRIULI-GRAVE, 2016 {BALANCED, HERBACEOUS, STONE FRUIT}	9/36
COLLEVENTO 921 IGT (CHARDONNAY) FRIULI-VENZIA, 2016 {CRISP RED APPLE, CREAMY FINISH}	9/36
ABBZIA (KERNER) ALTO ADIGE VALLE, 2017 {PETROL, APRICOT, CANDIED ORANGE PEEL}	9/38
BADIA DI MORRONA (VERMENTINO) TUSCANY, 2016 {RIPE CITRUS, MINERAL FINISH}	40
CANTINA DI CALDERO (PINOT BIANCO) TRENTO-ALTO ADIGE, 2015 {GOLDEN APPLE, FLINT, HAZELNUT}	36
GIO DOMINICO NEGRO 'PIEMONTE GUY' UNFILTERED (ARNEIS) PIEMONTE, 2015 {FULL BODY, GRAPEFRUIT, PEACH}	36
STEFANO MASSONE MESERA GAVI (CORTESE) PIEMONTE, 2013 {SLATE, INTENSE FLORAL, FRUITY}	28
LUIGI BAUDANA BIANCO 'DRAGON' (CHARDONNAY, RIESLING, NASCETTA) PIEMONTE, 2016 {STONES, GRASS, SAVORY}	38
MATTEO BRAIDOT (FRIULANO) TUSCANY, 2016 {WHITE FLOWER, BITTER ALMOND, ORANGE PEEL}	28
FONTANAVECCHIA IGT (GRECO) CAMPANIA, 2016 {PRESERVED LEMON, RACEY ACIDITY}	44

{ Rosso }

I PRANDI (PINOT NOIR) VENETO, 2017 {MEDIUM BODY, BALANCED, CHERRY, PLUM}	8/32
SCAIA (CABERNET SAUVIGNON) VENETO, 2014 {VOILETS, BLACKBERRY, SILKY TANNINS}	9/36
VAJRA ROSSO DOC (NEBBIOLO, BARBERA, DOLCETTO) LANGHE, 2014 {RASPBERRY, HAY, REFRESHING TANNINS}	8/34
12 E MEZZO DEL SALENTO VARVAGLIONE (PRIMITIVO) PUGLIA, 2015 {SLIGHT SPICE, COCOA NIBS, TABACCO LEAF}	8/32
COGNLE CHIANTI RUFINA (SANGIOVESE) TUSCANY, 2015 {EARTH FORWARD, BING CHERRY}	9/36
MARCHESI DI GREY (BARBERA D'ASTI DOCG) PIEMONTE, 2017 {VIOLET HUES, RICH, BLACKBERRIES}	11/42
BENANTI ETNA ROSSO DOC (NORELLO MASCALESE) SICILY, 2015 {SOFT, RIPE-RED FRUITS, EARTHY FINISH}	52
CANTINE VIOLA ROSSO IGT (MAGLIOCCO) CALABRIA, 2013 {DEEP BURGUNDIAN STYLE RED}	54
MONTERAPONI CHIANTI CLASSICO DOCG (SANGIOVESE) TUSCANY, 2015 {DARK CHERRY, BALSAMIC, UNDERBRUSH}	48
COLLOSORBO BRUNELLO DI MONTALCINO DOCG (SANGIOVESE) TUSCANY, 2013 {BLACK CHERRY, CREME DE CASIS, LICORICE}	92
GRIFACLO DEL VULTURE (AGLIANICO) BASILICATA, 2015 {BLACK PLUM, EARTH FORWARD, GRIPPY TANNINS}	42
PAOLO SCAVINO DOLCETTO D'ALBA (DOLCETTO) PIEMONTE, 2016 {FRESH BLUEBERRIES, WARM SPICES, VIOLETS}	32
MASTROJANNI SAN PIO IGT (CABERNET SAUVIGNON, SANGIOVESE GROSSO) TUSCANY, 2015 {CURRANTS, LUSH TANNINS}	76
PRDUTTORI DEL BARBERESCO (NEBBIOLO) LANGHE, 2016 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58
BRIC CENCIURIO "PITTATORE" BAROLO (NEBBIOLO) PIEMONTE, 2013 {DRIED ROSE, TABACCO, LINGERING TANNIN}	86
CAMPAGNOLA AMARONE DELLA VALPOLICELLA DOC (CORVINA, RONDINELLA) VENETO, 2014 {SPICED CHERRY, ALMOND, VANILLA}	66