

## {CONTORNI}

### **TRUFFLE FRIES 6\***

PARMESAN, GREMOLATA, HOMEMADE KETCHUP, AIOLI

### **MIXED OLIVES 7**

OLIVE OIL, CITRUS PEEL, CABERNET VINEGAR, THYME

### **SHISHITO PEPPERS 8\***

BAGNA CAUDA, HERBS, LEMON

### **VEGAN CAULIFLOWER 8**

OVEN ROASTED CAULIFLOWER, BUFFALO SAUCE, VEGAN RANCH

### **CHARRED BRUSSEL SPROUTS 13**

PARMESAN CREAM, BACON LARDONS

### **GRILLED ARTICHOKEs 14**

LEMON MARINATE, BREAD CRUMB, MINT, FLAKE SALT

### **ROASTED ROOT VEGGIES 14**

PARSNIP, CELERIAC, TURNIP, RUTABAGA, RED CURRY WHIPPED RICOTTA

## {ANTIPASTI}

### **HOUSE FOCACCIA 6**

O-MED AREBEQUINA OLIVE OIL, GOCCIA NERA BALSAMIC

### **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

### **SHRIMP DIAVOLO SKEWERS 16**

JUMBO SHRIMP, SAMBAI VODKA SAUCE, GRILLED FOCACCIA

### **BEET "CARPACCIO" 14**

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

### **PROSCIUTTO "NACHOS" 17**

CRISPY PROSCIUTTO, MISSION FIGS, BAEJTE GOAT CHEESE, PINE NUTS, MICRO RADISH, SEAQUENCH VINAIGRETTE

### **LITTLE NECK CLAMS 18**

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

### **GRILLED OCTOPUS 20**

RED CHIMICHURRI, ENGLISH PEA, FRISEE, FINGERLING POTATO

## {SPECIALITA}

### **BASSO BURGER 15\***

GIARDINIERA RELISH, FONTINA, CRISPY ONIONS, TOASTED BRIOCHE, FRIES, KETCHUP, AIOLI

### **BUTCHER CUT STEAK 24**

GRILLED BUTCHER STEAK, ROASTED GARLIC MARINADE, SALSA VERDE, CIPPOLINI AGRODOLCE

### **AMISH CHICKEN 26**

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

### **GRILLED RAINBOW TROUT 28**

HAZELNUT MASCARPONE, GREEN BEAN SALAD, LEMON VINAIGRETTE

## {NEAPOLITAN PIZZE}

{AVAILABLE LATE NIGHT}

### **CREATE YOUR OWN 13**

#### **MARGHERITA 15\***

BASIL, FRESH MOZZARELLA, TOMATO SAUCE

#### **EMO COVER BAND 18**

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

#### **VAMPIRE SLAYER 2.0 18**

SHRIMP SAUSAGE, FRESNO PEPPERS, SALMORIGLIO, GARLIC CHIPS

#### **THE McDOWELL 18**

BUTTERNUT SQUASH, SAGE, SPECK, FONTINA, HONEY

#### **THE HERBIVORE 18**

ROASTED GARLIC SAUCE, MUSHROOMS, ARTICHOKE HEARTS, ARUGULA

## {PASTA IN CASA}

### **CACIO E PEPE 14**

LINGUINE, CRACKED PEPPER, PARMESAN

### **AUTUMN RISOTTO 14**

HONEY-CRISP APPLE, BUTTERNUT SQUASH, GORGONZOLA, CRISPY KALE, CANDIED WALNUTS

### **PARISIAN GNOCCHI 15**

ARUGULA, ARTICHOKEs, FRESNO PEPPERS, WATERMELON RADISH, BLOOD ORANGE-BROWN BUTTER

### **MAFALDA 15**

PORK RAGU, WHIPPED RICOTTA, BREAD CRUMBS, GREMOLATA

### **STROZZAPRETI 16**

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

### **BUTTERNUT SQUASH RAVIOLI 17**

DUCK CONFIT, CHARRED RAPINI, CRIMINI MUSHROOMS, PINE NUTS, CIDER-DUCK JUS, FRIED SAGE

{AVAILABLE DURING HAPPY HOUR\*}

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

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS.

# VINO

## {FRIZZANTE/SPUMANTE}

VIGNETO ( <b>Moscato</b> ) ASTI, NV {MANGO, GOLDEN PEACH, GINGER ROOT}	8/30
ENRICO PROSECCO ( <b>Glera</b> ) VENETO, NV {DRY, CITRUS FORWARD}	8/32
MANACARDI AMABILE ( <b>Lambrusco</b> ) EMILIA-ROMAGNA, NV {OFF-DRY, FRIZZANTE RED WINE}	8/32
CA'DEL BOSCO ( <b>Franciacorta</b> ) CUVEE PRESTIGE BRUT, <b>DOCG</b> {PALE YELLOW, MELON, GREEN APPLE, HERBS}	12/80

## {ROSA}

MASCIARELLI ( <b>Montepulciano</b> ) COLLINE TEATINE {FRESH AND LIVELY, FULL OF FRUIT AND FLOWERS}	8/32
CALVACHINA CHIARETTO ( <b>Corvina, Rondinella</b> ) CUSTOZA <b>DOC</b> , NV {WATERMELON RIND, KIWI, STRAWBERRY}	9/36

## {BIANCO}

FONTEZOPPA D' METALICA ( <b>Verdicchio</b> ) MARCHE, 2016 {RIVER ROCK, GREEN PEPPER, LIME}	7/30
VILLA SAN MARTINO ( <b>Pinot Grigio</b> ) VENEZIA GIULIA <b>IGT</b> , 2016 {FRUITY, YELLOW PEAR, ALMONDS}	8/32
POGGIO ANIMA 'GABRIEL' ( <b>Pecorino</b> ) PIEMONTE <b>IGT</b> , 2014 {CRYSTALLIZED LIME PEEL, HERBS, NECTARINE}	8/32
ANTONUTTI ( <b>Sauvignon Blanc</b> ) FRUILI-GRAVE, 2016 {BALANCED, HERBACEOUS, STONE FRUIT}	9/36
COLLEVENTO 921 ( <b>Chardonnay</b> ) FRUILI-VENZIA <b>IGT</b> , 2016 {CRISP RED APPLE, CREAMY FINISH}	9/36
ABBZIA DI NOVACELLA ( <b>Kerner</b> ) ALTO ADIGE VALLE, 2017 {PETROL, APRICOT, CANDIED ORANGE PEEL}	9/38

STEFANO MASSONE MESERA GAVI ( <b>Cortese</b> ) PIEMONTE <b>DOCG</b> , 2013 {SLATE, INTENSE FLORAL, FRUITY}	28
MATTEO BRAIDOT ( <b>Friulano</b> ) TUSCANY, 2016 {WHITE FLOWER, BITTER ALMOND, ORANGE PEEL}	28
GIO DOMINICO NEGRO 'PIEMONTE GUY' UNFILTERED ( <b>Arneis</b> ) PIEMONTE, 2015 {FULL BODY, GRAPEFRUIT, PEACH}	36
LUIGI BAUDANA BIANCO 'DRAGON' ( <b>White Blend</b> ) PIEMONTE, 2016 {STONES, GRASS, SAVORY}	38
BADIA DI MORRONA ( <b>Vermentino</b> ) TUSCANY, 2016 {RIPE CITRUS, MINERAL FINISH}	40
FONTANAVECCHIA ( <b>Greco</b> ) CAMPANIA <b>IGT</b> , 2016 {PRESERVED LEMON, RACEY ACIDITY}	44
ANTONELLA CORDA ( <b>Vermentino</b> ) VERMENTINO DI SARDEGNA <b>DOC</b> , 2018 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58

## {Rosso}

I PRANDI ( <b>Pinot Noir</b> ) VENETO, 2017 {MEDIUM BODY, BALANCED, CHERRY, PLUM}	8/32
12 E MEZZO DEL SALENTO VARVAGLIONE ( <b>Primitivo</b> ) PUGLIA, 2015 {SLIGHT SPICE, COCOA NIBS, TOBACCO LEAF}	8/32
VAJRA ROSSO ( <b>Nebbiolo, Barbera, Dolcetto</b> ) LANGHE <b>DOC</b> , 2014 {RASPBERRY, HAY, REFRESHING TANNINS}	8/34
SCAIA ( <b>Cabernet Sauvignon</b> ) VENETO, 2014 {VIOLETS, BLACKBERRY, SILKY TANNINS}	9/36
COLOGNLE ( <b>Sangiovese</b> ) CHIANTI <b>DOCG</b> , 2015 {EARTH FORWARD, BLACK CHERRY}	9/36
CASTELLO DI VOLPAIA PRELIUS ( <b>Cabernet Sauvignon</b> ) TUSCANY, 2018 {BLACKBERRY, BLUEBERRY, CINNAMON, OAK NOTES}	10/44
MARCHESI DI GREY ( <b>Barbera d'Asti</b> ) PIEMONTE <b>DOCG</b> , 2017 {VIOLET HUES, RICH, BLACKBERRIES}	11/42
IL BORRO PIAN DI NOVA ( <b>Syrah</b> ) TUSCANY <b>IGT</b> , 2016 {A FULL-BODIED BLEND MARKED BY SUBTLETY, SOFTNESS}	12/44

PAOLO SCAVINO ( <b>Dolcetto</b> ) DOLCETTO D'ALBA <b>DOC</b> , 2016 {FRESH BLUEBERRIES, WARM SPICES, VIOLETS}	32
GRIFACLO ( <b>Aglianico</b> ) AGLIANICO DEL VULTURE <b>DOCG</b> , 2015 {BLACK PLUM, EARTH FORWARD, GRIPPE TANNINS}	42
BENANTI ETNA ROSSO ( <b>Norello Mascalese</b> ) SICILY <b>DOC</b> , 2015 {SOFT, RIPE-RED FRUITS, EARTHY FINISH}	52
PRUDUTTORI DEL BARBERESCO ( <b>Nebbiolo</b> ) LANGHE <b>DOCG</b> , 2016 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58
MASTROJANNI SAN PIO ( <b>Red Blend</b> ) TUSCANY <b>IGT</b> , 2015 {CURRANTS, LUSH TANNINS}	76
BRIC CENCIURIO "PITTATORE" BAROLO ( <b>Nebbiolo</b> ) PIEMONTE <b>DOC</b> , 2013 {DRIED ROSE, TOBACCO, LINGERING TANNIN}	86
COLLOSORBO BRUNELLO DI MONTALCINO ( <b>Sangiovese</b> ) TUSCANY <b>DOC</b> , 2013 {BLACK CHERRY, CREME DE CASIS, LICORICE}	92
DAL FORNO ROMANO ( <b>Corvina Blend</b> ) VALPOLICELLA <b>DOC</b> , 2013 {BLACKBERRY, CHOCOLATE, OAK NOTES}	205