

{CONTORNI}

TRUFFLE FRIES 6
PARMESAN, GREMOLATA, KETCHUP, AIOLI

MIXED OLIVES 7
OLIVE OIL, THYME,
CITRUS PEEL, CABERNET VINEGAR

BROCCOLINI 7
FLAKE SALT, CHILI GARLIC SAUCE, LEMON JUICE

SHISHITO PEPPERS 8
BAGNA CAUDA, HERBS, LEMON JUICE

ROASTED CAULIFLOWER 8
GREMOLATA, BREADCRUMBS,
WHIPPED RICOTTA, LEMON JUICE

CHARRED BRUSSEL SPROUTS 13
PARMESAN CREAM, BACON LARDONS

{ANTIPASTI}

CASA INSALATA 9
BABY GREENS, TOMATO, SUNFLOWER SEEDS,
VALBRESO FETA, SHAVED RED ONION,
CHARRED GARLIC VINAIGRETTE

CAESAR 10
BLACK TUSCAN KALE, PARMESAN, CROUTON

ARUGULA SALAD 12
GOAT CHEESE, FERNET SOAKED CHERRIES,
CRISPY SPECK, LEMON VINAIGRETTE

CAPRESE 12
TOMATO, FRESH MOZZARELLA, BASIL,
BALSAMIC REDUCTION

CRISPY MEATBALLS 13
RADICCHIO AGRODOLCE,
MARINARA, PARMESAN, BASIL

BEET "CARPACCIO" 14
CHIOGGIA GOLD BEETS, BURRATA,
PISTACHIO, BLACK SALT, SHALLOT,
MICRO GREENS, BALSAMIC REDUCTION

CALAMARI FRITTI 15
STEWED TOMATO, PICKLED PEPPERS

SHRIMP DIAVOLO 16
JUMBO SHRIMP, ARRABIATA,
CHARRED LEMON, GRILLED FOCACCIA

{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

CRISPY CHICKEN MILANESE 18
HONEY CRISP APPLE, BABY GREENS, HOUSE RICOTTA,
SHAVED PARMESAN, CITRUS VINAIGRETTE

GRILLED RAINBOW TROUT 26
HAZELNUT MASCARPONE,
GREEN BEAN SALAD, LEMON VINAIGRETTE

{NEAPOLITAN PIZZE}

MARGHERITA 15
BASIL, FRESH MOZZARELLA, TOMATO SAUCE

THE McDOWELL 18
BUTTERNUT SQUASH, SAGE, SPECK,
FONTINA, HONEY

VAMPIRE SLAYER 2.0 18
SHRIMP SAUSAGE, FRESNO PEPPERS,
GARLIC CHIPS, SALMORIGLIO SAUCE

THE HERBIVORE 18
ARUGULA, RED ONIONS, MUSHROOMS,
ARTICHOKE HEARTS, ROASTED GARLIC SAUCE

EMO COVER BAND 18
PORK SAUSAGE, POBLANO,
RED ONION, BACON, MUSHROOM,
PROVOLONE, TOMATO SAUCE

CREATE YOUR OWN 13

{PASTA IN CASA}

CACIO E PEPE 14
LINGUINE, CRACKED PEPPER, PARMESAN

TORTIGLIONI ALL'AMATRICIANA 15
FRESH TOMATO SAUCE, CHILI PASTE,
PANCETTA, CELERY, PARMESAN

PAPARDELLE 15
BRAISED LAMB, STAR ANISE,
ORANGE ZEST, DARK CHOCOLATE, PECORINO

WHOLE WHEAT LINGUINE 15
SHRIMP, BLISTERED TOMATOES,
DILL, PINE NUTS, SAFFRON

MAFALDA 15
PORK RAGU, GREMOLATA
BREAD CRUMBS, WHIPPED RICOTTA

STROZZAPRETI 16
SPICY ITALIAN SAUSAGE, FRESNO PEPPERS,
WHITE WINE, TOMATO, GREMOLATA, PECORINO

* 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 (MOSCATO) ASTI, NV {MANGO, GOLDEN PEACH, GINGER ROOT}	8/30
ENRICO PROSECCO (GLERA) VENETO, NV {DRY, CITRUS FORWARD}	8/32
MANACARDI AMABILE (LAMBRUSCO) CASTELVETRO DI MODENA DOC , NV {SLIGHTLY SWEET, PLUM, VIOLET}	8/32

CA'DEL BOSCO (FRANCIACORTA) CUVEE PRESTIGE BRUT DOCG , {PALE YELLOW, MELON, GREEN APPLE, HERBS}	80
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{ROSA}

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

FONTEZOPPA D' METALICA (VERDICCHIO) MARCHE, 2018 {RIVER ROCK, GREEN PEPPER, LIME}	7/30
VILLA SAN MARTINO (PINOT GRIGIO) VENEZIA GIULIA IGT , 2016 {FRUITY, YELLOW PEAR, ALMONDS}	8/32
POGGIO ANIMA 'GABRIEL' (PECORINO) PIEDMONTE IGT , 2017 {CRYSTALLIZED LIME PEEL, HERBS, NECTARINE}	8/32
ABBZIA DI NOVACELLA (KERNER) ALTO ADIGE VALLE, 2018 {PETROL, APRICOT, CANDIED ORANGE PEEL}	9/38

STEFANO MASSONE MESERA GAVI (CORTESE) PIEDMONTE DOCG , 2013 {SLATE, INTENSE FLORAL, FRUITY}	28
MATTEO BRAIDOT (FRIULANO) TUSCANY, 2016 {WHITE FLOWER, BITTER ALMOND, ORANGE PEEL}	28
COLLEVENTO 921 (CHARDONNAY) FRIULI-VENEZIA IGT , 2018 {CRISP RED APPLE, CREAMY FINISH}	36
GIO DOMINICO NEGRO 'PIEDMONTE GUY' UNFILTERED (ARNEIS) PIEDMONTE, 2015 {FULL BODY, GRAPEFRUIT, PEACH}	36
LUIGI BAUDANA BIANCO 'DRAGON' (NEBBIOLO) PIEDMONTE, 2016 {STONES, GRASS, SAVORY}	38
BADIA DI MORRONA (VERMENTINO) TUSCANY, 2016 {RIPE CITRUS, MINERAL FINISH}	40
FONTANAVECCHIA (GRECO) CAMPANIA IGT , 2016 {PRESERVED LEMON, RACY ACIDITY}	44
ANTONELLA CORDA (VERMENTINO) SARDEGNA DOC , 2018 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58

{Rosso}

ENRICO MARCATO IPRANDI (PINOT NOIR) VENETO IGT , 2017 {MEDIUM BODY, BALANCED, CHERRY, PLUM}	8/32
12 E MEZZO DEL SALENTO VARVAGLIONE (PRIMITIVO) PUGLIA IGT , 2016 {SLIGHT SPICE, COCOA NIBS, TOBACCO LEAF}	8/32
VAJRA ROSSO (NEBBIOLO, BARBERA, DOLCETTO) LANGHE DOC , 2017 {RASPBERRY, HAY, REFRESHING TANNINS}	8/34
COLOGNLE (SANGIOVESE) CHIANTI DOCG , 2015 {EARTH FORWARD, BLACK CHERRY}	9/36
CASTELLO DI VOLPAIA PRELIUS (CABERNET SAUVIGNON) TUSCANY, 2018 {BLACKBERRY, BLUEBERRY, CINNAMON, OAK NOTES}	10/44

PAOLO SCAVINO (DOLCETTO) DOLCETTO D'ALBA DOC , 2016 {FRESH BLUEBERRIES, WARM SPICES, VIOLETS}	32
MARCHESI DI GRESY (BARBERA D'ASTI) PIEDMONT DOCG , 2018 {VIOLET HUES, RICH, BLACKBERRIES}	42
GRIFACLO (AGLIANICO) AGLIANICO DEL VULTURE DOCG , 2015 {BLACK PLUM, EARTH FORWARD, GRIPPE TANNINS}	42
PIAN DI NOVA (SYRAH) TUSCANY IGT , 2016 {A FULL-BODIED BLEND MARKED BY SUBTLETY, SOFTNESS}	44
BENANTI ETNA ROSSO (NORELLO MASCALESE) SICILY DOC , 2016 {SOFT, RIPE-RED FRUITS, EARTHY FINISH}	52
PRUDUTTORI DEL BARBERESCO (NEBBIOLO) LANGHE DOCG , 2016 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58
MASTROJANNI SAN PIO (RED BLEND) TUSCANY IGT , 2016 {CURRANTS, LUSH TANNINS}	76
BRIC CENCIURIO "PITTATORE" BAROLO (NEBBIOLO) PIEDMONTE DOC , 2015 {DRIED ROSE, TOBACCO, LINGERING TANNIN}	86
COLLOSORBO BRUNELLO DI MONTALCINO (SANGIOVESE) TUSCANY DOCG , 2014 {FRAGRANT PURPLE-FLOWER, RIPE PLUM, CAMPHOR}	92
DAL FORNO ROMANO (CORVINA BLEND) VALPOLICELLA DOC , 2013 {BLACKBERRY, CHOCOLATE, OAK NOTES}	205