

{CONTORNI}

TRUFFLE FRIES 6

GREMOLATA + PARMESAN + KETCHUP + AIOLI

WARM MARINATED OLIVES 7

OLIVE OIL + THYME + CITRUS PEEL + CABERNET VINEGAR

BROCCOLINI 7

FLAKE SALT + CHILI GARLIC SAUCE + LEMON

BRUSSEL SPROUTS 7

MUSTARD + CANDIED WALNUTS

ROASTED CAULIFLOWER 7

GREMOLATA + BREAD CRUMBS + WHIPPED RICOTTA

SHISHITO PEPPERS 8

BAGNA CAUDA + HERBS + LEMON

CANNELLINI DIP 10

CANNELLINI + BLACK PEPPER + SEA SALT
HERBS + LEMON + HEARTH BREAD

{SPECIALITA}

BASSO BURGER 16

GIARDINIERA RELISH + FONTINA + CRISPY ONION
MARROW BUTTER + FRIES + KETCHUP + AIOLI

RAINBOW TROUT 26

ENDIVE GREENS + FRISSE + GREEN BEANS
HAZELNUT MASCARPONE + LEMON VINAIGRETTE

BUTCHER STEAK 24

SAUTÉED MUSHROOM + MARROW BUTTER + TRUFFLE FRIES

{ANTIPASTI}

CASA INSALATA 9

FRISSE + ENDIVE GREENS + RADICCHIO + PARMESAN REGGIANO
PEPPERONCINI + OLIVES + RED ONION + CITRUS VINAIGRETTE

KALE & ARUGULA "CAESAR" 10

CARAWAY + PECORINO + CROUTON + TONNATO

BURRATA 12

POMEGRANATE + CORIANDER
HONEY + PROSCIUTTO + HOUSE FOCACCIA

CRISPY MEATBALLS 13

RADICCHIO AGRODOLCE
BASIL + PARMESAN + MARINARA

CALAMARI FRITTI 15

STEWED TOMATO + PICKLED FRESNO + BANANA PEPPER

{PASTA IN CASA}

CACIO E PEPE 14

LINGUINE + CRACKED PEPPER + PARMESAN

RIGATONI 14

CRISPY MUSHROOM + BASIL PESTO + PARMESAN

PAPARDELLE 15

BRAISED LAMB + STAR ANISE
ORANGE ZEST + DARK CHOCOLATE + PECORINO

MAFALDA 15

PORK RAGU + GREMOLATA
BREAD CRUMBS + WHIPPED RICOTTA

STROZZAPRETI 16

SAMBOL + SAUSAGE + FRESNO PEPPER
CHERRY TOMATO + GREMOLATA + PECORINO

{NEAPOLITAN PIZZE}

CREATE YOUR OWN 13

MARGHERITA 15

BASIL + MOZZARELLA + TOMATO

SQUASH & SPECK 18

SAGE + FONTINA + HONEY + BÉCHAMEL

SHRIMP & GARLIC 18

SHRIMP SAUSAGE + FONTINA + FRESNO PEPPER
GARLIC CHIP + SALMORIGLIO + ROASTED GARLIC

MUSHROOM & TRUFFLE 18

SHIITAKE + CREMINI + FONTINA
DUCK EGG + ROASTED GARLIC

VEGETARIAN 18

ARUGULA + RED ONION + MUSHROOM
ARTICHOKE HEART + ROASTED GARLIC

EMO COVER BAND 18

PORK SAUSAGE + PROVOLONE + POBLANO
RED ONION + BACON + SLICED MUSHROOM + TOMATO

VINO

{FRIZZANTE / SPUMANTE}

VIGNETO (MOSCATO) ASTI, NV {MANGO, GOLDEN PEACH, GINGER ROOT}	8/30
COL DI LUNA 'FLORA' (GLERA) VENETO, NV {HONEYSUCKLE, TART STONE FRUIT, GREEN APPLE}	8/32
MANACARDI AMABILE (LAMBRUSCO) CASTELVETRO DI MODENA DOC, NV {SLIGHTLY SWEET, PLUM, VIOLET}	42
CA'DEL BOSCO (FRANCIACORTA) CUVEE PRESTIGE BRUT DOCG, {PALE YELLOW, MELON, GREEN APPLE, HERBS}	80

{ROSA}

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

FONTEZOPPA (VERDICCHIO) METALICA, MARCHE DOCG, 2018 {RIVER ROCK, GREEN PEPPER, LIME}	7/30
ANTONUTTI (SAUVIGNON BLANC) FRIULI - VENEZIA GIULIA DOCG, 2017 {MELON FLAVOR, CITRUS, VEGETAL SENSATIONS}	9/36
VIGNA DEL LAURO (CHARDONNAY) FRIULI ISONZA DOC, 2018 {CREAMY GOLDEN DELICIOUS APPLE, OAK-LACED NECTARINE}	9/32
TENUTA SANTA MARIA (BERTANI) 'LEPIGA' SOAVE (GARGANEGA) VERONA 2018 {RICH PEAR, RIPE PEACH, TOASTED ALMONDS}	9/36

POGGIO ANIMA 'GABRIEL' (PECORINO) PIEDMONT IGT, 2017 {CRYSTALLIZED LIME PEEL, HERBS, NECTARINE}	32
STEFANO MASSONE MESERA GAVI (CORTESE) PIEDMONT DOCG, 2013 {SLATE, INTENSE FLORAL, FRUITY}	28
GIO DOMINICO NEGRO 'PIEDMONT GUY' UNFILTERED (ARNEIS) PIEDMONT, 2015 {FULL BODY, GRAPEFRUIT, PEACH}	36
LUIGI BAUDANA BIANCO 'DRAGON' (CHARDONNAY I SAUVIGNON BLANC) PIEDMONT, 2016 {STONES, GRASS, SAVORY}	38
FONTANAVECCHIA (GRECO) CAMPANIA IGT, 2016 {PRESERVED LEMON, RACY ACIDITY}	44
BADIA DI MORRONA (VERMENTINO) TUSCANY, 2016 {RIPE CITRUS, MINERAL FINISH}	40
ANTONELLA CORDA (VERMENTINO) SARDEGNA DOC, 2018 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58

{ROSSO}

MARCATO IPRANDI (PINOT NERO) VENETO IGT, 2018 {MEDIUM BODY, BALANCED, CHERRY, PLUM, ASIAN SPICE}	8/32
I2 E MEZZO DEL SALENTO VARVAGLIONE (PRIMITIVO) PUGLIA IGT, 2016 {SLIGHT SPICE, COCOA NIBS, TOBACCO LEAF}	8/32
VAJRA ROSSO LANGHE (NEBBIOLO, BARBERA, DOLCETTO) PIEDMONT DOC, 2017 {RASPBERRY, HAY, REFRESHING TANNINS}	8/34
COLOGNOLE CHIANTI RUFINA (SANGIOVESE) TUSCANY DOCG, 2015 {EARTH FORWARD, BLACK CHERRY}	9/36
BUONOMICO SUPER TUSCAN (CAB BLEND) MONTECARLO TUSCANY DOC, 2017 {RIPE BLACKBERRY, CASSIS, CEDAR}	10/44

BENANTI ETNA ROSSO (NORELLO MASCALESE) MT. ETNA SICILY DOC, 2016 {SOFT, RIPE-RED FRUITS, EARTHY FINISH}	52
MARCHESI DI GRESY (BARBERA D'ASTI) PIEDMONT DOCG, 2018 {VIOLET HUES, RICH, BLACKBERRIES}	42
PAOLO SCAVINO (DOLCETTO D'ALBA) PIEDMONT DOC, 2016 {FRESH BLUEBERRIES, WARM SPICES, VIOLETS}	32
GRIFACLO (AGLIANICO DEL VULTURE) MT VULTURE DOCG, BASILICATA 2015 {BLACK PLUM, MOCHA, DUSTY TANNINS}	42
PIAN DI NOVA (SYRAH) TUSCANY IGT, 2016 {FULL-BODIED BLEND MARKED BY SUBTLETY, SOFTNESS}	44
MASTROJANNI SAN PIO (RED BLEND) TUSCANY IGT, 2016 {CURRANTS, LUSH TANNINS}	76
THE JUICE ASYLUM 'IL TERZO GRADO' (SANGIOVESE) TUSCANY DOCG, 2016 {CHERRY, VIOLET PETAL AND BLACKCURRANT ACIDITY}	48
COLLOSORBO BRUNELLO DI MONTALCINO (SANGIOVESE) TUSCANY DOCG, 2014 {FRAGRANT PURPLE-FLOWER, RIPE PLUM, CAMPHOR}	92
PRUDUTTORI DEL BARBERESCO (NEBBIOLO) PIEDMONT DOCG, 2016 {RED FRUITS, SPICE, GREAT TANNIC STRUCTURE}	58
BRIC CENCIURIO "PITTATORE" BAROLO (NEBBIOLO) PIEDMONT DOCG, 2015 {DRIED ROSE, TOBACCO, LINGERING TANNINS}	86
MUSELLA AMARONE (CORVINA BLEND) VENETO DOC, 2013 {CHOCOLATE COVERED CHERRIES, COFFEE BEAN, GREAT BALANCE}	56
DAL FORNO ROMANO (CORVINA BLEND) VENETO DOC, 2013 {BLACKBERRY, CHOCOLATE, OAK NOTES}	205