



CONTORNI

TRUFFLE FRIES 6

GREMOLATA + PARMESAN + KETCHUP + AIOLI

WARM MIXED OLIVES 7

OLIVE OIL + THYME + CITRUS PEEL + CABERNET VINEGAR

BROCCOLINI 7

FLAKE SALT + CHILI GARLIC SAUCE + LEMON

BRUSSELS 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

NEAPOLITAN PIZZE

MARGHERITA 14

MOZZARELLA + BASIL + TOMATO

PEPPERONI 15

FONTINA & MOZZARELLA + PEPPERONI
HOT HONEY + PARSLEY + TOMATO

CHEDDAR & LEMON 15

AGED VERMONT CHEDDAR + THYME
GAETA OLIVES + PRESERVED LEMON

SHRIMP & GARLIC 18

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

MUSHROOM & TRUFFLE 18

FONTINA + DUCK EGG + PARSLEY
CREMINI & SHIITAKE + ROASTED GARLIC

VEGETARIAN 18

VEGAN CHEESE + ARUGULA + RED ONION
MUSHROOM + ARTICHOKE HEART + ROASTED GARLIC

EMO COVER BAND 18

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

SQUASH & SPECK 18

FONTINA + SAGE + HONEY + BÉCHAMEL

CREATE YOUR OWN 11

ANTIPASTI

CASA INSALATA 9

MIXED GREENS + PIMENTO + CASTELVETRANO OLIVES
RED ONION + ARTICHOKE + PARMESAN VINAIGRETTE

KALE & ARUGULA 'CAESAR' 10

CARAWAY + PECORINO + CROUTONS + CAESAR

BURRATA 12

ORANGE & CRANBERRY CHUTNEY + CORIANDER
HONEY + PROSCIUTTO + HEARTH BREAD

CRISPY MEATBALLS 13

RADICCHIO AGRODOLCE + BASIL + PARMESAN + MARINARA

CALAMARI FRITTI 15

STEWED TOMATO + PICKLED FRESNO + BANANA PEPPER

SPECIALITA

BASSO BURGER 16

GIARDINIERA RELISH + FONTINA + CRISPY ONIONS
MARROW BUTTER + TRUFFLE FRIES + KETCHUP + AIOLI

RAINBOW TROUT 26

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

BUTCHER STEAK 24

SAUTÉED MUSHROOM + MARROW BUTTER + TRUFFLE FRIES

PASTA IN CASA

CACIO E PEPE 14

LINGUINE + CRACKED PEPPER + PARMESAN

PAPARDELLE 15

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

MAFALDA 15

PORK RAGÙ + GREMOLATA + WHIPPED RICOTTA

RAVIOLI 16

CRISPY SPECK + POMODORO + FAVA BEANS + PARMESAN

STROZZAPRETI 16

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

DOLCE

GELATO 7

PISTACHIO *OR*

VANILLA CHOCOLATE FLAKE CHERRY

TIRAMISU 7

VANILLA CUSTARD + ESPRESSO BEAN

BERRIES & CREAM 7

FRESH WHIP + MINT

CARAMEL BRITTLE + ORANGE ZEST

CANNOLI 7

CRISPY FRIED SHELL + RICOTTA FILLING

VINO

FRIZZANTE I 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	42
CA'DEL BOSCO (FRANCIACORTA) CUVÉE PRESTIGE BRUT DOCG , MELON, GREEN APPLE, HERBS	80

ROSA

CAVALCHINA (CORVINA I RONDINELLA) CUSTOZA DOC , NV WATERMELON, 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	9/36
VIGNA DEL LAURO (CHARDONNAY) FRIULI ISONZA DOC , 2018 GOLDEN APPLE, OAK-LACED NECTARINE	9/32
TENUTA SANTA MARIA (BERTANI) VERONA 2018 RICH PEAR, RIPE PEACH, TOASTED ALMONDS	9/36

POGGIO ANIMA 'GABRIEL' (PECORINO) PIEDMONT IGT , 2017 LIME PEEL, HERBS, NECTARINE	32
STEFANO MASSONE MESERA GAVI (CORTESE) PIEDMONT DOCG , 2013 SLATE, INTENSE FLORAL, FRUITY	28
GIO DOMINICO NEGRO 'PIEDMONT GUY' (ARNEIS) PIEDMONT, 2015 GRAPEFRUIT, PEACH	36
LUIGI 'DRAGON' (CHARDONNAY I SAUVIGNON BLANC) PIEDMONT, 2016 STONES, GRASS, SAVORY	38
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 CHERRY, BALANCED, PLUM, ASIAN SPICE	8/32
12 E MEZZO (PRIMITIVO) PUGLIA IGT , 2016 SLIGHT SPICE, COCOA NIBS, TOBACCO LEAF	8/32
VAJRA ROSSO LANGHE (NEBBIOLO I BARBERA) PIEDMONT DOC , 2017 RASPBERRY, REFRESHING TANNINS	8/34
CULTUSBONI RS (SANGIOVESE) TUSCANY DOCG , 2018 BLACK FRUIT, DUSTY COCOA, STAR ANISE	9/36
BUONOMICO SUPER TUSCAN (CAB BLEND) TUSCANY DOC , 2017 RIPE BLACKBERRY, CASSIS, CEDAR	10/44

BENANTI ETNA ROSSO (NORELLO MASCALESE) SICILY DOC , 2016 SOFT, RIPE-RED FRUITS, EARTHY	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	32
GRIFACLO (AGLIANICO DEL VULTURE) VULTURE DOCG , 2015 BLACK PLUM, MOCHA	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
COLLOSORBO BRUNELLO DI MONTALCINO (SANGIOVESE) TUSCANY DOCG , 2014 RIPE PLUM, CAMPHOR	92
PRUDUTTORI DEL BARBERESCO (NEBBIOLO) PIEDMONT DOCG , 2016 RED FRUITS, SPICE	58
BRIC CENCIURIO BAROLO (NEBBIOLO) PIEDMONT DOCG , 2015 DRIED ROSE, TOBACCO	86
MUSELLA AMARONE (CORVINA BLEND) VENETO DOC , 2013 CHERRIES, COFFEE BEAN, GREAT BALANCE	56
DAL FORNO ROMANO (CORVINA BLEND) VENETO DOC , 2013 BLACKBERRY, CHOCOLATE, OAK	205