



ANTIPASTI

BUTTER LETTUCE 10

BUTTER LETTUCE + CASTELVETRANO OLIVES + DILL + BREAD CRUMBS + PECORINO + CREAMY ROASTED GARLIC DRESSING

BABY KALE 12

BABY KALE + APPLES + PEARS + BLACK WALNUTS + DRIED CHERRIES + RICOTTA SALAT + CAVA VINAIGRETTE

MUSSELS 18

APPLE CIDER + WHITE MISO + GUANCIALE

CALAMARI FRITTI 15

STEWED TOMATO + PICKLED FRESNO + BANANA PEPPER

CANNELLINI DIP 12

CANNELLINI + LEMON + SMOKED EVOO + CHIVES + HEARTH BREAD

BURRATA 15

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

CRISPY MEATBALLS 13

RADICCHIO AGRODOLCE + BASIL + PARMESAN + MARINARA

WARM MIXED OLIVES 7

OLIVE OIL + THYME + CITRUS PEEL + CABERNET VINEGAR

MARCONA ALMONDS 5

ROSEMARY ROASTED MARCONA ALMONDS

NEAPOLITAN PIZZE

MARGHERITA 15

MOZZARELLA + BASIL + TOMATO SAUCE

PEPPERONI 16

FONTINA & MOZZARELLA + PEPPERONI
HOT HONEY + PARSLEY + TOMATO SAUCE

MUSHROOM & TRUFFLE 18

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

BROCCOLINI & GORGONZOLA 18

BROCCOLINI + GORGONZOLA + PICKLED FRESNO
ROASTED GARLIC SAUCE + CASHEW PARMESAN

EMO COVER BAND 18

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

CREATE YOUR OWN 11

ASK SERVER FOR DETAILS

PASTA IN CASA

(GLUTEN FREE OPTIONS AVAILABLE)

CACIO E PEPE 16

LINGUINE + CRACKED PEPPER + PARMESAN

PORCINI CONCHIGLIE 23

MITAKE MUSHROOM + THYME + MARSALA + FOIE

KOGINUT SQUASH AGNOLETTI 22

PARSNIP CREAM + HAKUREITURNIP + SABA + SMOKED SEA SALT

BUCATINI 16

AGED GOAT CHEESE + CALABRIAN CHILI + PINE NUTS
RED WINE & VERMOUTH REDUCTION

MAFALDA 17

PORK RAGÙ + GREMOLATA + WHIPPED RICOTTA

STROZZAPRETI 20

BOAR + FENNEL + CHARRED BROCCOLINI + MARROW
ORANGE OIL

SPECIALITA

BASSO BURGER 16

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

MARKET FISH 27

ESCAROLE + CECI + LEMON + GARLIC + GREMOLATA

FILET 38

WOOD CHARRED CABBAGE + CIPOLLINI AGRODOLCE + 'NDUJA
BREAD CRUMBS

CONTORNI

TRUFFLE FRIES 6

GREMOLATA + PARMESAN + KETCHUP + AIOLI

BRUSSELS SPROUTS 8

POMEGRANATE + HAZLENUT + BALSAMIC

CHICKPEAS 7

SHALLOT + GARLIC + OREGANO + FETA
EVOO + LEMON JUICE

ROASTED CAULIFLOWER 7

GREMOLATA + BREAD CRUMBS + WHIPPED RICOTTA +
CAPERS

VINO

FRIZZANTE | SPUMANTE

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| BRICCO RIELLA (MOSCATO) ASTI, NV HONEY, GOLDEN PEACH, GINGER ROOT | 9/36 |
| JEIO (GLERA) VENETO, NV TART STONE FRUIT, GREEN APPLE, WHITE FLOWERS | 10/38 |
| BIANCA VIGNA BRUT ROSE (GLERA, PINOT NERO) VENETO, NV SPRING FLOWERS, RED BERRIES, WHITE PEACH | 11/42 |

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| MANACARDI AMABILE (LAMBRUSCO) CASTELVETRO DI MODENA DOC , NV SLIGHTLY SWEET, PLUM | 40 |
| VAJRA BRUT ROSE (NEBBIOLO, PINOT NERO) PIEDMONT EXTRA BRUT DOC , CANDIED PLUM, CITRUS, WILD STRAWBERRY | 80 |
| CA'DEL BOSCO (FRANCIACORTA) CUVEE PRESTIGE BRUT DOCG , MELON, GREEN APPLE, HERBS | 80 |
| RICCI CURBASTRO (FRANCIACORTA) EXTRA BRUT DOCG , FRESH FRUIT, TOASTED BREAD, ALMONDS | 100 |

ROSA

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| BASTIANICH (REFOSCO) FRIULI - VENEZIA GIULIA DOC , NV 2019 ROSE PETALS, STRAWBERRIES, ORANGE PEEL | 9/36 |
| COTTANERA ETNA ROSA (SICILY) NERELLO MASCALESE, 2020 STONE FRUIT, ROSE, HONEY, MINERALITY | 11/42 |

BIANC

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| STEFANO MASSONE MESERA GAVI (CORTESE) PIEDMONT DOCG , 2019 SLATE, INTENSE FLORAL, FRUITY | 8/32 |
| BONOTTO DELLE TEZZE (PINOT GRIGIO) VENETO DOC , 2020 CUT GRASS, LEMON, HONEYDEW MELON | 8/32 |
| ANTONUTTI (SAUVIGNON BLANC) FRIULI - VENEZIA GIULIA DOCG , 2020 MELON FLAVOR, CITRUS | 9/36 |
| VIGNA DEL LAURO (CHARDONNAY) FRIULI ISONZA DOC , 2020 GOLDEN APPLE, OAK-LACED NECTARINE | 9/36 |
| TENUTA SANTA MARIA (BERTANI) VERONA 2018 RICH PEAR, RIPE PEACH, TOASTED ALMONDS | 9/36 |

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| POGGIO ANIMA 'GABRIEL' (PECORINO) PIEDMONT IGT , 2019 LIME PEEL, HERBS, NECTARINE | 32 |
| KALTERN "SOLL" (PINOT GRIGIO) TERNTINO-ALTO ADIGE DOC , 2018 MELON, CITRUS, HONEY | 50 |
| GIO DOMINICO NEGRO 'PIEDMONT GUY' (ARNEIS) PIEDMONT, 2019 GRAPEFRUIT, PEACH | 36 |
| LUIGI 'DRAGON' (CHARDONNAY SAUVIGNON BLANC) PIEDMONT, 2019 STONES, GRASS, SAVORY | 38 |
| ABBAZIA DI NOVACELLA (KERNER) ALTO ADIGE VALLEY 2019 PETROL, APRICOT, ORANGE PEEL | 38 |
| ELENA WALCH (GEWÜRZTRAMINER) ALTO ADIGE VALLEY DOC 2019 ROSE PETAL, FLOWERS, SPICES | 52 |
| LA SPINONA (CHARDONNAY) PIEDMONT, 2018 APPLE, PEAR, ARUGULA, TROPICAL SCENT | 58 |
| ANTONELLA CORDA (VERMENTINO) SARDEGNA DOC , 2018 ORANGE, GRAPEFRUIT, LEMON BLOSSOMS, SAGE, AND CAPERS | 38 |

ROSSO

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| WILHELM WALCH (PINOT NERO) TERNTINO-ALTO ADIGE DOC , 2020 CHERRY, BALANCED, PLUM, | 8/32 |
| 12 E MEZZO (PRIMITIVO) PUGLIA IGT , 2017 SLIGHT SPICE, COCOA NIBS, TOBACCO LEAF | 8/32 |
| VAJRA ROSSO LANGHE (NEBBIOLO BARBERA) PIEDMONT DOC , 2019 RASPBERRY, REFRESHING TANNINS | 8/32 |
| BADIA DI MORRONA (SANGIOVESE) CHIANTI DOCG 2019 TANGY CHERRY, EARTH AND TOBACCO | 9/36 |
| TOLAINI AL PASSO (CAB BLEND) TUSCANY IGT 2017 SPICY OAK, CHERRY, BERRY | 12/45 |
| MUSITA (CABERNET SAUVIGNON) SICILY IGP 2019 RED FRUIT, BERRY, BLACK TEA | 10/38 |

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| PAOLO SCAVINO (DOLCETTO D'ALBA) PIEDMONT DOC , 2019 FRESH BLUEBERRIES, WARM SPICES | 32 |
| MARCHESI DI GRESY (BARBERA D'ASTI) PIEDMONT DOCG , 2019 VIOLET HUES, RICH, BLACKBERRIES | 42 |
| GRIFACLO (AGLIANICO DEL VULTURE) VULTURE DOCG , BASILICATA 2018 BLACK PLUM, MOCHA | 42 |
| COTTANERA BARBAZALLE (NERELLO) ETNA DOC 2017 RASPBERRY, BLACKBERRY, WILD FLOWER, MINERAL | 42 |
| BENANTI ETNA ROSSO (NERELLO MASCALESE) SICILY DOC , 2017 SOFT, RIPE-RED FRUITS, EARTHY | 52 |
| ROSSOVIOLA (MAGLIOCCO) CALABRIA IGT , 2013 BRAMBLY BLACK FRUIT, EARTH, TAR AND SMOKE | 58 |
| PRUDUTTORI DEL BARBERESCO LANGHE (NEBBIOLO) PIEDMONT DOCG , 2017 RED FRUITS, SPICE | 60 |
| IL CONVENTINO RISERVA (SANGIOVESE) TUSCANY DOCG , 2016 VANILLA, BLACK CHERRY, OAK, TOBACCO LEAF | 68 |
| MASTROJANNI (CABERNET SAUVIGNON SANGIOVESE) TUSCANY 2017 CURRANTS, LUSH TANNINS | 76 |
| COLLOSORBO BRUNELLO DI MONTALCINO (SANGIOVESE) TUSCANY DOCG , 2013 RIPE PLUM, CAMPHOR | 92 |
| CANTINA DEL SIGNORE (NEBBIOLO) COSTE DELLA SESIA DOC , 2017 STRAWBERRY, FLORAL ELEMENTS, TOBACCO | 86 |
| IL BORRO (MERLOT, CAB, SYRAH) TUSCANY IGT , 2017 DARK PLUM, WILD BERRIES, ESPRESSO | 86 |
| PRUDUTTORI DEL BARBERESCO (NEBBIOLO) PIEDMONT DOCG , 2017 BRIGHT RED FRUITS, SPICE, LEATHER, TOBACCO | 110 |
| DAL FORNO ROMANO (CORVINA BLEND) VENETO DOC , 2013 BLACKBERRY, CHOCOLATE, OAK | 205 |
| TOMASSO BUSSOLA AMARONE, TB (CORVINA) VENETO DOC , 2010 LUSHEST PLUM, RAISIN, VANILLA | 240 |
| MASCARELLO "MONPRIVATO" BAROLO (NEBBIOLO) PIEDMONT DOCG , 2016 MINT, MINERAL, SLEEK & REFINED | 360 |