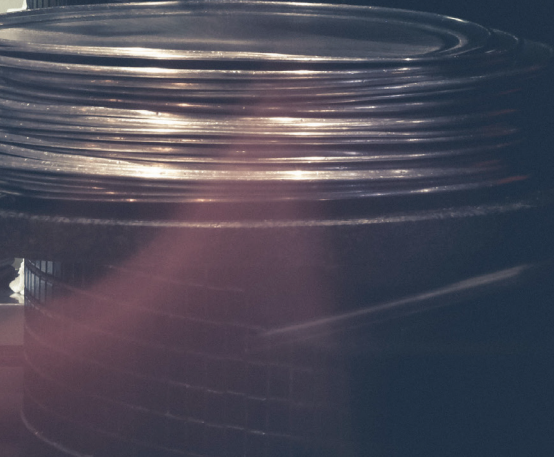




WOOD



▲ TAVOLA ▲

BAR + TRATTORIA

SMALL ANTIPASTI

Zucchini - Fritters ~ \$5
zucchini, manchego,
Carriage House Farm cornmeal,
lemon, maldon sea salt, fresh basil

Olives ~ \$8
house cured castelvetro and
kalamata olives, served warm
+ *toasted 16 Bricks Ciabatta ~ \$2*

Roasted Carrots ~ \$8
roasted carrots, radicchio,
candied almonds, fresh parsley,
honey mustard vinaigrette *

Cauliflower ~ \$7
roasted cauliflower,
served with lemon vinaigrette

Arancini ~ \$7
fried risotto balls, stuffed with fontina,
served with tomato sauce

Garlic Bread ~ \$6
16 Bricks Ciabatta, garlic, parsley,
extra virgin olive oil, maldon sea salt

SALADS

Apple Manchego ~ \$13
bibb lettuce, honeycrisp apples,
young manchego, candied almonds,
honey mustard vinaigrette

Red + Bleu ~ \$13
bibb lettuce, radicchio, gorgonzola,
cherry tomatoes, red onion,
balsamic vinaigrette

House ~ \$10
bibb lettuce, radicchio,
balsamic vinaigrette,
parmigiano reggiano

Asparagus ~ \$13
bibb lettuce, radicchio,
roasted asparagus, pine nuts,
crispy prosciutto, lemon vinaigrette *

LARGE ANTIPASTI

Chicken Meatballs ~ \$16
hand made chicken meatballs,
basil pesto, ricotta, garlic bread *

Wagyu Meatballs ~ \$18
hand made wagyu beef meatballs,
tomato sauce, ricotta, garlic bread *

Meatball Duo ~ \$18
one wagyu meatball, one chicken
meatball, tomato sauce, basil pesto,
ricotta, garlic bread *

Bacon Tapenade ~ \$9
house made bacon tapenade, goats cheese
villa manodori balsamic vinegar, parmesan

+ *Goat Cheese ~ \$2*

+ *Pepperoncini ~ \$1*

▲ TAVOLA ▲

BAR + TRATTORIA

HOUSEMADE PASTAS

Butternut Squash Ravioli ~ \$18

house made ravioli
brown butter, sage,
48 mo parmigiano reggiano,
crushed amaretti cookie

Pumpkin Gnocchi ~ \$16

hand made pumpkin gnocchi
48 mo parmigiano reggiano fonduta, black pepper

Paccheri with

Tomato and Ricotta ~ \$16

paccheri semolina pasta, organic tomato, garlic,
evoo, basil, ricotta, parmigiano reggiano

Cacio e Pepe ~ \$16

hand made tonnarelli
pasta, pecorino romano dop,
parmigiano reggiano dop,
fresh cracked black pepper

Spaghetti + Meatball ~ \$17

hand made tonnarelli pasta,
house tomato sauce,
wagyu beef meatball,
parmigiano reggiano,
fresh basil

Lasagne Bolognese ~ \$18

hand made spinach pasta,
wagyu beef ragu, besciamella,
parmigiano reggiano

Tagliatelle al Ragu ~ \$17

hand made egg tagliatelle pasta,
wagyu beef ragu,
parmigiano reggiano

PIZZA

Fig + Prosciutto ~ \$18

fig jam, fontina, prosciutto,
balsamic arugula,
parmigiano reggiano

Sausage & Sage ~ \$18

evoo, fresh sage, fontina,
house sausage

Brussels Sprout ~ \$17

evoo, brussels sprout,
caramelized onion, fontina

Margherita ~ \$15

tomato sauce, fresh basil,
fior di latte mozzarella, evoo,
maldon sea salt

Gorgonzola ~ \$18

tomato sauce, gorgonzola,
fior di latte mozzarella,
house sausage, pepperoni,
cracked black pepper

Artichoke ~ \$17

tomato sauce, basil pesto, garlic, artichokes,
goat cheese, fior di latte mozzarella *

20% gratuity for parties of 8 or more

*Contains Nuts - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

▲ TAVOLA ▲
BAR + TRATTORIA
LUNCH 11a - 3p

SALADS

Asparagus ~ \$7
bibb lettuce, radicchio,
roasted asparagus, pine nuts,
crispy prosciutto, lemon vinaigrette *

Red + Bleu ~ \$7
bibb lettuce, radicchio, gorgonzola,
cherry tomatoes, red onion,
balsamic vinaigrette

House ~ \$6
bibb lettuce, radicchio,
balsamic vinaigrette,
parmigiano reggiano

Apple Manchego ~ \$7
bibb lettuce, honeycrisp apples,
young manchego, candied almonds,
honey mustard vinaigrette

9" PIZZAS

Fig + Prosciutto ~ \$10
fig jam, fontina, prosciutto,
balsamic arugula,
parmigiano reggiano

Sausage & Sage ~ \$10
evoo, fresh sage, fontina,
house sausage

Gorgonzola ~ \$10
tomato sauce, gorgonzola,
fior di latte mozzarella,
house sausage, pepperoni,
cracked black pepper

MEATBALLS

Wagyu Beef ~ \$10
hand made wagyu beef meatball,
tomato sauce, ricotta, garlic bread *

Chicken ~ \$9
hand made chicken meatball,
basil pesto, ricotta, garlic bread *

+ *Goat Cheese ~ \$2*
+ *Pepperoncini ~ \$1*

Margherita ~ \$8
tomato sauce, fresh basil,
fior di latte mozzarella, evoo,
maldon sea salt

Brussels Sprout ~ \$9
evoo, brussels sprout,
caramelized onion, fontina

Artichoke ~ \$10
tomato sauce, basil pesto, garlic,
artichokes, goat cheese,
fior di latte mozzarella *

LA GRASSA
Gelato

Two ~ \$5 Three ~ \$7

Dark Chocolate
valrhona 72% grand cru chocolate

Stracciatella

sweet cream and chocolate chips

Salted Caramel

made with house made salted caramel

Rotating Sorbetto

+ *Salted Caramel Sauce ~ \$1*

+ *Espresso Vodka ~ \$6*

Pints-to-Go ~ \$9