



STARTERS

FRIED CALAMARI 18
calamari, lemon aioli, passato gf

ELK TARTAR* 18
seared elk, lemon, capers,
red onion, parsley

BURRATA CAPONATA 14
burrata cheese, eggplant,
golden raisins, chili flake

CHAR-GRILLED OCTOPUS 18
chilled fingerling potatoes, lemon gf

MEATBALLS AL FORNO 14
veal & pork meatballs, pancetta,
pecorino, tomato passato

CAULIFLOWER 14
battuto oil, lemon, parsley, chile gf

SALADS

BEETS & BURRATA 16
hearts of celery, apple, walnut,
honey-rosemary vinaigrette gf

ARUGULA SALAD 14
prosciutto, shaved red onion, marcona
almonds, dolce-gorgonzola dressing gf

ITALIAN CHOPPED SALAD 14
iceburg, salumi, radicchio, tomatoes, red
onion, olives, ricotta, oregano vinaigrette gf

CAESAR SALAD 13
romaine lettuce, garlic bread crumbs,
chives, parmigiano

WOOD FIRED PIZZA

SALUMI & OLIVE 20
uncured cotto salami, castelvetroano
olives, salsa verde, mozzarella

MARGHERITA 18
mozzarella, basil, tomato sauce

FOUR CHEESE 20
fontina, mozzarella, gouda, parmigiano,
fresh tomato, basil, arugula, olive oil,
garlic (bianca style)

PROSCIUTTO 23
bleu cheese, mozzarella, parmigiano,
pickled red onions, arugula (bianca style)

CARBONARA 23
bacon, mozzarella, caramelized onion,
parmigiano, egg, black pepper

PEPPERONI 20
pepperoni, mozzarella, tomato sauce

MUSHROOM BIANCA 24
mixed mushrooms, fontina, mozzarella,
sage, olive oil, garlic (bianca style)

FENNEL SAUSAGE 22
burrata, scallion, fresno chili, tomato sauce

bianca style - white pizza, no marinara

**gluten free pizza available for additional \$6

FRESH HOUSE - MADE PASTA

CACIO PEPE 21
spaghetti, black pepper, pecorino

WILD BOAR RAGU 31
pappardelle pasta, braised wild boar, red wine,
rosemary, soffrito, pecorino

BURRATA & CORN RAVIOLI 26
butter, honey, chives

TRADITIONAL BOLOGNESE 26
pappardelle, pork & veal bolognese,
parmigiano

SPAGHETTI & MEATBALLS 24
house-made meatballs, tomato passato,
parmigiano

BASIL & ARUGULA PESTO RIGATONI 24
seasonal vegetables, pesto, pinenuts,
parmigiano

CHICKEN & MUSHROOM PICCATA 26
tagliatelle, capers, lemon, chili flakes

LASAGNA 28
italian sausage, tomato passato, bechamel,
ricotta, mozzarella, parmigiano

SEAFOOD PASTA 36
tagliatelle, shrimp, calamari, monkfish,
nduja tomato cream

SECONDI

12OZ NEW YORK STRIP 42
smashed fingerling potatoes, garlic, rosemary,
seasonal vegetable, fire-roasted tomatoes gf

BERKSHIRE PORK SHANK 34
anson mills polenta, seasonal veg, gremolata

CHICKEN CACCIATORE 32
roasted chicken, kale, cippolini onions,
mushrooms, dijon white wine gf

FRESH FISH SPECIAL MP

gf indicates gluten-free | gluten free pizza & pasta available
18% gratuity may be applied to parties of six or more as well as
unsigned credit card receipts

split plate fee \$4

consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

*indicates items that may be served raw or undercooked or
contain raw or undercooked ingredients.

ABRUZZO

ITALIAN • KITCHEN

LIBATIONS

ITALIAN PALOMA 15
espolon blanco, campari,
grapefruit, lime juice, salt rim

LADY BIRD 15
espolon reposado tequila, fig,
ginger, orange & lemon juice

ARTICHOKE HOLD 16
smith & cross jamaican rum,
almond orgeat, cynar, st. germain,
lime juice, mint

SIGNATURE OLD FASHIONED 15
four roses "yellow label" bourbon,
amaro, maple, cherry

SUZE SOLE 16
suze, wildrye vodka, passion
fruit, lemon juice, prosecco,
peychaud bitters

SMOKE IN SARAH'S GARDEN 17
del maguey mezcal, cucumber
juice, lime juice, basil

BEE'S KNEES 16
empress 1908 gin, honey,
lemon juice

CORPSE REVIVER NO. 2 17
spotted bear gin, cointreau,
lemon juice, lillet blanc, absinthe

AMALFI SPRITZ 14
st. remy vsop brandy, lemon juice,
lavender honey, prosecco

WHITE + ROSE

MOSCATO SARACCO 12 48
Piedmont, Italy

FALANGHINA MASSERIA FATTESI 12 48
Campania, Italy

CHARDONNAY DUCKHORN "DECOY" 14 52
Sonoma County, California

CHARDONNAY CA DEL SARTO 11 44
Abruzzo, Italy

PINOT GRIGIO ASTORIA 10 40
Veneto, Italy

PINOT GRIGIO SANT'ELENA 13 50
Rive Alte, Italy

ROSÉ MIRAVAL STUDIO 11 44
Mediterranee, France

SPARKLING ROSÉ GRUET SAUVAGE 15 60
Santa Ana, New Mexico

PROSECCO AVISSI 12 48
Veneto, Italy

VERMENTINO AIA VECCHIA 11 44
Tuscany, Italy

SAUVIGNON BLANC ASTROLABE 12 48
Marlborough, New Zealand

RED

RED BLEND "SCOPE TO BORGONERO" 14 56
Tuscany, Italy

SUPER TUSCAN CIACCI "PICCOLOMINI" 10 40
Tuscany, Italy

SUPER TUSCAN ARGIANO "NC" 14 56
Tuscany, Italy

DOLCETTO MARCHESI DI GRESY 13 52
Piedmonte, Italy

BARBERA CANTINE VALPANE "ROSSO PIETRO" 13 52
Piedmont, Italy

CHIANTI CLASSICO CASTELLO DI BOSSI 12 48
Chianti, Italy

MONTEPULCIANO TORRE ZAMBRA MADIA 11 44
Abruzzo, Italy

ROSSO DI MONTALCINO CAPARZO 13 52
Montalcino, Italy

CABERNET SAUVIGNON POGGIO AL TUFO 13 52
Tuscany, Italy

CABERNET SAUVIGNON TEXTBOOK 20 76
Napa Valley, California

PINOT NOIR WILHELM WALCH "PRENDO" 14 56
Alto Adige, Italy

PINOT NOIR YAMHILL ESTATE 15 58
Willamette, Oregon

MALBEC PAULUCCI 11 44
Mendoza, Argentina

BEER

DRAUGHT

DELIRIUM TREMENS 9
CLOTHING OPTIONAL PALE ALE 7
BLACKFOOT IPA 8
KETTLEHOUSE COLD SMOKE 8
MINER'S GOLD HEFEWEIZEN 7
PERONI LAGER 7

IPA ROTATOR MP
SEASONAL ROTATOR MP

COORS LIGHT 5
MILLER LITE 5
KOKANEE 5
PBR TALL BOY 4
BUD LIGHT 5
PACIFICO 6
HEINEKEN NA 6
RUN WILD NA 6

MTNS WALKING NICE FELLA 7
SIERRA NEVADA PALE ALE 7
BITBURGER PREMIUM PILS 7
GUINNESS 7
POOR FARMER'S CIDER 7
EL DORADO CIDER 7