

ANTIPASTI		INSALATE	
hand dipped ricotta bruschetta • truffle honey	13	*caesar salad • white truffle oil • grana padano	13
arancini • meat sauce • mozzarella	9	grilled romaine • <i>alleia</i> guanciale • bra duro	14
cannellini bean bruschetta • roasted red pepper	9	soybean salad • pine nut pesto •	13
steamed mussels • saffron • garlic • tomato	15	red wine vinaigrette	
taleggio flatbread • black truffle	16	*beef carpaccio • truffle • arugula • radish	15
fried <i>rhode island</i> calamari • lemon	16	winter lettuces • castelvetrano olives • mint •	13
<i>benton's</i> bacon wrapped dates • aged balsamic	9	mitica • candied walnuts	
antipasto <i>alleia</i>	25		
meat: prosciutto, chorizo, soppressata, finocchiona cheese: robiola, grana padano, ubriaco, fontina fig flatbread, grilled <i>niedlovs</i> , arugula, olives			

PRIMI			
pasta made in house daily			
penne • bolognese	22	rigatoni • lamb ragù • calabrian chilis	29
pappardelle • braised veal	25	angel hair • gulf shrimp • soffritto • basil	29
spaghetti all' amatriciana • <i>benton's</i> bacon	22	tonnarelli • mushroom ragù • pine nut cheese	24
butternut squash ravioli • pork shoulder	28	baked creste rigate • veal meatballs •	25
		three cheeses • pomodoro	

SECONDI		STAGIONALE	
*grilled veal scallopini • caper • lemon • white wine	38	local oyster mushroom bruschetta • ricotta	14
bacon wrapped quail breast • charred tomato • walnut romesco	31	citrus salad • stracciatella • romaine • rosemary • breadcrumbs	14
*grilled pork tenderloin • fig agrodolce	28	spaghetti al pomodoro • reggiano vacche rossa • basil	24
wood-fired pork shoulder • balsamic • smoked apple relish	27	2 layer lasagna • choice of sunday sauce or pine nut-mushroom ragù • ricotta	25
braised beef short rib • cherry relish	37	pizza • roman artichoke • basil • ricotta	18
*new york strip • porcini • balsamic onion	42	pizza • mortadella • pistacchio • mozzarella •	19
*duck breast • sweet potato • pistachio pesto	35	castelvetrano olives	
grilled north carolina trout • acorn squash • roasted tomatoes	27		

CONTORNI 9	
butternut squash risotto / wood-fired mushrooms / wood-fired brussels sprouts	

PIZZE			
cooked at 750 degrees f in our handmade masonry oven • individual size			
margherita • basil • mozzarella	17	prosciutto di parma • smoked mozz • arugula	19
pepperoni • tomato sauce • mozzarella	18	pork diablo • red onion • smoked mozz	18
salami • sausage • roasted peppers • mozzarella	19	mushroom • preserved truffle • mozzarella	18
gorgonzola • fig preserves • prosciutto • arugula	19	<i>benton's</i> bacon • ricotta • rosemary	16

COCKTAIL STAGIONALI

- down the chimney** • cranberry-infused *rejon blanco* tequila • sage-infused *combi*er • tempus fugit *kina* • lime 13
- two truths & a lie** • *planteray* O.F.T.D. rum • *diamond* white rum • *fernet branca* • grapefruit-cinnamon syrup • lime 13
- nutty professor** • winter-spiced *gate 11* vodka • *cocchi di torino* • *nocillo* • lemon • spiced syrup 13
- lover’s leap** • *four roses* bourbon • *cardamaro* • *nata hasri* absinthe • lemon • tiki bitters 13
- off duty** • *neversink* gin • grapefruit-infused *st. germain* • chocolate • winter melon bitters 13

CLASSICO

- aperol spritz** • *aperol* • *lunetta* prosecco • club soda 11
- sangria** • sangiovese • *amérisse* • *gate 11* rum • *cocchi di torino* • grapefruit • blackberry-thyme maceration 11
- old fashioned** • *bardstown* bourbon • oleo • *angostura* aromatic bitters 12
- tennessee mountain road** • fig-infused *chattanooga* whiskey *91* • *amaro segesta* • orange bitters 13
- negroni** • *old dominick* gin • *cocchi di torino* • *bordiga rosso* • *campari* • *meletti 1870* (barrel-aged fourteen days) 13
- vieux carre** • *gilles brisson* vs cognac • *old overholt* rye • *d.o.m. benedictine* (barrel-aged fourteen days) 13
- manhattan** • *green river* bourbon • *mancino rosso* vermouth • *angostura* (barrel-aged fourteen days) 13

SPIRITO LIBERO

- crime of passion** • passion fruit • strawberry-agave syrup • citrus • mint • black tea 7
- pompelmo rosa** • grapefruit • rosemary syrup • *jerry thomas* bitters • *peychaud’s* bitters • tonic 7

FRIZZANTE / ROSE

- prosecco** • *lunetta* • veneto • n/v 11
- still rose** • *denthis ‘stamanki’* • greece • 2024 11
- lambrusco** • *cantina della pioppa ‘di modena’* • emilia romagna • n/v 12

BIANCO

- pinot grigio** • *dalia* • veneto • 2024 10
- sauvignon blanc** • *benguela cove* • south africa • 2023 12
- picpoul blanc** • *costières de pomérols “hb”* • languedoc • 2024 11
- chardonnay** • *terra alpina* • trentino - alto adige • 2023 12

ROSSO

- pinot noir** • *salvalai* • trevenezie • 2023 12
- primitivo** • *flaio* • puglia • 2022 12
- sangiovese** • *donna laura ‘alteo’ chianti riserva* • tuscany • 2021 10
- sangiovese, merlot, cabernet** • *ricasoli ‘antico feudo’* • tuscany • 2022 13
- cabernet sauvignon** • *valravn* • sonoma • 2022 14

NIENTE ALCOOL

- gazzosa** • *lurisia ‘il nostro’* • soda 6
- chinotto** • *lurisia ‘la nostra’* • soda 6
- lurisia still** • natural spring water 6
- lurisia** • sparkling spring water 6

BIRRA

- wiseacre** • *‘tiny bomb’* pilsner • (12oz/4.5%) 5
- 3 floyds** • *‘gumballhead’* pale wheat • (12oz/5.6%) 6
- menabrea** • lager • (11.2oz/5.0%) 6
- von trapp** • *‘dunkel’* dark lager • (12oz/5.7%) 6
- hutton & smith** • *‘igneous’* ipa • (12oz/7.2%) 6
- bearded iris** • *‘homestyle’* ipa • (16oz/6.0%) 8
- untitled** • non alcoholic *‘italian pilsner’* • (12oz/0.2%) 5

inverno 2026

