

SALUMI

Butcher's Board *house selection*

3 | 22 or 5 | 30

tigella, cunza, pickles, mustard

Prosciutto San Daniele 24 mo. | 14

Prosciutto Cotto *ham* | 11

Porchetta *rosemary, thyme, sage* | 11

Ciccioli *pork terrine* | 10

Mortadella *pistachio, black pepper* | 12

Chicken Liver Mousse *saba, grilled bread* | 10

Duck Pate *dried figs, rosemary, port* | 12

Lonza *coriander, fennel, white wine* | 13

Coppa *red wine, cinnamon, black pepper* | 13

Salame al Pepe *black pepper, red wine* | 12

Finocchiona Salame *fennel pollen, garlic* | 12

Pancetta *black pepper, bay leaves* | 11

FORMAGGI

Chef's Board *house selection*

3 | 22 or 5 | 30

seasonal compote, truffle honey, oat crackers, grilled bread

Gorgonzola Dolce *cow, soft* | 12

Camembert di Bufala *buffalo, soft* | 13

Brunet *goat & cow, soft* | 13

Stracchino *cow, soft* | 12

Latteria San Andrea *cow, semi-hard* | 12

Pecorino di Filiano *sheep, hard* | 12

Parmigiano Reggiano Vacche Rosse 30 mo. | 12
cow, hard

SPRITZ HOUR

Available Daily from 5pm – 6:30pm in Bar & Patio

SPRITZ EACH | 9

il doge | aperol, prosecco, soda, orange

hugo | st. elderflower, prosecco, soda, mint

proibito | cappelletti, grapefruit juice, prosecco

l'alpino | carpano bianco, salers gentian, genepi, lemon, prosecco

bastardo | amaro ciociaro, pineapple gum, apricot liqueur, lime, lambrusco

VINO EACH | 9

BIANCHI

Sauvignon & Timorasso Tenuta Montemagno
"Monferrato Bianco," Piemonte '17

Rose Pierpaolo Pecorari "Ros Alba",
Friuli-Venezia Giulia '17

ROSSI

Lambrusco Medici Ermete "I Quercioli,"
Emilia Romagna NV

Montepulciano Fantini, Abruzzo '16

CHININO EACH | 8

mixed with Fever Tree Indian Tonic

Cappelletti & Tonic

Tamburnin Vermouth Bianco & Tonic

DRAFT BEER EACH | 6

Birra Menabrea, Blonde Lager,
Italy (4.8% ABV)

Golden Road, Hefeweizen,
Los Angeles, CA (5% ABV)

Devil's Canyon, Silicon Blonde Ale,
San Carlos, CA (6% ABV)

Fieldwork Brewing, "22 Amarillo Ave" IPA,
Berkeley, CA (6.6% ABV)

CICCHETTI

swordfish pate, croutons, semi-dried cherry tomatoes, fennel, dill, caper berries, aged balsamic | 8

bruschetta di frisella, squash blossom pesto, pickled cherry tomatoes, basil | 8

pork fritters, squid ink aioli, pickled red cabbage | 8

polpette, house meatballs, tomato sugo, pecorino | 8

pizza margherita, tomatoes, house made mozzarella, basil, olive oil | 10

tigellone, prosciutto cotto, roasted summer squash, crispy parmigiano, squash blossom pesto, lemon aioli | 10