

FOCACCIA aged balsamic, cold-pressed olive oil, lava salt <i>add whipped ricotta, pickled nectarine, caramelized peach, local honey, basil 7</i>	12
STUFFED FOCACCIA taleggio, garlic butter, vodka sauce, lemon	24
INSALATA ANTIPASTO escarole, giardiniera, finnochiona, provolone picante, olives, creamy italian vinaigrette, pangrattato	18
SCALLOP CRUDO* horseradish gelato, snap pea, pine nuts, strawberry garum	12 ea
WAGYU CARPACCIO* black truffle, pickled shimeji, fennel, pecorino, aioli, gnocco fritto	27
BURRATA heirloom tomato, calabrian chili crisp, basil, sweet & sour cipollini, sweet corn puppadum	23
SUPPLÌ genovese pesto risotto croquette, mozzarella, cherry pepper scarpariello sauce, reggiano	19
GRILLED OCTOPUS pork belly, potatoes, salsa verde, vongole cream	23
CAVATELLI sungold tomato pomodoro, black garlic, stracciatella, black truffle butter, reggiano	29
RADIATORE* lobster acqua pazza, calabrian chili, rock shrimp, fried garlic, basil, citrus tobiko	34
ROTOLO sweet onion & confit garlic ragout, prosciutto san daniele, roasted corn, chanterelle mushrooms, quattro formaggi	27
SPAGHETTI ALLA CHITARRA spicy genovese pesto, jalapeño, preserved zucchini, peeky toe crab, basil, lemon	29
FAZOLETTI LASAGNA salumi ragu, mozzarella, pecorino toscano, besciamella, basil	31
MAFALDINE ALLA VODKA 'nduja, broken meatball, calabrian chili, basil, local honey	36
SKATE WING PICCATA charred squid & summer bean salad, saffron aioli, black lime, garlic crostini	38
CHICKEN PARMESAN pomodoro, mozzarella, basil <i>add oglio e olio tagliatelle 7</i>	46
MILK BRAISED PORK SHOULDER mascarpone polenta gratin, caramelized peaches, balsamic	49

PROSECCO	Veneto	Indigenous Treviso ‘23	13 / 52
MOSCATO	Piedmont	Saracco ‘25	13 / 52
LAMBRUSCO	Modena	Cleto Chiarli Vecchia NV	14 / 56
N/A	California	Lyre’s N/A Classico Sparkling	12

PINOT GRIGIO	Friuli	Le Monde ‘23	15 / 60
SAUVIGNON	Collio	Borgo ‘23	15 / 60
GARGANEGA	Veneto	Inama Soave Classico ‘24	13 / 52
VERMENTINO	Sardinia	Surrau ‘Limizzani’ ‘24	14 / 56
CHARDONNAY	Napa Valley	Elizabeth Rose ‘24	15 / 60

SANGIOVESE & PRUGNOLO GENTILE	Tuscany	La Spinetta Rose di Casanova ‘25	15 / 60
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PINOT NERO	Alto Adige	Wilhelm Walch ‘Prendo’ ‘24.	15 / 60
BARBERA	Piedmont	DeForville ‘23	15 / 60
NERO D’AVOLA	Sicily	Poggio Anima ‘Asmodeus’ ‘23	12 / 48
SANGIOVESE	Chianti	Castello di Meleto ‘23	16 / 64
CABERNET	Sicily	Barone Montalto ‘23	13 / 52

CORVINA BLEND	Veneto	Allegrini Amarone ‘21	20 / 30
NEBBIOLO	Piedmont	Vietti ‘Castiglione’ Barolo ‘21	25 / 37
PINOT NOIR	Vallée D’Aoste	Grosjean ‘24	14 / 20

BLUE FLOWERS (N/A)			12
butterfly pea flower, lemon, dohs gin free, soda			
YOU CAN GET WITH THIS (N/A)			11
giffard pineapple, coconut syrup, lime, soda			
YOU CAN GET WITH THAT			17
planteray pineapple rum, giffard pineapple, coconut syrup, lime			
CANDY SHOP			16
sarti, house limoncello, lemon, cava, club soda			
GRAND LARCENY			19
ketel one, caperberry brine, Lillet Blanc, orange bitters			
CHIARO NEGRONI			16
hendrick’s gin, dolin blanc, salers			
WE ARE FAMILY			18
tequila, mezcal, lime, amaretto, lava salt			
GOLDEN CALCULATOR			16
rittenhouse rye, benedictine, grand gala, angostura + orange bitters			
SALTED AMARO ESPRESSOTINI			19
vodka, espresso, evil bean coffee liqueur, averta, demerara			

PABST BLUE RIBBON	6
PERONI	7
BOULEVARD WHEAT	8
BOULEVARD SPACE CAMPER IPA	8
BOULEVARD QUIRK CHERRY BLOSSOM SELTZER	7
BOULEVARD LEMON WHEAT 0.0%	7