



buonasera

GENERAL MANAGERS
TJ KRESS
SUZANNE KLAERS

CHEF TEAM:
Robert McKim - EC
Matthew Lower
Uziel Rosas
Ottie Adkins

Please let your server
know about any allergies
or dietary restrictions.

*Consuming raw or
undercooked meats,
poultry, seafood,
shellfish, eggs,
or unpasteurized milk
may increase your risk
of food-borne illness

**Contains pork

a 20% gratuity will
be added to parties
for 8 or more

PICCOLO

> ANTIPASTI

- Arancini Fritters Beet Mustarda, Goat Cheese, Fennel 14
- Pretzel-Crusted Calamari Salsa Rossa, Grain Mustard Aioli 16
- Carne Carpaccio Beef Tenderloin, Caperberry Vinaigrette, Caciocavallo, Beef Aioli 16*
- Cobia Crudo Grapefruit, Fresno Peppers, Pistachio Gremolata 18*
- Burrata Arugula, Pear, Prosecco, Marcona Almonds 17

> FORNO A LEGNA

- Sourdough Crostini Prosciutto, Fresno Pepper Jam, Figs, Lemon Ricotta 16**
- Oak Fired Octopus Broccolini, Calabrian Sausage, Patatas Bravas, Romesco 17**
- Prato Meatballs Roasted Tomato, Cipollini Agrodolce, Mascarpone Polenta 15**

ZUPPA E INSALATA

- Roasted Butternut Squash Soup Spiced Crema, Pepita, Chive 10
- Escarole Citrus, Parmesan, Garlic-Anchovy Vinaigrette 15
- Campagna Greens, Radicchio, Pancetta Tesa, Rosemary Almond 14**
- Little Gem Roasted Golden Beets, Candied Cashews, Creamy Gorgonzola Dressing 15
- Insalata alla Cesare Romaine, Parmesan, Breadcrumbs, House Caesar Dressing 14*

PIZZA *Gluten Free Crust Available \$2*

- Margherita Passata Pomodoro, Fior di Latte, Local Genovese Basil 20
- Diavolo Pepperoni, Pancetta, Italian Long Pepper, Auricchio Piccante 22**
- Fiorentina Arrowhead Spinach Crema, Speck Ham, Fontina Fontal 21**
- Funghi Feta, Maitake Mushroom, Scallion, White Balsamic 21
- Pizza di Stagione Chef’s Seasonal Pizza A/Q

prato

PRIMI *Gluten Free Pasta Available \$2*

- Sweet Potato Ravioli Brown Butter, Spiced Granola, Ricotta Salata 23
- Rigatoni Bolognese “290 come Luma” Red Wine, Pecorino 24**
- Tagliatelle Cedar Key Clams, Fennel Sausage, Butter Melted Leeks, Garlic Brodo 26**
- Potato Gnocchi Truffle Butter, Parmesan, Pangrattato 22
- Tortellini Short Rib-Mushroom Ragu, Pear, Gorgonzola, Crema al Marsala 26

————— “Cacio e Pepe” —————
Mustard Spaghetтини, Radicchio, Speck Ham, Balsamico**
Tasting Portion 14 / Entree 24

SECONDI

- Pesce del Mercato Chef’s Market Fish with Accompaniments MKT
- Salmon Porri al Limone Melted Leeks, Meyer Lemon Hollandaise, Arugula Herb Salad 34
- Duck Breast alle Ciliegie Sausage-White Bean Ragu, Cherry Sauce, Lemon 35**
- Barolo Braised Beef Short Rib Mascarpone Polenta, Glazed Carrots, Wine Jus 33
- Pork Chop Balsamic Brussels Sprouts, Pancetta, Hazelnut, Pomegranate Mostarda 44**
- Branzino “Aperto a Libro” Lemon Caper Brown Butter, Patatas Bravas, Broccolini 40

————— Filetto di Manzo —————
Horseradish Potato Au Gratin, Roasted Broccolini, Beef Fat Bearnaise
8oz. Filet Mignon 59

CONTORNI

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| Broccolini
Calabrian Chile-Hazelnut Crunch 10 | Balsamic Brussels Sprouts
Pancetta, Pomegranate, Hazelnut 10** |
| Roasted Carrots
Dill Creme Fraiche, Meyer Lemon, Almond 9 | Horseradish Potato Au Gratin
Pecorino Romano 9 |

VINO
BY THE GLASS

> SPUMANTE	5oz	BTL
PROSECCO, Bisol "Jeio" - Veneto, Italy	12	46
CAVA, Los Monteros - Valencia, Spain	11	42
BRUT ROSE, Los Dos - Penedés, Spain	11	42
LAMBRUSCO, Cleto Chiarli - Emilia-Romagna, Italy	13	50
N/A "PROSECCO", Lyre's - Australia	10	38

> BIANCO E ROSATO	6oz / 9oz	BTL
PINOT GRIGIO, Zenato - Veneto, Italy	11 / 16	42
SAUVIGNON BLANC, Villa Maria - Marlborough, NZ	12 / 18	46
ALBARINO, Lagar Cervera - Rias Baixas, Spain	16 / 24	62
VERMENTINO, Fattoria di Magliano - Tuscany, Italy	13 / 19	50
GAVI DI GAVI, Villa Sparina - Piedmonte, Italy	15 / 22	58
CHARDONNAY, Antinori Bramito - Umbria, Italy	15 / 22	58
CHARDONNAY, Iconoclast - Sonoma, California	17 / 25	66
ROSE, Feudi Salentini - Puglia, Italy	13 / 19	50

> ROSSO	6oz / 9oz	BTL
SANGIOVESE, Alverdi "Rubicone" - Tuscany, Italy	11 / 16	42
BARBERA D'ALBA, Viberti - Piedmone, Italy	13 / 19	50
PINOT NOIR, Benton Lane - Willamette Valley, Oregon	16 / 24	62
CHIANTI CLASSICO, Borgo Scopeto - Tuscany, Italy	15 / 22	58
MONTEPULCIANO D'ABRUZZO, Umani Ronchi - Abruzzo, IT	12 / 18	46
MALBEC, Achaval Ferrer - Mendoza, Argentina	14 / 21	54
CABERNET FRANC, Ribo - Lombardy, Italy	15 / 22	58
SUSUMANIELLO, Masseria Li Veli - Sicily, Italy	17 / 25	66
TEMPRANILLO, CVNE, Reserva - Rioja, Spain	14 / 21	54
SUPER TUSCAN, Avignonese "Grifi" - Tuscany, Italy	16 / 24	62
SUPER TUSCAN, Ornellaia "Le Volte" - Tuscany, Italy	20 / 30	78
CABERNET SAUVIGNON, 1847 - Napa Valley, California	21 / 31	82



rooted in tradition

VINI DI RISERVA
BY THE GLASS

	6oz	BTL
NEBBIOLO, Borgogno "No Name" '21 - Langhe, IT	37	146
GARNACHA, Alto Moncayo '21 - Aragon, Spain	22	86
BRUNELLO DI MONTALCINO, Mate '19 - Tuscany, IT	45	178
AMARONE D' VALPOLICELLA, Cesari '19 - Veneto, IT	35	138

BIRRA

SPINA on tap
Peroni 8
Orange Blossom Pilsner 8
Ivanhoe Brewing Park Lights Blonde 8
Ravenous Pig Brewing Wit'er Park Belgian Witbier 7
Sideward Brewing Moon Boots IPA 10
Bowigens Avalon Park Amber Ale 9

BOTTIGLIA in the bottle
1911 Rose Cider 10
No Seasons Desert Dreams Sour Ale 11
Miller Light 6
Pabst Blue Ribbon Tall Boy 5
Sideward Brewing Work Friends Porter 11
Peroni N/A 7
Athletic Brewing Run Wild N/A IPA 7

PROVA ZERO
non-alcoholic

Amalfi Spritz 10
Lyre's Bitter Rosso, NA Prosecco, House Made Amalfi Oleo
Sangue Di Drago 10
Seedlip Grove, Dragon Fruit, Lemon, Pellegrino Blood orange
Luna Rosa 9
Aplos Arise, Lime, Grapefruit, Calabrian Chili, Agave
Cocco Espresso** 9
NA Amaro Lucano, Espresso, Coconut, Orange



Full bottled
wine & spirits
lists available

**allergy notice

APERITIVO

	Cetriolo 13 Cucumber Vodka, Agave, Lime, White Cranberry, Basil
	Cardo 15 Reposado Tequila, Hibiscus Liqueur, Blood Orange, Lemon
	Italian Citrus 13 Grapefruit Vodka, Aperol, Lemonade, Pomegranate
	Pura Vida 14 Mezcal, Aperol, Rose Aperitif, Lemon Oleo, Spicy Tincture
	Fig Daddy 14 Aged Rum, Spiced Fig, Star Anise, Lemon
	Maestra 16 Gin, Calvados, Rosemary Liqueur, Vanilla, Quince-Chamomile, w/ a Lambrusco Float
	Winter Smoke 15 Bourbon, Montenegro, Baking Spices, Vanilla Bean, Orange & Aromatic Bitters
	Prato's Espresso Martini 15 Vanilla Vodka, Coffee Liqueur, Baileys, Espresso
	The Negroni - Two Ways 16 Classico - Gin, Campari, Carpano Antica Bianco - Gin, Bianco Aperitif, Bitter Bianco