



buonasera

GENERAL MANAGER
TJ Kress

EXECUTIVE CHEF
Mike Tiva

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

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

PICCOLO

- Arancini** milanese-style, parmesan-saffron risotto fritters, pomodoro 15
- Grilled Octopus** smoked potato puree, olives, tomatoes, anchovies, capers 18
- Warm Olives** festivo, herbs & citrus 12
- Pretzel-Crusted Calamari** buttermilk brined, salsa rossa, grain mustard aioli 16
- Tuna Crudo** "tartare," avocado, watermelon radish, lemon, carta di musica 19*
- Burrata** heirloom tomatoes, basil, fennel pollen 17
- Meat & Cheese** prosciutto, mortadella, soppressata, parmesan, caciocavallo, fig jam 20
- Prato Meatballs** roasted tomato, onion agrodolce, mascarpone polenta 17

BRUSCHETTE

- Piccante Dolce** prosciutto, fresno pepper jam, lemon ricotta 16
- Caponata** roasted eggplant, basil, e.v.o.o. 14
- Steak Tartare** calabrian chili aioli, capers, parmesan, shaved egg yolk 18*
- Caprese Compressa** confit tomato, stracciatella, basil aioli 15

INSALATA

- Arugula** pine nuts, roasted artichokes, parmesan, vino rosso vinaigrette 15
- Escarole Cesare** citrus, parmesan, tuscan crouton, garlic-anchovy vinaigrette 15
- Campagna** field greens, radicchio, pancetta tesa, rosemary almonds, balsamic 15
- Summer Verde** bibb lettuces, pluot, rainbow radish, avocado, green goddess 14

PIZZA *Gluten Free Crust Available \$2*

- Margherita** passata pomodoro, fior di latte, 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

prato

PRIMI *Gluten Free Pasta Available \$2*

- Summer Corn Agnolotti** chanterelle mushrooms, tomato, roasted ricotta salata 25
- Rigatoni** bolognese "290 come luma," pangrattato, pecorino 24
- Tagliatelle Vongole** littleneck clams, preserved lemon butter, herbs 26
- Potato Gnocchi** truffle butter, parmesan, garlic breadcrumbs 22
- Duck & Foie Gras Mezzaluna** marsala reduction, parmesan 28
- Mustard Spaghettini "Cacio e Pepe"** speck ham, radicchio, balsamico 25

SECONDI

- Faroe Island Salmon** shaved fennel, herb salad, salsa verde 34*
- Grilled Eggplant** caponata, parmesan, ricotta, pine nuts, pomodoro, breadcrumbs 26
- Duck Breast** vegetable & duck confit farro risotto, jus 35*
- Branzino** gigante & roasted red pepper salad, spicy black olive tapenade 42

Risotto Nero
grilled australian sweet prawns,
chili oil, citrus, 'nduja, crisp basil 32

Braised Lamb Shank
semolina fonduta, roasted tomato,
spinach, pistachio verde 44

New York Strip
40 day dry-aged, roasted garlic,
12oz 58*

Chicken Saltimbocca
prosciutto, sage, roasted tomatoes,
spinach, pistachio pesto, lemon butter 32

CONTORNI

- Broccolini**
saba, pickled fresno peppers 10
- Wild Mushrooms**
roasted garlic, thyme 12
- Gigante Salad**
white beans, roasted peppers, olives 9

Sauteed Spinach
e.v.o.o., garlic, lemon 9

Roasted Potatoes
olio, chili flake 9

Italian Street Corn
pecorino, calabrian crema, nduja sausage 9

VINO
BY THE GLASS

> SPUMANTE	5oz	BTL
PROSECCO, la gioiosa - treviso, italy	12	46
CAVA, flores - cava, 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, licia - rias baixas, spain	16 / 24	62
VERDICCHIO, Andrea Felici - marche, italy	12 / 18	46
GAVI DI GAVI, villa sparina - piedmonte, italy	15 / 22	58
CHARDONNAY, antinori bramito - umbria, italy	15 / 22	58
CHARDONNAY, panthera - russian river valley, california	18 / 27	70
ROSE ca' dei frati - lombardia, italy	14 / 21	54

> ROSSO	6oz / 9oz	BTL
PINOT NOIR, benton lane - willamette valley, oregon	16 / 24	62
SANGIOVESE, remole - tuscan, italy	11 / 16	42
MONTEPULCIANO D'ABRUZZO, umani ronchi - abruzzo, IT	12 / 18	46
TEMPRANILLO, CVNE, reserva - rioja, spain	14 / 21	54
CABERNET FRANC, ribo - lombardy, italy	15 / 22	58
SUPER TUSCAN, avignonese "grifi" - tuscan, italy	16 / 24	62

VINI DI RISERVA
BY THE GLASS

	6oz	BTL
SAUVIGNON BLANC, cht. de sancerre - sancerre, FR	25	98
CHARDONNAY, dom. serene "evenstad" - dundee hills, OR	30	118
BAROLO, ratti "marcenasco" - piedmonte, IT	35	138
CABERNET SAUVIGNON, dana "vaso" - napa valley, CA	45	178

BIRRA
SPINA on tap

peroni 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
edmund's oast strawberry-lemon sour ale 11
milller lite 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
bitter rosso, NA prosecco, house made amalfi oleo
Sangue Di Drago 11
citrus NA spirit, dragon fruit, lemon, pellegrino blood orange
Luna Rosa 9
agave NA spirit, lime, grapefruit, calabrian chili
Cocco Espresso 9
NA amaro, espresso, coconut, orange



Full bottled
wine & spirits
lists available

APERITIVO

	Cetriolo 14 cucumber vodka, agave, lime, white cranberry, basil *non-alcoholic version available 11
	Sunshine State 15 gin, italicus citrus liqueur, honeydew, basil, fresh lime, cava
	Margarita Italiano 15 blanco tequila, limoncello, lemon, agave *spicy version - calabrian chili, spiced salt
	Pisco In Paradise 14 pisco, passion fruit liqueur, lime, mint, fire tincture
	Italian Citrus 13 grapefruit vodka, aperol, lemonade, pomegranate
	Let It Be 14 mezcal, aperol, strawberry liqueur, lemon, strawberry-thyme oleo
	The Godfather 16 smoked infused bourbon, amaro, brown sugar, orange 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