



buonasera

GENERAL MANAGERS

TJ KRESS
SUZANNE KLAERS

CHEF TEAM:

Mike Tiva - EC
Robert Lamison
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** milanese-style, parmesan-saffron risotto fritters, pomodoro 16
- Pretzel-Crusted Calamari** buttermilk brined, salsa rossa, grain mustard aioli 16
- Tuna Crudo** "tartare," avocado, watermelon radish, lemon 18*
- Tagliere Misto** selection of meats & cheese w/ fig jam 17*
- Anchovies e Pane** salmoriglio, crusty bread 16

> FORNO A LEGNA

- Sourdough Crostini** prosciutto, fresno pepper jam, lemon ricotta 16**
- Marinated Olives** herbs & citrus, festivo served warm 12
- Grilled Octopus** smoked potato puree, olives, tomatoes, capers 17
- Prato Meatballs** roasted tomato, cipollini agrodolce, mascarpone polenta 15**

INSALATA

- Burrata Salad** heirloom tomatoes, basil, fennel pollen 17
- Arugula** pine nuts, roasted artichokes, parmesan, vino rosso vinaigrette 17
- Escarole Cesare** citrus, parmesan, tuscan crouton, garlic-anchovy vinaigrette 15
- Campagna** field greens, radicchio, pancetta tesa, rosemary almond dressing 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*

- Spring Pea Ravioli** wild mushrooms, roasted ricotta salata 26
- Rigatoni** "290 come luma" bolognese, pangrattato, pecorino 24**
- Tagliatelle Vongole** littleneck clams, preserved lemon butter, herbs 26
- Potato Gnocchi** truffle butter, parmesan, garlic breadcrumbs 22
- Tortellini** short rib-mushroom ragu, pear, gorgonzola, crema al marsala 26

————— **"Cacio e Pepe"** —————
 mustard spaghetti, radicchio, speck ham, balsamico**
specialità della casa 24

SECONDI

- Faroe Island Salmon** shaved fennel, herb salad, salsa verde 34
- Duck Breast** vegetable & duck confit farro risotto, jus 35
- Barolo Braised Beef Short Rib** mascarpone polenta, glazed carrots, wine jus 33
- Pork Chop** balsamic brussels sprouts, pancetta, hazelnut, pomegranate mostarda 44**
- Branzino** gigante & roasted red pepper salad, spicy black olive tapenade 38

————— **Filetto di Manzo** —————
 rosemary, balsamic jus
8oz. filet mignon served a la carte 59

CONTORNI

- Broccolini**
saba, pickled fresno peppers 10
- Wild Mushrooms**
roasted garlic, thyme 9
- Gigante Salad**
white beans, roasted peppers, olives 9
- Asparagus**
salsa verde, marcona almond 10
- Roasted Potatoes**
olio, chili flake 9
- Sauteed Spinach**
olive oil, garlic, lemon 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
PINOT GRIGIO, massican - napa, california	18 / 27	70
SAUVIGNON BLANC, villa maria - marlborough, NZ	12 / 18	46
ALBARINO, lagar cervera - rias baixas, spain	16 / 24	62
VERMENTINO, fattoria di magliano - tuscan, 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
NERELLO MASCALESE nicosia - sicily, italy	15 / 22	58
BARBERA D'ALBA, viberti - piedmonte, italy	13 / 19	50
PINOT NOIR, benton lane - willamette valley, oregon	16 / 24	62
SANGIOVESE, remole - tuscan, italy	11 / 16	42
CHIANTI CLASSICO, borgo scopeto - tuscan, 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
TEMPRANILLO, CVNE, reserva - rioja, spain	14 / 21	54
SUPER TUSCAN, avignonese "grifi" - tuscan, italy	16 / 24	62
SUPER TUSCAN, ornellaia "le volte" - tuscan, italy	20 / 30	78
CABERNET SAUVIGNON, 1847 - napa valley, california	21 / 31	82

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 - tuscan, 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
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BOTTIGLIA in the bottle

1911 rose cider 10	no seasons desert dreams sour ale 11	miller 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
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Full bottled
wine & spirits
lists available

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

**allergy notice

APERITIVO

-  **Cetriolo** 13
cucumber vodka, agave, lime, white cranberry, basil
-  **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
-  **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



rooted in tradition