



buonasera

GENERAL MANAGERS
TJ KRESS
SUZANNE KLAERS

CHEF TEAM:
Robert McKim - 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 Fritters Beet Mustarda, Goat Cheese, Fennel 14

Pretzel-Crusted Calamari Salsa Rossa, Grain Mustard Aioli 16

Carne Carpaccio Wagyu Beef, 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, Parmigiano Reggiano 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 Spaghettoni, 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

Broccolini
Calabrian Chile-Hazelnut Crunch 10

Roasted Carrots
Dill Creme Fraiche, Meyer Lemon, Almond 9

Balsamic Brussels Sprouts
Pancetta, Pomegranate, Hazelnut 10**

Horseradish Potato Au Gratin
Parmigiano Reggiano 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 - Piemonte, 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 - Piedmonte, 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

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

BOTTIGLIA in the bottle

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

**PROVA ZERO
non-alcoholic**

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



Full bottled
wine & spirits
lists available

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



rooted in tradition

**allergy notice