



buongiorno

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 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 *Add Roasted Chicken \$7 / Shrimp \$10 / Pan-Seared Salmon \$12*

- 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

PANINI E SECONDI

- Panino Chicken Parmigiana** pomodoro, blistered mozzarella, parmesan 20
- Panino Caprese** fresh mozzarella, tomato, basil aioli, arugula, saba 16
- Panino Meatball** pomodoro, mozzarella, parmesan, basil pesto 19
- Panino La Bestia** italian deli cuts, fully dressed, provolone, garlic aioli, oregano vinaigrette 19
- Faroe Island Salmon** shaved fennel, herb salad, salsa verde 34*
- Grilled Eggplant** caponata, parmesan, ricotta, pine nuts, pomodoro, breadcrumbs 26
- New York Strip** 40 day dry-aged, roasted garlic, 12oz. 58*

THE AMERICANO

cheeseburger, house blend, american cheese,
secret sauce, pickles, lettuce, tomato, seseame brioche bun 20*

CONTORNI

- | | |
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| Broccolini
saba, pickled fresno peppers 10 | Sauteed Spinach
e.v.o.o., garlic, lemon 9 |
| Wild Mushrooms
roasted garlic, thyme 12 | Roasted Potatoes
olio, chili flake 9 |
| Gigante Salad
white beans, roasted peppers, olives 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

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

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
 - edmund's oast strawberry-lemon 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

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

Root Beer 4 | Soda 3 | Lemonade 3
Pellegrino Italian Sparkling Blood Orange 4

