



buonasera

GENERAL MANAGER  
TJ Kress

CHEF TEAM  
Mike Tiva -EC  
Robert Lamison -ESC  
Shaun Sanders  
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

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
- Tagliere Misto** prosciutto, mortadella, soppressata, parmesan, cacio cavallo, fig jam 17
- Prato Meatballs** roasted tomato, cipollini agrodolce, mascarpone polenta 17

## BRUSCHETTE

- Piccante Dolce** prosciutto, fresno pepper jam, lemon ricotta 16
- Caponata** roasted eggplant, basil, e.v.o.o. 14
- Anchovies** salmoriglio 16
- 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
- Duck & Foie Gras Mezzaluna** marsala reduction, parmesan 28
- 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

————— **Mustard Spaghettini** —————  
*cacio e pepe, radicchio, speck ham, balsamico*  
*specialità della casa 25*

## SECONDI

- Risotto di Pesce milanese**, lobster, clams, shrimp, calamari, saffron, pomodoro brodo 49
- Faroe Island Salmon** shaved fennel, herb salad, salsa verde 34
- Duck Breast** vegetable & duck confit farro risotto, jus 35
- Branzino** gigante & roasted red pepper salad, spicy black olive tapenade 42

————— **Braised Lamb Shank** ————— **New York Strip** —————  
semolina fonduta, roasted tomato, 40 day dry-aged RR ranch,  
spinach, pistachio verde 44 roasted garlic, 12oz. 58

## 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, basil 8

**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 - california                     | 16 / 24   | 62  |
| SAUVIGNON BLANC, villa maria - marlborough, NZ          | 12 / 18   | 46  |
| ALBARINO, licia - rias baixas, spain                    | 16 / 24   | 62  |
| SOAVE, pieropan - veneto, 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, feudi salentini - puglia, italy                   | 13 / 19   | 50  |

**> ROSSO**

|   |           |     |
|---|-----------|-----|
|   | 6oz / 9oz | BTL |
| NERELLO MASCALESE nicosia - sicily, italy           | 15 / 22   | 58  |
| 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 |
| 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  
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 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

