



buonasera

**GENERAL MANAGERS**

TJ Kress  
Suzanne Klaers

**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, caciocavallo, 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
- Verde** little gem, rainbow radish, green goddess 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 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

————— **"Cacio e Pepe"** —————  
mustard spaghetti, radicchio, speck ham, balsamico  
*specialità della casa* 25

**SECONDI**

- Faroe Island Salmon** shaved fennel, herb salad, salsa verde 34
- Brodetto di Pesce** lobster, clams, shrimp, calamari, pomodoro brodo, rustic bread 49
- 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, spinach, pistachio verde 44      40 day dry-aged RR ranch, 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
- Asparagus** salsa verde, marcona almond 12
- Roasted Potatoes** olio, chili flake 9
- Sauteed Spinach** e.v.o.o., 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 - california	16 / 24	62
SAUVIGNON BLANC, villa maria - marlborough, NZ	12 / 18	46
ALBARINO, lagar cervera - 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, 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	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 lite 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**


<b>Amalfi Spritz</b> 10	10
lyre's bitter rosso, NA prosecco, house made amalfi oleo	
<b>Sangue Di Drago</b> 11	11
seedlip grove, dragon fruit, lemon, pellegrino blood orange	
<b>Luna Rosa</b> 9	9
aplos arise, lime, grapefruit, calabrian chili, agave	
<b>Cocco Espresso</b> ** 9	9
NA amaro lucano, espresso, coconut, orange	





Full bottled  
wine & spirits  
lists available


**APERITIVO**


 **Cetriolo** 13  
cucumber vodka, agave, lime,  
white cranberry, basil  
\*spirit free version w/seedlip "garden" | 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

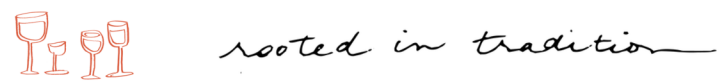
 **Italian Citrus** 13  
grapefruit vodka, aperol, lemonade,  
pomegranate

 **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  
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bianco - gin, bianco aperitif, bitter bianco



\*\*allergy notice