



## STARTERS

<b>CHAR-GRILLED OCTOPUS 18</b> chilled fingerling potatoes, lemon gf
<b>FRIED CALAMARI 18</b> calamari, lemon aioli, passato gf
<b>CAULIFLOWER 14</b> battuto oil, lemon, parsley, chile gf
<b>MEATBALLS AL FORNO 14</b> veal & pork meatballs, pancetta, pecorino, tomato passato

<b>ELK TARTAR* 18</b> seared elk, lemon, capers, red onion, parsley
<b>BURRATA CAPONATA 14</b> burrata cheese, eggplant, golden raisins, chili flake
<b>RUSTIC BAGUETTE 4</b> whipped butter

## SALADS

<b>BEETS &amp; BURRATA</b> hearts of celery, apple, walnut, honey-rosemary vinaigrette gf	16	<b>ITALIAN CHOPPED SALAD</b> iceberg, salumi, radicchio, tomatoes, red onion, olives, ricotta, oregano vinaigrette gf	14
<b>ARUGULA SALAD</b> marcona almonds, red onion, prosciutto, gorgonzola dolce dressing	16	<b>CAESAR SALAD</b> romaine lettuce, garlic bread crumbs, chives, parmigiano	13

## WOOD FIRED PIZZA

<b>SALUMI &amp; OLIVE</b> uncured cotto salami, castelvetroano olives, salsa verde, mozzarella	20
<b>MARGHERITA</b> mozzarella, basil, tomato sauce	18
<b>FOUR CHEESE</b> fontina, mozzarella, gouda, parmigiano, fresh tomato, basil, arugula, olive oil, garlic (bianca style)	20
<b>PROSCIUTTO</b> bleu cheese, mozzarella, parmigiano, pickled red onions, arugula (bianca style)	23
<b>CARBONARA</b> bacon, mozzarella, caramelized onion, parmigiano, egg, black pepper	23
<b>PEPPERONI</b> pepperoni, mozzarella, tomato sauce	20
<b>MUSHROOM BIANCA</b> mixed mushrooms, fontina, mozzarella, sage, olive oil, garlic (bianca style)	24
<b>FENNEL SAUSAGE</b> burrata, scallion, fresno chili, tomato sauce	22

bianca style - white pizza, no marinara

\*\*gluten free pizza available for additional \$6

## FRESH HOUSE - MADE PASTA

<b>BAKED RIGATONI</b> pancetta, black pepper, four cheese sauce, panko-parmigiano crust	26
<b>WILD BOAR RAGU</b> pappardelle pasta, braised wild boar, red wine, rosemary, soffrito, pecorino	31
<b>WILD MUSHROOM GNOCCHI</b> mushroom duxelle, parmigiano reggiano	MP
<b>TRADITIONAL BOLOGNESE</b> pappardelle, pork & veal bolognese, parmigiano	26
<b>SPAGHETTI &amp; MEATBALLS</b> house-made meatballs, tomato passato, parmigiano	24
<b>CHICKEN &amp; MUSHROOM RIGATONI</b> mix mushrooms, marsala cream, parmigiano	26
<b>SPAGHETTI CARBONARA</b> bacon, garlic, shallot, egg yolk, black pepper, parmigiano	26
<b>LASAGNA</b> italian sausage, tomato passato, bechamel, ricotta, mozzarella, parmigiano	28
<b>SEAFOOD PICCATA</b> tagliatelle, shrimp, bay scallops, lemon, capers, chili flake, cauliflower puree	36

## SECONDI

<b>12OZ NEW YORK STRIP</b> smashed fingerling potatoes, garlic, rosemary, seasonal vegetable, fire-roasted tomatoes gf	42
<b>PORK SHANK</b> anson mills grits, grilled seasonal vegetables, black garlic gastrique	33
<b>CHICKEN CACCIATORE</b> roasted chicken, kale, cippolini onions, mushrooms, dijon white wine gf	32
<b>FRESH FISH SPECIAL</b>	MP

gf indicates gluten-free | gluten free pizza & pasta available  
18% gratuity may be applied to parties of six or more as well as unsigned credit card receipts

split plate fee \$4

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*indicates items that may be served raw or undercooked or contain raw or undercooked ingredients.

\*\*There will be a 2.96% non-cash convenience fee added to all credit card transactions.

# ABRUZZO

ITALIAN • KITCHEN

## LIBATIONS

<b>ITALIAN PALOMA</b> 15 espolon blanco, campari, grapefruit, lime juice, salt rim	<b>DEAD MAN'S HANDLE</b> 16 del maguey mezcal, almond orgeat, aperol, lime juice, chili flake	<b>BEE'S KNEES</b> 16 empress 1908 gin, honey, lemon juice
<b>LADY BIRD</b> 15 espolon reposado tequila, fig, ginger, orange & lemon juice	<b>SIGNATURE OLD FASHIONED</b> 15 four roses "yellow label" bourbon, amaro, maple, cherry	<b>CORPSE REVIVER NO. 2</b> 17 spotted bear gin, cointreau, lemon juice, lillet blanc, absinthe
<b>TWO IS A PEAR</b> 17 glacier distilling pear brandy, armagnac, honey, ginger, lemon juice	<b>CINNAMON BEAR</b> 16 spotted bear cinnamon whiskey, blood orange cordial, lemon juice, peach bitters, ground cinnamon	<b>AMALFI SPRITZ</b> 14 st. remy vsop brandy, lemon juice, lavender honey, prosecco

## WHITE + ROSE

<b>MOSCATO SARACCO</b> 12 48 Piedmont, Italy	<i>glass bottle</i>	<b>ROSÉ MIRAVAL STUDIO</b> 11 44 Mediterranee, France	<i>glass bottle</i>
<b>SOAVE BRIGALDARA</b> 12 48 Verona, Italy		<b>SPARKLING ROSÉ GRUET SAUVAGE</b> 15 60 Santa Ana, New Mexico	
<b>CHARDONNAY DUCKHORN "DECOY"</b> 14 52 Sonoma County, California		<b>PROSECCO AVISSI</b> 12 48 Veneto, Italy	
<b>CHARDONNAY CA DEL SARTO</b> 11 44 Abruzzo, Italy		<b>VERMENTINO AIA VECCHIA</b> 11 44 Tuscany, Italy	
<b>PINOT GRIGIO ASTORIA</b> 10 40 Veneto, Italy		<b>SAUVIGNON BLANC ASTROLABE</b> 12 48 Marlborough, New Zealand	
<b>PINOT GRIGIO SANT'ELENA</b> 13 50 Rive Alte, Italy			

## RED

<b>RED BLEND "SCOPE TO BORGONERO"</b> 14 56 Tuscany, Italy	<i>glass bottle</i>	<b>ROSSO DI MONTALCINO CAPARZO</b> 13 52 Montalcino, Italy	<i>glass bottle</i>
<b>SUPER TUSCAN CIACCI "PICCOLOMINI"</b> 10 40 Tuscany, Italy		<b>CABERNET SAUVIGNON POGGIO AL TUFO</b> 13 52 Tuscany, Italy	
<b>SUPER TUSCAN ARGIANO "NC"</b> 14 56 Tuscany, Italy		<b>CABERNET SAUVIGNON TEXTBOOK</b> 20 76 Napa Valley, California	
<b>DOLCETTO MARCHESI DI GRESY</b> 13 52 Piedmonte, Italy		<b>PINOT NOIR WILHELM WALCH "PRENDO"</b> 14 56 Alto Adige, Italy	
<b>BARBERA CANTINE VALPANE "ROSSO PIETRO"</b> 13 52 Piedmont, Italy		<b>PINOT NOIR YAMHILL ESTATE</b> 15 58 Willamette, Oregon	
<b>CHIANTI CLASSICO CASTELLO DI BOSSI</b> 12 48 Chianti, Italy		<b>MALBEC PAULUCCI</b> 11 44 Mendoza, Argentina	
<b>MONTEPULCIANO LA QUERCIA</b> 11 44 Abruzzo, Italy			

## BEER

### DRAUGHT

DELIRIUM TREMENS 9	COORS LIGHT 5	MTNS WALKING NICE FELLA 7
CLOTHING OPTIONAL PALE ALE 7	MILLER LITE 5	SIERRA NEVADA PALE ALE 7
BLACKFOOT IPA 8	KOKANEE 5	BITBURGER PREMIUM PILS 7
KETTLEHOUSE COLD SMOKE 8	PBR TALL BOY 4	GUINNESS 7
MINER'S GOLD HEFEWEIZEN 7	BUD LIGHT 5	POOR FARMER'S CIDER 7
PERONI LAGER 7	PACIFICO 6	EL DORADO CIDER 7
IPA ROTATOR MP	HEINEKEN NA 6	
SEASONAL ROTATOR MP	RUN WILD NA 6	