

### Cocktails

Adonis .....	\$14	Callaway .....	\$13
palo cortado sherry, vermut rojo, super saline, honey, orange & angostura bitters		bourbon, cinnamon, lemon	
Cosmonaut .....	\$13	Caipirinha .....	\$13
gin, blueberry, lemon curd		cachaca, lime, orange-saffron bitters	
Negroni .....	\$14	Old Fashioned .....	\$14
gin, house bitter blend, punt e mes		whiskey, saffron & cardamom bitters	
Amaro of the Day .....	\$12	Vermouth & Soda .....	\$12

### Wine List

#### Sparkling

House Cava : blanc .....	10/36
Dell' Emilia Lambrusco, Corregio IT .....	12/46

#### White

House White .....	10/36
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#### Orange

Fuso Terre Siciliane Cala Bianco, Vittoria IT .....	12/44
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#### Rosé

Seven Hills Rosé, Columbia Valley, WA, US .....	12/44
Fuso Spumal, Emilia-Romagna IT .....	14/52

#### Red

House Red .....	10/36
Tor Del Colle, Montepulciano Riserva, IT .....	12/44
Vina Almate Tempranillo, Castilla Y Leon, SP .....	14/52
Gorgo Cá Nova Corvina, Verones, IT .....	\$60
Meinklang Graupert Zweigelt, Burgenland, AT .....	\$60
Deep Blue Pinot Noir, Willamette Valley, OR .....	\$80
Fraga do Corvo Mencia Monterrei, SP .....	\$70

### No Booze

Hibiscus Mule .....	\$9
ginger beer w/hibiscus float	
Chill Spritz .....	\$9
sparkling grapefruit w/lavender chamomile honey	
Seasonal Shrub .....	\$9

## Kitchen

### Small plates

House made Focaccia .....	\$8
Patatas Bravas .....	\$9
Pickled Vegetables .....	\$4
Marinated Olives .....	\$6
House Salad .....	\$11
sherry vinaigrette, pecorino, pine nuts	
Caesar Salad .....	\$14
romaine, housemade caesar dressing, crispy prosciutto, croutons, parm	

Charcuterie and Cheese .....	\$28
meats, cheeses, & friends	
Pimento Cheese w/ grilled bread & .....	\$14
pickled veggies	
Shakshuka Toast .....	\$16
cilantro-cotija pesto & Worcestershire cured egg	
Meatballs w/ Red Sauce .....	\$12
Octopus in Olive Oil .....	\$14
tinned, tapas style	

### Oysters on the half shell

Chelsea Gems .....	\$18
half a dozen served w/ herb mignonette	

### House made Pastas

Bucatini alla Nerano .....	\$22
zucchini two ways, parmesan, brown butter, black pepper,	
Paccheri .....	\$22
cashew cream sauce, roasted tomato, mushroom, spinach	

Bolognese .....	\$26
tagliatelle, venison, pork, fontina fonduta	
\$3	
+ add soft boiled egg to any pasta dish +	

### Large Plates

Shrimp Fra Diavolo .....	\$24
spicy tomato sauce, polenta, scallions, grilled bread	
En Rama Burger .....	\$18
two house ground brisket patties, feta, red onion, cucumber, tzatziki, side seasoned potatoes	

Mussels .....	\$20
local mussels in white wine butter sauce w/garlic, lardons, radish, chive, peanut	
Farro-Lentil Burger .....	\$18
sesame seed bun, garlic aioli, mushroom, caramelized onion, blue cheese, radicchio slaw & served w/fried sweet potatoes	

## Dessert

Cannoli .....	\$14
two cannolis, seasonal flavors	
Bread pudding .....	\$12

Boozy Affogato .....	\$9
pecan or Valhalla coffee ice cream, cold brew, brown butter infused Jamaican rums, Pedro Ximenez sherry, salt	