

SMALL PLATES

- WHIPPED RICOTTA** 6
Honey, Cracked Black Pepper, Baguette
- CHICKEN BISCUIT**..... 12
Tuscan Fried Chicken, Spicy Honey Butter, Parmigiano Biscuit
- ITALIAN WEDDING SOUP** 6
Escarole, Cannellini Beans, Meatballs, Parmigiano Broth
- INSALATA MISTICANZA** 8
Mixed Greens, Hazelnuts, Parmigiano, Champagne Vinaigrette
- OCTOPUS CARPACCIO** 14
Roasted Tomatoes, Pickled Eggplant, Fett'unta
- CECI IN UMIDO** 9
Umbrian Style Stewed Chickpeas, Preserved Lemon, Aleppo Pepper, Baguette
- CHICKEN LIVER MOUSSE** 11
Golden Raisin Marmelatta, Shallot Agrodolce, Baguette

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- HALF WAFFLE**
Whipped Cream, Berries
- BACON AND SCRAMBLED EGGS**
- CHICKEN TENDERS**
Curly Fries
- { 6 }

LARGE PLATES

- BANANA PUDDING WAFFLE**..... 12
Banana Custard, Vanilla Wafers, Meringue
- GRILLED RAMP POLENTA** 18
Local White Shrimp, Clam Casino Butter, English Peas
- SHORT RIB HASH*** 16
Sunny Side Up Eggs, Peperonata, Yukon Gold Potato, Roasted Tomato Hollandaise
- CHICKEN & WAFFLES** 15
Tuscan Fried Chicken, Crispy Sage, Prosciutto-Maple Syrup
- SPRING VEGETABLE FRITTATA** 15
Brown Butter Zabaglione, Mixed Green Salad
- LASAGNA CARBONARA***..... 16
Black Pepper, Le Farfalle Pancetta, English Peas, Poached Egg
- GRILLED CHICKEN CAESAR** 15
Little Gem Lettuce, Peppercrest, Garlic Bread Croutons, Boquerones, Parmigiano Vinaigrette
- LOCAL CATCH** 20
Sugar Snap Peas, Cucumber, Radish, Farro, Arugula
- LE FARFALLE RIBEYE BURGER*** 14
House Ground Beef Ribeye, Provolone, Grilled Onion, Porcini Aioli, Soft Milk Roll
 -Make it a Double \$6
 -Add an Egg \$2

WHITE WINE

- TORRONTES BLEND 2014**.....9/38
Trivento, Mendoza, Argentina
- CATARRATTO BLEND 2014**.....11/42
Donnafugata, Sicilia, Italy
- CHARDONNAY 2014**.....16/64
Pio Cesare, Piemonte, Italy
- SOAVE CLASSICO 2015**.....13/52
Pieropan, Veneto, Italy

RED WINE

- LANGHE ROSSO 2014**.....9/38
Nebbiolo Blend, Vajra, Piemonte, Italy
- TEMPRANILLO "TORRE DE OÑA" 2013**...10/40
Finca San Martin, Rioja, Spain
- MOULIN-A-VENT 2014**.....12/44
Gamay, Vignobles Bulliat, Beaujolais, France

ROSE WINE

- CHARLES BOYE "TOURAINÉ" NV**.....12/44
Loire Valley, France
- COTES DU VENTOUX "EPICURE" 2016**..12/48
Chateau Valcombe, Rhone Valley, France

TEA

{ 2.5 EACH }

- EARL GREY / ENGLISH BREAKFAST**
GREEN TEA / CHAMOMILE

COFFEE

- COLD BREW** - 5
- ESPRESSO** - 3 **MACCHIATO** - 3.5
CAPPUCCINO - 3.5 **FRENCH PRESS**
LATTE - 3.5 **SM 4, LG 6**

COCKTAILS

MIMOSA - 7 / 21

CLASSIC PEACH BELLINI - 7 / 21

COCKTAIL OF THE DAY - 8

BLOODY MARY - 9
House Recipe, Hot Sopressata, Provolone, Cornichon

ROME WITH A VIEW - 10
Campari, Dry Vermouth, Lime, Mineral Water

SPECKLED HEN - 10
London Dry Gin, Lemon, Cucumber, Cayenne, Peppercorn, Egg White

DRAFT BEER

{ 7 EACH }

WESTBROOK WHITE THAI
REVELRY POKE THE BEAR
CAPTAIN LAWRENCE SAISON
COAST HOP ART

BEER

BUDWEISER - 4
BUD LIGHT - 4
VICTORY PRIMA PILS - 6
MENABREA BIONDA - 7
LEFT HAND MILK STOUT - 7
WESTBROOK ONE CLAW - 7
OMMEGANG SPRING SAISON - 9
STIEGL RADLER GRAPEFRUIT 16OZ - 8
EVIL TWIN CITRA SUNSHINE
SLACKER 16OZ - 8