

## SMALL PLATES

<b>WHIPPED RICOTTA</b> .....	8
<i>Honey, Cracked Black Pepper, Baguette</i>	
<b>CHICKEN BISCUIT</b> .....	12
<i>Tuscan Fried Chicken, Spicy Honey Butter, Parmigiano Biscuit</i>	
<b>INSALATA MISTICANZA</b> .....	8
<i>Mixed Greens, Hazelnuts, Parmigiano, Champagne Vinaigrette</i>	
<b>OCTOPUS CARPACCIO</b> .....	14
<i>Roasted Tomatoes, Pickled Eggplant, Fett'unta</i>	
<b>CECI IN UMIDO</b> .....	9
<i>Umbrian Style Stewed Chickpeas, Preserved Lemon, Aleppo Pepper, Baguette</i>	
<b>BEEF TARTARE*</b> .....	13
<i>Chopped Raw Beef, Pickled Mustard Seeds, Soft Herbs, Crostini</i>	

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**FRENCH TOAST**  
*Whipped Cream, Berries*

**BACON AND  
SCRAMBLED EGGS**

**CHICKEN TENDERS**  
*Curly Fries*  
{ 6 }

## LARGE PLATES

<b>FRENCH TOAST</b> .....	12
<i>Apple Butter, Toasted Almonds, Brown Butter-Maple Syrup</i>	
<b>CHARRED SCALLION POLENTA</b> .....	18
<i>Local White Shrimp, Clam Casino Butter</i>	
<b>PORK HASH*</b> .....	16
<i>Sunny Side Up Eggs, Peperonata, Yukon Gold Potato, Roasted Tomato Hollandaise</i>	
<b>CHICKEN &amp; WAFFLES</b> .....	15
<i>Tuscan Fried Chicken, Crispy Sage, Prosciutto-Maple Syrup</i>	
<b>OMELETTE</b> .....	13
<i>Brussels Sprouts, Shallots, Fontina, Mixed Green Salad -Add Crab Fra Diavolo \$8</i>	
<b>BAKED RIGATONI VERDE</b> .....	16
<i>Bolognese Ragu, Parmigiano Reggiano</i>	
<b>GRILLED CHICKEN CAESAR</b> .....	15
<i>Little Gem Lettuce, Peppergrass, Garlic Bread Croutons, Boquerones, Parmigiano Vinaigrette</i>	
<b>DIRTY FRIED RICE*</b> .....	18
<i>Blackened Daily Catch, Scrapple, Crispy Fried Egg, Hot Sopressata, Pickled Peppers</i>	
<b>LE FARFALLE BURGER*</b> .....	12
<i>Short Rib Burger, Provolone, Little Gem Lettuce, Plum Tomatoes, Porcini Aioli, Brioche -Add an Egg \$2</i>	

## WHITE WINE

<b>GRUNER VELTLINER NV</b> .....	9/38
<i>Familie Bauer, Wagram, Austria</i>	
<b>ORVIETO 2015</b> .....	12/46
<i>Argillae, Umbria, Italy</i>	
<b>CHARDONNAYI"GRAND ARDEHE" 2013</b> ....	16/62
<i>Maison La Tour, Ardeche, France</i>	

## RED WINE

<b>NERO DI TROIA 2015</b> .....	9/38
<i>Barbanera, Puglia, Italy</i>	
<b>LANGHE ROSSO 2014</b> .....	10/42
<i>Vajra, Piemonte, Italy</i>	
<b>TEMPRANILLO 2013</b> .....	12/46
<i>Finca San Martin, Rioja, Alavesa, Spain</i>	

## SPARKLING

<b>LAMBRUSCO NV</b> .....	10/38
<i>Venturini Baldini, Emilia- Romagna , Italy</i>	
<b>FRANCIACORTA</b> .....	16/78
<i>Monte Rossa, Lombardia, Italy</i>	

## TEA

{ 2.5 EACH }

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

## COFFEE

**COLD BREW - 5**

<b>ESPRESSO - 3</b>	<b>MACCHIATO - 3.5</b>
<b>CAPPUCCINO - 3.5</b>	<b>FRENCH PRESS</b>
<b>LATTE - 3.5</b>	<b>SM 4, LG 6</b>

## 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**

**FULLSTEAM HUMIDITY PALE ALE**

**FREEHOUSE ASHLEY FARMHOUSE**

**COAST HOP ART**

## BEER

**BUDWEISER - 4**

**BUD LIGHT - 4**

**VICTORY PRIMA PILS - 6**

**MENABREA BIONDA - 7**

**HOLY CITY PLUFF MUD PORTER - 7**

**WESTBROOK ONE CLAW - 7**

**STIEGL RADLER GRAPEFRUIT 16OZ - 8**

**EVIL TWIN CITRA**

**SUNSHINE SLACKER 16OZ - 8**

**REVELRY GULLAH CREAM ALE 16OZ - 9**