

## DAILY EVENTS

|                  |                                       |
|------------------|---------------------------------------|
| <b>TUESDAY</b>   | 30% off bottle list                   |
| <b>WEDNESDAY</b> | wine flight night                     |
| <b>THURSDAY</b>  | spaghetti night                       |
| <b>FRIDAY</b>    | bubbles night                         |
| <b>SATURDAY</b>  | cicchetti night (small italian bites) |

## HAPPY HOUR 2-6pm daily

|                               |                |
|-------------------------------|----------------|
| <b>tigelle</b>                | <b>4</b>       |
| italian street sandwich       |                |
| <b>Italian deviled eggs</b>   | <b>6</b>       |
| <b>truffle grilled cheese</b> | <b>10</b>      |
| <b>stuffed mushrooms</b>      | <b>7</b>       |
| <b>house wine</b>             | <b>\$2 off</b> |
| <b>Cappelletti spritz</b>     | <b>8</b>       |
| <b>beer &amp; cider</b>       | <b>5</b>       |
| <b>wine flight trio</b>       | <b>12</b>      |

## CHARCUTERIE & CHEESE

|  |           |
|--|-----------|
| <b>formaggio platter</b>   | <b>15</b> |
| served with fruit, nuts, honey & bread<br>rotating sheep, cow, goat cheese       |           |
| <b>salumi platter</b>  | <b>15</b> |
| served with mostarda, pickles & breadsticks<br>rotating selection of cured meats |           |
| <b>grande platter</b>  | <b>25</b> |
| formaggio & salumi platter – the Italian way!                                    |           |

## SPUNTINI

|  |           |
|--|-----------|
| <b>marinated olives gf v</b>                             | <b>6</b>  |
| herbs, orange peel, olive oil                            |           |
| <b>Storia Cucina focaccia v</b>                          | <b>6</b>  |
| 1971 sourdough starter, rosemary, olive oil,<br>sea salt |           |
| <b>Italian deviled eggs gf</b>                           | <b>7</b>  |
| crispy prosciutto, Calabrian chili aioli, chives         |           |
| <b>marinated white anchovies gf</b>                      | <b>10</b> |
| Calabrian chilies, capers, lemon, olive oil, mint        |           |

## ANTIPASTI

|  |           |
|--|-----------|
| <b>burrata toast</b>                                     | <b>9</b>  |
| toasted almonds, black truffle honey,<br>sea salt        |           |
| <b>stuffed mushrooms</b>                                 | <b>9</b>  |
| garlic, parmigiano, bread crumb, pesto, arugula          |           |
| <b>pancetta wrapped dates</b>                            | <b>10</b> |
| goat cheese, balsamic, olive oil, basil,<br>black pepper |           |

## INSALATA / ZUPPA

|   |           |
|---|-----------|
| <b>local greens salad gf v</b>  | <b>7</b>  |
| mama bird farm greens, balsamic vinaigrette,<br>shaved radish   |           |
| <b>Italian chopped salad gf v</b>   | <b>13</b> |
| romaine, chickpeas, tomatoes, olives,<br>pickled onion, pepperoncini, salami,<br>balsamic vinaigrette, pecorino |           |
| <b>seasonal soup</b>  | <b>8</b>  |
| rotates with the seasons<br><i>add pancetta +4</i>  |           |

## FLAT BREADS 1971 sourdough starter

|  |           |
|--|-----------|
| <b>margherita</b>  | <b>12</b> |
| San Marzano tomatoes, fresh stretched<br>mozzarella, basil                             |           |
| <b>bianca pancetta</b>   | <b>13</b> |
| ricotta, fresh stretched mozzarella, pancetta,<br>arugula                              |           |
| <b>piccante salsiccia</b>  | <b>14</b> |
| San Marzano tomato, fresh stretched mozzarella,<br>mama lils, Italian sausage, oregano |           |

## PASTA gluten-free available

|   |           |
|---|-----------|
| <b>gnochetti pasta</b>  | <b>18</b> |
| basil pesto, sundried tomatoes, chili flakes,<br>parmigiano reggiano<br><i>add burrata +4 add pancetta +4</i>     |           |
| <b>rigatoni salsiccia</b>   | <b>19</b> |
| tomato sauce, chili, sausage, pecorino,<br>ricotta, basil<br><i>add burrata +4 add pancetta +4</i>                |           |
| <b>pasta al limone</b>  | <b>17</b> |
| radiatore pasta, lemon, garlic, butter, pecorino<br>romano, black pepper<br><i>add burrata +4 add pancetta +4</i> |           |

## SANDWICHES 11-5pm

|   |           |
|---|-----------|
| <b>truffle grilled cheese</b>   | <b>12</b> |
| sourdough, fontina cheese,<br>black truffle sauce   |           |
| <b>meatball sandwich</b>  | <b>13</b> |
| Cicotti meatballs, hand stretched mozzarella,<br>tomato sauce, basil, Italian roll                          |           |
| <b>classic Italian sandwich</b>   | <b>12</b> |
| salami, coppa, mortadella, lettuce, provolone,<br>oregano, pepperoncini, olive oil,<br>balsamic vinaigrette |           |
| <b>eggplant panini</b>  | <b>11</b> |
| tomato sauce, parmesan, hand stretched<br>mozzarella, basil, parsley, Italian roll                          |           |

## VINO BY THE GLASS

### BUBBLES

**Prosecco Acinum** • Veneto, Italy 10 | 35

**Lambrusco** Cantina Coviolo Emilia-Romagna, Italy 12 | 42

### BIANCA/WHITE

**House White Bellone '20** 10 | 35  
Casale Del Giglio • Lazio, Italy

Bellone is a rare white grape that has been cultivated since the Roman era. Yellow fruits, tropical, medium acidity, long finish.

**Chenin Blanc '21** Winery of Good Hope • Stellenbosch, S. Africa 13 | 45

**Picpoul de Pinet '20** 11 | 38  
Chateau de Castelnaud • France

### ROSE & ORANGE

**Tempranillo Rosato '21** Ontanon • Rioja, Spain 11 | 38

**Reuilly Orange '21** Gerard Bigonneau • Loire Valley, France 12 | 42

### ROSSO/RED

**House Red Montepulciano '20** 10 | 35  
Vigneti Del Sole • Abruzzi, Italy

A classic Italian red! Medium-bodied, dark fruits & cherries, with a dry earthy finish. Enjoy with our stuffed mushrooms.

**Nebbiolo '21** Cascina Ca Gialla • Roero, Italy 12 | 42

**Grenache '19** Le Paria • Languedoc, France 11 | 38

**Vin de Plume '20** Somail • Languedoc, France 12 | 42

80% Mourvedre 20% Syrah

Love your wine? All of our glass-pour options are available to take home for 40% off!

## SPRITZ

Aperitif topped with Prosecco, soda water, and an orange wedge. Served over ice.

**Seasonal Spritz** Piedmonte, Italy 12  
Lambrusco, cocchi rosa, orange, and cranberry. Notes of baking spices, vanilla and orange zest.

**Cocchi Rosa** Piedmonte, Italy 10  
Base Grape: Brachetto. Notes of vanilla, fresh ginger, and herbal spices

**Caperitif** Western Cape, South Africa 10  
Base Grape: Chenin Blanc. Flavors of baking spices, orange zest, with a slightly bitter finish

**Cappelletti** Trentino, Alto Adige, Italy 10  
Base Grape: Chenin Blanc. Flavors of baking spices, orange zest, with a slightly bitter finish

**ZERO PROOF** The Pathfinder Seattle, WA 8  
Base: Hemp. A unique blend of ginger, sage, saffron, orange peels, and Evergreen trees.

## COCKTAILS

**Coffee Cocktail** 10  
Lustau cream sherry, cold brew, cream, vanilla, served chilled

**Negroni sbagliato** 11  
Cappelletti, vermouth, prosecco, orange

## BIRRA

**Kulshan 'Into The Haze'** hazy ipa 7

**Structures 'The Plainsman'** lager 7

**Lost Giant's 'Dry Apple'** cider 6

## BEVERAGES

**Coca-Cola** 4

**San Pellegrino** 4

**Pellegrino Limonata** 4

## CAFE

**espresso** 3

**macchiato** 3

**cappuchino** 4

**latte** 5

**americano** 3

**mocha** 5

**chai** 4

**hot chocolate** 4

oat, almond milk +0.50  
extra shot +1

**tea** 3

earl grey, peppermint, chamomile, green, tumeric ginger

## DOLCE

**chocolate panna cotta** gf 7  
strawberries, basil, cocoa nibs, salted caramel, anise cream

**affogato** gf 6  
vanilla gelato, espresso pour over

**lemon olive oil cake** 6  
whipped ricotta, lemon zest, berries, olive oil

**chocolate almond torta** 7  
salted caramel, almonds, spiced cream, powdered sugar

**chocolate chip cookie** 3  
add gelato + 4

Join our monthly

# WINE CLUB

VESPA • FIAT

Ask about the different tiers and perks