

aperitivo

CHARCUTERIE

selection of imported and locally sourced meats + cheeses, carasau + focaccia, whipped ricotta, mostarda – 18

CRISPY OLIVES

veal, black truffle, pecorino romano, mortadella – 9

MARCONA ALMONDS + OLIVES

marinated + smoked – 6

GOAT CHEESE

truffled honey, toasted black pepper – 11

HOUSE FOCACCIA

housemade ricotta, eggplant capponata – 11

*RACK OF LAMB

black garlic marinate, salsa verde, crushed potatoes, eggplant capponata – 45

cocktails

TACCO A SPILLO - citrus vodka, elderflower, mint, cucumber, lime, serrano peppers - 12

BAREFOOT IN AMALFI - tattersall gin, house lemoncello, prosecco, lemon, club soda - 14

FIGITABOUTIT - tequila reposado , dubbonnet rouge, fig syrup, lemon - 13

AMARO OLD FASHIONED - michter's bourbon, foro amaro, angostura bitters, orange twist - 15

ENZO SPRITZ - campari, cynar, prosecco, orange, soda, thyme – 13

ITALIAN MULE - tattersol barrel aged gin, ginger beer, lime – 14

ROTATING BEER, WINE, + SPIRIT LIST AVAILABLE UPON REQUEST