



## Appetizers

<b>GRILLED SHISHITO PEPPERS</b> Colatura di alici	<b>10</b>	<b>MIXED GREENS</b> Balsamic vinaigrette, Parmigiano	<b>14</b>	<b>CAESAR SALAD*</b> Romaine, Parmigiano, white anchovy, croutons	<b>14</b>
<b>BURRATA</b> Tomato agrodolce, Castelvetroano tapenade, arugula, house focaccia	<b>14</b>	<b>GARLIC KNOTS</b> Potato gnocchi, pork sausage, cipolini onions, poached egg*	<b>9</b>	<b>CARPACCIO*</b> Certified angus beef, arugula, lemon, Parmigiano	<b>16</b>
<b>CALAMARI FRITTI*</b> Preserved lemon, Calabrian chile	<b>15</b>	<b>MUSSELS</b> Fennel, garlic, Peroni, tomato, basil	<b>16</b>	<b>MEATBALLS</b> Pork, beef, veal, smoked tomato cream sauce	<b>15</b>

## Pasta

<b>BUCATINI POMODORO WITH MEATBALLS</b> Tomato sauce; pork, beef, and veal meatballs; Parmigiano	<b>23</b>
<b>STOZAPRETTI</b> Cacio e pepe, grilled sweet corn, Parmigiano frico	<b>24</b>
<b>TAGLIATELLE</b> Mushrooms, green garlic, asparagus, spring greens, taleggio	<b>24</b>
<b>RAVIOLI</b> Marieke gouda, house made Italian pork sausage, broccolini, cipolini	<b>25</b>
<b>SPAGHETTI</b> Shrimp, mussels, lemon-chile butter, asparagus, chives	<b>26</b>

## Entrées

<b>MARKET FISH*</b> N'duja and sweet corn hash, arugula pesto, red pepper agrodolce	<b>33</b>
<b>SCALLOPS</b> Braised cannellini beans, escarole, grilled scallion	<b>36</b>
<b>CHICKEN PICATTA</b> Bell and Evans chicken, lemon, caper, fingerling potatoes, arugula	<b>29</b>
<b>NEW YORK STRIP*</b> Broccolini, roasted beets, gorgonzola, pomegranate demi	<b>45</b>

823 5TH AVENUE SOUTH, MINNEAPOLIS, MN | (612) 389-2299

\*CONSUMING RAW OR UNDER COOKED MEAT OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. 20% gratuity added to parties of 6 or more.

## Sides

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<b>SIDE SALAD</b> Gremolata, Parmigiano	8
<b>BROCCOLINI</b> Red pepper agrodolce, Parmigiano	10
<b>SWEET CORN</b> Grilled corn, Parmigiano, butter	10

## Tavola Pizza

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<b>MARGHERITA</b> Tomato, basil, fresh mozzarella	17
<b>FUNGO</b> Mushrooms, red wine caramelized onion, ricotta salata, roasted garlic	18
<b>SALSICCIA</b> House Italian pork sausage, banana peppers, tomato sauce, fontina	19
<b>PEPPERONI</b> Good pepperoni, tomato sauce, fontina	18
<b>POLLO</b> Slow cooked chicken, artichoke, olive, roasted garlic sauce, arugula	18

## Dessert

<b>CHOCOLATE TORTA</b> Ganache cake, Italian cherries, vanilla ice cream	11
<b>VANILLA AND HONEY PANNA COTTA</b> Blackberry & saba coulis, pistachio praline	10
<b>SEBASTIAN JOES ICE CREAM OR SOBET</b>	5

## Digestif

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LIMONCELLO	11
BENEDICTINE	10
GRAND MARNIER	11

## Amari

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FERNET AMARO LAZZARONI	6
LEOPOLD BROS. ALPINE HERBAL LIQUEUR	8
AMARO MONTENEGRO	9
MELETTI 1870 BITTER	9
FERNET BRANCA	11
TATTERSALL FERNET	11
AMARO S. MARIA AL MONTE	9
LUXARDO AMARO ABAMO	11

## Digestif

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LIMONCELLO	9
BENEDICTINE	8
GRAND MARNIER	10
GRAPPA RISERVA (PORT BARRELL)	12
GRAPPA RISERVA (MADEIRA BARRELL)	12
GRAPPA NONINO MERLOT	14
GRAPPA NONINO CHARDONNAY	14

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