



wines by the glass

foss marai prosecco	16
barone pizzini franciacorta blanc de blanc	23
primaterra pinot grigio alto adige 2022	15
andrian chardonnay venezie 2022	16
tramin pinot nero alto adige 2022	16
vigneti massa terra rosso barbera piemonte 2021	15
fuso calx primitivo puglia 2021	15

viceversa classic cocktails

17

tommy`s **MARGARITA**

centinela blanco, fresh lime juice,
millefiori honey, fennel

giulio **DAIQUIRI**

real mcoy rum, fresh lime juice, basil cordial

aperol **FIZZ**

gin, strawberry cordial, aperol, grapefruit soda

amaro **OLD FASHIONED**

bourbon, cynar, walnut, simple

beers

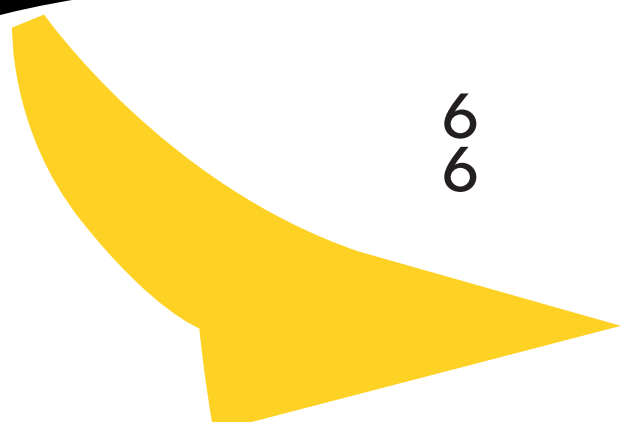
Menabrea Lager
Cielito Lindo IPA

8
8

waters

Acqua San Pellegrino
Acqua Panna

6
6



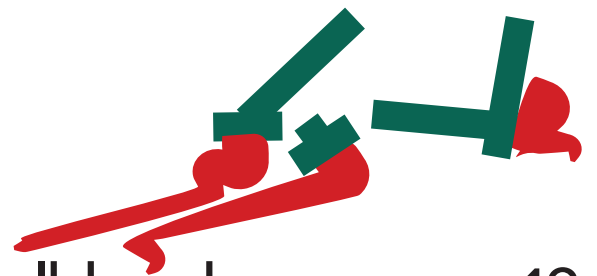


raw bar

east coast oysters - citrus mignonette *	ea/ 3.50
royal red shrimp - cherry bomb relish *	16
scallop- tomato water, celery leaf *	21
kanpachi - cara cara, thai basil*	17
wagyu carpaccio - caramelized onion emulsion, cured egg yolk*	24

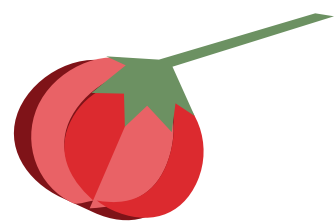
appetizers & salads

steamed mussels- xo sauce, dry vermouth, milk bread	19
speck* - lightly smoked prosciutto	15
meatballs - pork, tomato sauce, parmesan	18
fennel salad - castelvetro olives, piave vecchio, marcona almond	17
caesar salad - breadcrumbs, aged parmesan *	17



pizza

margherita - tomato sauce, mozzarella, basil	19
tartufo- truffle bechamel, maitake, bufala	29
clam - white sauce, middleneck clams, lemon, scallion	27
japanese sweet potato - guanciale, ricotta, jalapeno	24
mortadella - mortadella, ricotta, pistachio pesto	25
spicy pepperoni - tomato sauce, hot honey	25



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician..