



MAIN 25

Shigoku Oysters on the Half Shell

prosecco mignonette

AVAILABLE OPTIONS

Three: \$10.00

Six: \$17.00

Dozen: \$32.00

House-Cured Olives

citrus, herbs, garlic

\$8.00

Polenta Fries

gorgonzola butter

\$8.50

Burrata

heirloom tomato, basil, olive oil, aged balsamic, sea salt, tomato bread

\$16.00

Chicken Liver Mousse

port gelée, pickled red onion, sea salt, crostini

\$9.00

Grilled Octopus

fingerling potato, frisee, salsa verde, romesco

\$16.00

Steak Tartare

pickled chili, crème fraiche, caper, red onion, parsley, egg yolk, crostini

\$16.00

Meatballs

marinara, basil, grana padano, grilled bread

\$9.00

Charcuterie

coppa, salumi, country pate, pork rillette, giardiniera, mustard, crostini

\$18.00

Bruschetta

bresaola, caramelized onion, grain mustard, white cheddar / fig jam / gorgonzola dolce, toasted hazelnuts/

\$12.00

Mussels

fennel, saffron, pernod, grilled bread

\$16.00

Pizzetta #1

roasted tomato, mozzarella, roasted garlic, tomato sauce, basil

\$15.00

Pizzetta #2

speck, caramelized onion, arugula, fontina, grana padano

\$18.00

Pizzetta #3

chanterelle, lobster mushroom, shallot, ricotta, gremolata

\$18.00

Mixed Green	\$9.00
balsamic + extra virgin olive oil	
Caesar*	\$11.00
romaine, grana padano, croutons	
Beet	\$11.00
black plum, shaved fennel, pistachio, arugula, whipped goat cheese	
Cavatelli	\$22.00
and wild boar ragu, rosemary, chili, pecorino	
Tagliatelle	\$22.00
pancetta, oyster mushroom, roasted garlic, shallot, sage, grana padano	
Strozzapreti	\$20.00
toasted walnut, gorgonzola cream, sage, shallot, gorgonzola dolce, chive	
Spaghetti	\$23.00
shrimp, toy box tomatoes, garlic, shallot, caper, chili, basil	
Beef Shortribs	\$31.00
braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish	
Pan-Roasted Brick Chicken	\$28.00
pancetta, Jimmy Nardello peppers, sweet onion, toy box tomato, cerignola olive, corn bread pudding	
Bistro Filet	\$34.00
fingerling potato, padron peppers arugula, gorgonzola dolce, aged balsamic	
Grilled King Salmon	\$33.00
chorizo, chickpeas, flamingo peppers, sweet onion, castelvetro olive, caper aioli	
DESSERT 5	
Profiteroles	\$8.00
vanilla gelato, chocolate sauce	
Crostata	\$8.50
summer fruit, frangipane, ricotta ice cream	
S'more	\$9.00
chocolate spoonbread, house-made graham cracker, toasted marshmallow, caramel	
Salted-Caramel Cheesecake	\$8.00
Gelato Trio	\$7.50
(ask for daily selections) shortbread cookies	

SPARKLING 2

Baci Dolce Red Sparkling Wine NV, IT	\$8.50
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Elio Perrone Moscato D'asti 14 IT **\$8.50**

WHITE 4

Jorge Ordonez & Co Moscatel 08 SP **\$8.00**

Jackson-triggs Vidal Ice Wine CAN **\$10.00**

Falchini Vin Santo Del Chianti 09 IT **\$10.00**

Brooks Tethys Riesling 12 OR **\$8.00**

RED 5

Arcane Cellers Madouro NV, OR **\$8.00**

Treos Ternion Hazelnut Infused NV, OR **\$9.00**

Warre's Warrior Porto NV, PRT **\$8.00**

Yalumba Tawny Port NV, PRT **\$8.00**

Rare Wine Co. New York Malmsey NV, PRT **\$10.00**

MENU 18

Truffled Almonds **\$3.00**

sea salt

House-Cured Olives **\$6.00**

citrus, herbs, garlic

Polenta Fries **\$6.50**

gorgonzola butter

French Fries* **\$4.00**

aioli

Mixed Greens Salad **\$6.50**

Caesar Salad* **\$7.00**

Bruschetta Trio **\$8.00**

ask for daily toppings

Baked Cheese **\$8.00**

roasted garlic, thyme, lemon, toasted bread

Meatballs **\$7.50**

marinara, grana padano, grilled bread

Grilled Shrimp	\$9.00
chickpeas, fennel soffrito, salsa verde	
Clams	\$9.00
garlic, soppressata, calabrian chili, tomato fregola sarda, basil	
Speck Panini	\$8.00
fig jam, fontina, dijon, arugula	
Shortrib Sandwich*	\$10.00
aged cheddar, cabbage slaw, aioli	
Mozzarella Panini	\$6.50
house mozzarella, tomato sauce, fresh basil	
Italian Pork Slider	\$9.00
braised pork, aged cheddar	
Decarli Burger*	\$9.50
painted hills beef, house ketchup, shaved red onions, lettuce, aioli, aged cheddar, potato bun & fries	
Pizzetta	\$11.00
tomato sauce, roasted garlic, mozzarella + basil	
Pizzetta	\$13.00
prosciutto, caramelized onions, fontina, arugula, grana padano	

JOE 7

Classic Sazerac

Sazerac Rye, Sugar, Peychauds, Angostura, Lucid Absinthe Rinse, Lemon Peel

Classic Mai Tai

Land Legs Light Rum, Dark Rum, Gran Marnier, Orgeat Syrup, Lime, Orange, Shaken, Rox, Cherry/lime garnish

Seelbach

Trail's End Bourbon, Triple Sec, Angostura, Peychauds, Prosecco, Served in a flute, Orange Twist

Manzarita

Tequila, Lemon, Simple, Apple Juice, Cinnamon, Shaken, Rox

Dancing Dog Gimlet

Dancing Dog gin, Lime, Sugar, Cucumber, Cilantro, Muddle, Shaken, Up, Cucumber wheel float garnish

Boulegroni- (Part Boulevardier/Part Negroni)

Whiskey Barrel Aged Big Gin, Sweet Vermouth, Campari, Stirred, Up, Orange Peel

Pine Appalachian Daquiri

Stillhouse Coconut Moonshine, Lime, Simple, Pineapple, Shaken, Served Up

AARON 5

'OI Fitz	\$8.00
lemon, simple, Vivacity Dry Gin, A bitters, lemon twist served in a small rocks glass served in a small rocks glass	
Maine Attraction	\$9.00
Sazerac Rye, Sw Vermouth, Lucid Absynthe, cherry syrup, Pey Bitters stirred, strained in lg tini glass, cherry garnish	
Transhattan	\$9.00
Big Bottom Barrel Aged Gin, Sw Vermouth, Warre's Port, cherry syrup, A bitters, stirred, strained in to lg tini glass, cherry + orange twist garnish	
Malfy Press	\$8.00
Malfy Limone Gin, soda + sprite, served over ice in a highball, lemon wedge garnish	
Proper Sidecar	\$9.00
Hennessy, lemon juice, Cointreau Noir, simple, shaken, served in lg tini, lemon twist garnish	
MORE COCKTAILS 10	
Decarli Does Manhattan	\$9.00
bulleit bourbon, amarena cherry, dash of bitters	
Pomadora	\$9.00
gin, pomegranate juice, ginger beer, fresh lime	
Basil Watermelon Margarita	\$9.00
tequila, watermelon puree, basil-infused simple syrup, fresh lime	
'OI Fitz	\$8.00
vivacity dry gin, lemon, bitters, simple syrup, lemon twist	
Classic Sazerac	\$9.00
sazerac rye, absinthe, peychaud's, angostura, lemon peel	
Watson Street Cooler	\$8.75
house-infused orange vodka, st. germain elderflower liquor, fresh lime juice, splash of soda & sprite	
Sparkling Rita	\$9.00
tequila, prosecco, cointreau, simple, fresh lime	
Cool Hand Cuke	\$8.50
house-infused cucumber vodka, lime & cranberry juice, float of soda & sprite	
Spicy Mango Margarita	\$9.00
habanero-infused gold tequila, orange liquor, mango & lime juice, splash simple syrup	
Huckleberry Fizz	\$8.75
44° north huckleberry vodka, lemon, soda	