



ANTIPASTI

- Artisinal Meat and Cheese Board** 23
chefs accompaniments
- Focaccia** 7
cacio butter
- Marinated Olives** 5
Cerignola, termite di bitetto, castelvetrano
- Fried Artichokes** 12/23
walnut anchovy vinaigrette
- Caesar Salad*** 13
mixed greens, white anchovy, breadcrumbs, parmesan
- Endive Salad** 11
shaved red onion, grapefruit, kamalata olives, gorgonzola cheese, marcona almonds, charred lemon vinaigrette
- Burrata** 17
roasted acorn squash, mint pesto, crispy farrow, calabrian chili oil, balsamic
- Polpette** 14
keegan filion farms pork, C.A.B. beef, pecorino, basil

PIATTI

- C.A.B Hanger Steak*** 28
romesco, crispy potato cake
- Squid Ink Risotto** 23
fried calamari, garlic aioli
- Chicken Involtini** 22
prosciutto, brussels sprouts, truffle potato puree, lemon butter sauce

PASTA

- Black Pepper Fettuccine*** 22
pork tesa, mountain creek farm egg, chives, parmesan
- Pumpkin Ravioli** 23
brown butter sage, cipollini onions, pepitas
- Pappardelle** 24
wild boar bolognese, parmesan, celery leaves
- Capelletti** 25
confit chicken, tomato puree, oregano, truffles, parmesan brodo
- Orecchiette** 22
saffron 'nduja sauce, east coast shrimp, pickled vegetables

PIZZA

- Margherita** 14
san marzano dop tomato, mozzarella, basil, parmesan
- Calabrese Style Sausage** 17
san marzano DOP tomato, red onion, calabrian chile, fontina
- Salami** 16
maitake mushrooms, mozzarella, fontina, garlic confit, oregano
- Brussels Sprout** 17
pancetta, ricotta, fontina, apples, calabrian chili honey
- Quattro Formaggi** 18
mozzarella, ricotta, fontina, parmesan, prosciutto, truffle oil

New Town Farms - Waxhaw, NC
Tega Hills Farm - Fort Mill, SC
Urban Gourmet Farms - Charlotte, NC

LOCAL PURVEYORS

Keegan Filion Farm - Walterboro, SC
Harmony Ridge Farm - Tobaccoville, NC
Mountain Creek Farms - Kings Mtn, NC

**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*

COCKTAILS

- IRRE-ZEST-ABLE 11**
 LIGHT, REFRESHING, HERBAL
 orange vodka, charred grapefruit, rosemary, pink peppercorn, citrus
- Italian G&T (on tap) 12**
 BRIGHT & FLORAL
 tanqueray 10, limoncello, elderflower, mediterranean tonic
- Oaxaca Forever 13**
 SPICY & FLAVORFUL
 illegal joven mezcal, house amaro blend, spiced honey, orange juice, lime
- Peaches of My Rye 12**
 COZY & SPIRIT FORWARD
 george dickel rye, averna amaro, peach star anise syrup, bitters
- Amaro Spritzer 11**
 aperol, mancino bianco, cocchi rosa americano, prosecco, club soda

SPIRIT-FREE COCKTAIL

- Must Be the Honey 7**
 orange blossom tea, spiced honey, citrus

BEER

ALLA SPINA

- Peroni, Lager 6**
 Lager
 Rome, Italy 5.1%
- Legion Brewing Co. Juicy Jay 7**
 East Coast IPA
 Charlotte, NC 5.2%
- OMB Mecktoberfest 7**
 Marzen Lager
 Charlotte, NC 5.4%

BOTTIGLIE

- Triple C Golden Boy, Blonde Ale 6.5**
 Charlotte, NC 4.5%
- Triple C Baby Maker, Double IPA 7.5**
 Charlotte, NC 8.5%
- NoDa Brewing Co. Jam Session, Pale Ale 6.5**
 Charlotte, NC 5.1%
- OMB Copper, Altbier 6**
 Charlotte, NC 4.9%
- Birdsong Paradise City, Session IPA 7**
 Charlotte, NC 4.5%
- Birdsong Wake up Porter 7**
 Charlotte, NC 5.8%
- Shacksbury Semi-Dry, Cider 7**
 Vergennes, VT 5.5%
- Stella Artois, Lager 6**
 Belgium 5.2%
- Bells Two Hearted, American IPA 5**
 Kalamazoo, MI 7.0%



Scan here to view our full list of wine by the glass and bottle.