

PIACERE

All Day Menu

COLD STARTERS

- Beef Carpaccio** \$14
capers, fennel, arugula, parmesan, lemon agrumato (gf)
- Charcuterie Board for Two** \$18
selection of cured meats, house pickles, whole grain mustard, crostini [for three - \$26, for four - \$34]
- Mixed Seafood Conserva** \$16
fennel, onion, tomato, herbs (df)
- Caesar Salad** \$12
hearts of romaine, parmesan, croutons, caesar dressing
- Beets & Burrata** \$14
marinated red and gold beets, arugula, candied pistachios, banyuls vinaigrette (v, gf)
- Chopped Salad** \$12
lettuce, carrots, tomato, marinated artichoke, red onion, olives, herb vinaigrette (vg, df, gf)
- Fregola Salad** \$12
orange, fennel, cucumber, mint, lemon vin (vg, df)

WARM STARTERS

- Soup of the Day** \$6
please ask your server
- Warm Calvestrano Olives** \$6
citrus, olive oil (vg, df, gf)
- Roasted Cauliflower** \$9
tri-colored cauliflower, caper aioli, romesco (v, df)
- Fritto Misto** \$16
calamari, rock shrimp, fennel, lemon, calabrian chili aioli, mezcal cocktail sauce (df, gf)
- Mussels a la Plancha** \$17
sea salt, butter, lemon (gf)
- Steamed Clams** \$17
manila clams, diced pancetta, white wine, garlic, lemon (gf)
- House Meatballs** \$14
beef, veal, italian sausage, ricotta, house marinara, parmesan

PASTA & RISOTTO

- Spring Pea Tagliatelle** prosciutto, english peas, pea shoots, mint, parmesan \$20
- Rigatoni al Forno** chicken, italian sausage, tomato, kalamata olives, fontina \$22
- Pappardelle Bolognese** beef ragu, tomatoes, parmesan \$20
- Linguini with Clams** manila clams, garlic, lemon, spring onion \$22
- Garden Strozzapreti** bloomsdale spinach, preserved lemon, breadcrumbs (v) \$18
- Shrimp Risotto** gulf shrimp, citrus, parmesan, griddled lemon (gf) \$24
- Roasted Mushroom Risotto** hen of the woods, cremini, portobello, gruyere (v, gf) \$20

PIZZA

- Margherita** \$14
tomato, mozzarella, basil, evoo (v)
- Prosciutto** \$18
mozzarella, parmesan, arugula, honey
- Carbonara** \$18
potatoes, pancetta, black pepper, pecorino, egg
- Funghi Misti** \$16
hen of the woods, portobello, cremini, fontina, mozzarella, thyme (v)
- Farmer's Market** AQ
chef's daily fresh vegetable creation (v)

ENTREES

- Piacere Burger** \$16
½ lb ground chuck, provolone, crispy pancetta, romesco
- Osso Bucco** \$28
veal shank, roasted carrots, polenta, gremolata (gf)
- 20oz Bone In Ribeye** \$36
cacio e pepe butter, french fries, bloomsdale spinach (gf)
- Pan Seared Salmon** \$28
skin-on atlantic salmon fillet, fregola, shaved fennel, preserved lemon, crispy leeks (df)
- Half Chicken al Mattone** \$26
calabrian pepper sauce, roasted brussel sprouts (df, gf)

SIDES (vg, df, gf)

- House Pickles** \$6 **Roasted Brussel Sprouts** \$8 **Sauteed Bloomsdale Spinach** \$8 **French Fries** \$6

The consumption of raw or undercooked meat, poultry, shellfish or egg may increase your risk of foodborne illness.

V—vegetarian, VG—vegan, DF—dairy free, GF—gluten free

WHITE WINE by the glass

Rosé, Decoy, Anderson Valley 2017 | 11

bright, layers of vibrant fruit, notes of minerals and spice

Riesling, Krötenbrunnen, Germany 2015 | 10

citrus pineapple and ripe mango, with a trace of minerality.

Albarino, Ponte da Boga, Spain 2013 | 10

aromas of green apple and lemon zest, whiff of white flowers

Pinot Gris, Tarrica, California 2017 | 10

melon and kiwi aromas, plush mouth feel, mineral complexity

Chardonnay, Hindsight, Napa 2016 | 14

peaches, mango, citrus, subtle oak aromas, lush mid-palate

Viognier, Brotte, France 2017 | 10

pineapple and grapefruit aromas, exotic and citrus fruits

Sauvignon Blanc, Brancott, N. Zealand 2017 | 10

crisp, solid acidity, lime, grapefruit and passion fruit

House White | 8

single bottles and low inventory from our wine cellar

RED WINE by the glass

Nero d'Avola, Cusumano "Sàgana, Italy 2008 | 12

red cherry, chocolate, espresso bean and dark spice, bold

Barolo, Prunotto, Bussia, Italy 2006 | 18

aromas of currant, cherry, red rose and tobacco, long finish

Cinsault, Turley, Lodi 2013 | 14

raspberry, rose petals, blueberry and mineral earth

Burgundy, Gevrey Chambertine 2008 | 15

black fruit, black licorice forest floor

Montepulciano, Arshura, Marche 2006 | 14

aroma of coffee, followed by dark spices, juicy yet elegant

Pinot Noir, Wentz, Monterey 2014 | 15

black cherry, cranberry, red apples with notes of black tea

Zinfandel, Saini, Dry Creek 2016 | 14

blackberry, boysenberry, black cherry, hints of cinnamon + vanilla

Cab. Sauvignon, Louis M. Martini, Sonoma 2016 | 14

full-bodied, long and graceful finish, supple tannins

Malbec, Reserva, Terraza de los Andes 2016 | 12

ripe black cherry, plum aromas, chocolate and spice

House Red | 8

single bottles & low inventory from our wine cellar

SIGNATURE COCKTAILS | 14

Old Friend Bols Genever, grapefruit juice, Campari, St Germain, lemon twist

The Canon Cocktail Knob Creek Rye, Amaro, Carpano Antica, Combier foam, Angostura bitters

Barrel Aged Manhattan Templeton Rye, Carpano Antica, Angostura bitters

The City That Never Sleeps Bulleit Bourbon, Nola Coffee liqueur, Dry Vermouth

Paper Plane Bulleit Bourbon, Aperol, Nonino Amaro, lemon juice

Tiger Beat Bison Grass vodka, St. Germain Elderflower, Lillet Blanc, lemon juice

Breakfast in Bed Hangar One Rose, grapefruit juice, pink bubbles, St Germain Elderflower, lemon

Aviation Aviation gin, Crème de Violette, Luxardo Marashino, lemon, simple syrup

Sylvain's Rat Race Sipsmith sloe gin, Leblon cachaça, lime, rosemary syrup, club soda

No Words, I am Drinking Plantation Pineapple Rum, Giffard Banana, Yellow Chartreuse, lime juice

Mai Tai Appleton Jamaican Rum, lime juice, Combier, Small Hand Foods Orgeat, simple syrup

Pisco Apricot Tropical Bar Sol pisco, Giffard Apricot liquor, pineapple gum, lime, Angostura bitters

Basil Ginger Paloma blanco tequila, lime, basil syrup, fresh ginger, grapefruit juice, club soda

BUBBLES

Prosecco | 10

Prosecco Borguluze "Lampo" | 13

Crémant Brut Rosé Gratien & Meyer | 14

Champagne Veuve Clicquot Brut | 18

DRAFT BEER | 8

Pilsner Ghost Town Geisterfaust

IPA Anchor Bay Keeper

Pale Ale Georgetown Brewing Co Manny's

Amber Ale Coronado Mermaid's Red

IPA Ghost Town Lecherous Haze

Kölsch Fort Point KSA

BOTTLED BEER

Hard Cider Angry Orchard | 7

Pear Cider Maeloc | 7

Coors Light | 7

Bud Light | 7

Becks, Non Alc | 7

Devils Canyon Silicone Blonde (22oz) | 12

Stone Delicious IPA | 8

Stella | 8

Peroni | 8

Heineken | 7

Corona | 7

Hoegaarden | 8

Lagunitas IPA | 8

Guinness | 7

Blue Moon | 8

HALF BOTTLES

Chardonnay Rombauer, Napa 2017 | 40

Zinfandel Storybook, Napa 2014 | 34

Pinot Noir Kosta Browne, Sonoma 2011 | 72

Pinot Noir Migration by Duckhorn, Russian R. 2015 | 52

Cabernet Sauvignon Staglin, Napa 2011 | 140

Cab. Sauvignon Miner "Oracle" Napa 2010 | 68

Cabernet Sauvignon Mascot, Napa 2010 | 98

Cabernet Sauvignon Duckhorn Napa 2015 | 68

Meritage Joseph Phelps "Insignia" 2011 | 180

Meritage Shafer, "One Point Five" 2013 | 60

Red Blend Gaja "Magari" 2011 | 58

Amarone "is" Corte Archi, Piedmont 2010 | 52

Amarone Corte Archi, Piedmont 2012 | 54

Barolo Gemma, 2011 | 40

Chianti Classico Ruffino Riserva Ducale 2012 | 28

NON - ALCOHOLIC BEVERAGES

Sparkling Water | 6 750ml

Still Water | 6 750ml

Lemonade | 4 Lemon, Strawberry, Blackberry, Cherry | 4

Juice | 4 Apple, Orange, Cranberry, Grapefruit | 4

Italian Soda | 4 Strawberry, Blackberry, Peach, Cherry

Soda | 4 Coke, Diet Coke, Fanta, Sprite, Ginger Ale, Sprite

Ice Tea | 4

Arnold Palmer | 4