

D O P O L O S C I

IL CAMINETTO

A P R È S S K I M E N U

Available Friday to Sunday from 2:30 - 5pm

warm castelvetrano olives

garlic, chili, citrus + olive oil 13.5

smoked marcona almonds + nuts

spices, herbs + sea salt 10.5

hummus + vegetables + ceci

smoked paprika, crispy chickpeas + local root vegetables 13.5

wild mushroom arancini (5 pcs)

crispy sicilian style rice balls, mushrooms, taleggio 16.5

truffled patatine fritte

black truffle, truffle pecorino, chives 15.5

porcini + roasted chestnut soup

pecorino romano, pickled mushrooms + sourdough croutons 18.5

gnocco fritto + albacore tuna

tonnato sauce, radish, lemon + herbs 18.5

tigelle + culatello + lardo for two

warm bread from emilia-romagna with cured meats, rosemary butter 19.5 / person

wagy beef polpette + parmesan polenta

italian meatballs, tomato sugo, parmesan polenta, arugula + grilled focaccia 29.5

il caminetto antipasti

curated selection of cured meats, italian cheeses, house pickles 39.5

add burrata from puglia 22.5

fettunta 4.5

grilled housemade focaccia, garlic, sicilian olive oil

..... D O L C I

ricotta zeppole

housemade doughnuts, basil sugar, limoncello curd 15

SPRITZ VOLTA



garibaldi spritz

orange juice, campari, soda + prosecco 17

alpine spritz

fernet menta, menthe pastille, riesling
grape syrup + prosecco 17

hugo spritz

st. germain elderflower liquer, mint, prosecco + soda 17

la mora spritz

cinzano rosso sweet vermouth, odd society creme de cassis
soda + prosecco 17

DOPO COCKTAILS



barrel aged boulevardier

maker's mark 46, noilly prat rouge, campari
aged in a barrel for a month 20

fiorentini

northern keep vodka, cointreau, raspberry puree, lemon, prosecco 19

arancia pepata

espolon reposado, grand marnier, blood orange sorbet, lemon,
simple syrup, pepper tincture, mezcal float 19

uva calda

el gobernador pisco, st. germain elderflower liquer, camomile tea 19
served warm