

RARE

ITALIAN

ANTIPASTI

Served with Crostini

1 choice for \$5 • 4 choices for \$15 •
8 choices for \$25

HOUSE-MADE CHEESES

Mozzarella
Burrata
Lemon Ricotta

SALUMI

Prosciutto di Parma
Finochietta
Mortadella
Coppa
Speck

ITALIAN CHEESES

Taleggio
Gorgonzola Piccante
Parmigiano-Reggiano
Pecorino Peperoncino
Piave Vecchio

VEGETABLES

Castelvetro Olives
Pickled Vegetables
Peperonata
Spiced Nuts

APPETIZERS

RARE CAESAR *

Petite Romaine Wedge, Garlic Crouton, Pecorino Romano, Anchovies

12

RARE ARUGULA SALAD

Wild Arugula, Tart Apple, Toasted Almond, Apple Cider Vinaigrette, Pecorino Romano

11

TOMATO ARANCINI

Tomato Risotto, Mozzarella Filling, Marinara Sauce

9

ZUPPA DI POMODORO

Creamy Tomato Soup, Ciabiatta Croutons, Shaved Parmigiano-Reggiano

7

MARGHERITA PIZZETTA Available Gluten Free

San Marzano Tomato Sauce, Basil, House-made Mozzarella

13

SALAMI PIZZETTA Available Gluten Free

San Marzano Tomato Sauce, Mozzarella, Finochietta

15

QUATTRO FORMAGGI PIZZETTA Available Gluten Free

Mozzarella, Pecorino Romano, Parmigiano-Reggiano, Gorgonzola

15

ENTREES

CHICKEN PARMESAN SANDWICH

Crispy Fried Chicken, Marinara Sauce, Mozzarella, Parmigiano, Toasted Ciabatta Bread, Fries

13

MEATBALL SANDWICH

Three (3) House-made Meatballs of Beef & Pork, served with Marinara, Mozzarella & Parmigiano, Toasted Ciabatta Bread, Fries

13

RARE BURGER * (served with fries or salad)

6 oz. Dry-aged House-ground Burger, Potato Bun, House-made Mayo, Arugula, Tomato, Red Onion

13

Add-ons:

House-cured Pancetta, Fontina Cheese 2
Truffle Fries 3

CHICKEN AL MATTONE

Chicken Breast with Lentil Ragù, Sautéed Spinach, and Salsa Verde

27

POLPETTE BEVEVINO (Available with Pasta)

Oven Baked Meatballs of Beef & Pork, Grilled Polenta Cake, Arrabbiata or Marinara Sauce, Parmigiano, Fried Basil

24

BRASATO

Braised Beef Shoulder, Potato Purée, Sautéed Spinach, Braise Jus, Gremolata

27

PASTA & RISOTTO

RISOTTO MILANESE

Please allow 30 minutes

Acquarello Carnaroli Rice, Saffron, White Wine, Brodo, Parmigiano-Reggiano

13 / 25

LINGUINI CARBONARA (Available Gluten Free)

Rustichella di Abruzzo Linguini, Guanciale, Parmigiano-Reggiano

14 / 27

TAGLIATELLE MARINARA (Available Gluten Free)

Hand-cut Pasta, San Marzano Tomatoes, Parmigiano-Reggiano

9 / 17

TAJARIN AL RAGÙ (Available Gluten Free)

Finely Cut Noodles with Pork Sausage & House-aged Beef Ragù, Parmigiano-Reggiano, Rosemary

14 / 26

RARE LASAGNE

Pasta Layered with House-made Sausage, San Marzano Tomatoes, Pecorino, Mozzarella, Ricotta, Besciamella, Fried Basil

14 / 25

HOUSE-AGED STEAKS

Served with Chived Potato Purée and Sautéed Spinach

8 oz. FILET *

42

10 oz. DRY-AGED NEW YORK STRIP *

40

14 oz. DRY-AGED RIB EYE *

42

24 oz. BONE-IN DRY-AGED NEW YORK STRIP *

66

32 oz. DRY-AGED BISTECCA ALLA FIORENTINA *

87

SAUCES

Aged Balsamic Vinegar
Salsa Verde
Chianti-veal Demi Glace
Truffle Butter

SIDE DISHES for the table 8

Lentil Ragù

Polenta

Seared Broccolini

Potato Purée

Sautéed Spinach

Chili-glazed Brussel Sprouts

Truffle Fries

DESSERT for the table 18

Serves 2-4

* Please order at the beginning of your meal to allow time for proper preparation.

APPLE CROSTATA

Local Honeycrisp Apples, Coriander & Cinnamon, Flaky Pastry Crust, Crème Anglaise, Vanilla Gelato

* These menu items are served lightly cooked or cooked to your specifications.
Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

Please notify your server of any allergies or dietary restrictions when placing your order.



ITALIAN

WINE

BY THE GLASS/CARAFE

SPUMANTE	
La Bella Prosecco DOC (Glera) Veneto NV	8
Cà del Re (Moscato d’Asti) Piedmont 2019	9
Cà Furlan Rosé (Glera, Pinot Noir) Veneto NV	9
Scarpetta Frico (Lambrusco) Emilia Romagna NV - 250 ml Can	6

BIANCO & ROSÉ	
Castelfeder (Pinot Grigio) Alto Adige 2018	7/19
La Cappuccina (Sauvignon Blanc) Veneto 2018	10
Landmark Overlook (Chardonnay) Sonoma 2018	11
Castello della Sala ‘Bramito del Cervo’ (Chardonnay) Umbria 2018	10
Le Monde (Friulano) Friuli 2017	10
Avignonesi Cantoloro Rosato (Sangiovese) Tuscany 2019	7
Poggio Anima Raphael Rosé (Syrah, Zabibbo) Sicily 2019	10

ROSSO	
Cantine Povero (Barbera d’Asti) Piedmont 2015	8/21
RARE Sangiovese (Sangiovese) Tuscany, NV	9/24
Fosso Corno Mayro (Montepulciano) Abruzzo 2016	9
Paris Valley Road (Cabernet Sauvignon) California 2017	11
Poggio Anima Asmodeus (Nero d’Avola) Sicily 2018	9
Block Nine Caiden’s Vineyard (Pinot Noir) California 2019	9
Masi Agricola Campofiorin Ripasso (Corvina) Veneto 2015	10
Poggerino Chianti Classico (Sangiovese) Tuscany 2017	14
Il Bruciato Guado al Tasso (Cabernet/Merlot/Syrah) Bolgheri 2018	16

HOUSE-MADE

LIMONCELLO COCKTAILS

CHILLED LIMONCELLO	6
CELLOTHYME	9
Limoncello, Ginger Shrub, Prosecco, and Thyme	
ARNOLD PALMER	7.5
Limoncello, Agave Lemonade, and Iced Tea	
VENETIAN SPRITZ	7
Limoncello, Spumante, Aperol, and Orange	

RARE COCKTAILS

LUMEN	7
Berry-infused Vodka, Agave Lemonade	

ANTIQUE	11
Old Elk Bourbon, Cynar, Aperol, Brown Sugar, Bitters	

LA MORA PEPE	10
Exótico Tequila, Contratto Rosso Vermouth, Blackberry Shrub, Honey, Orange Bitters, Black Pepper	

BARREL-AGED NEGRONI	11
Spring 44 Gin, Contratto Vermouth Rosso, Contratto Bitter, and Aperitif	

THE RARE MARTINI	10
Malfy Con Limon Gin, Cocchi Americano, Lemon Twist	

AMARETTO SOUR	8
Lazzaroni Amaretto, Lemon Juice, and Egg White*	

RYE STRADA	10
Rittenhouse Rye Whiskey, Contratto Bitter, Strawberry-lavender Simple, Cocktail Punch Peach Bitters	

THE ESTEBAN	11
Empress Gin, Lime, Mint, Simple, and Prosecco	

*Consuming raw or undercooked eggs may increase your risk to foodborne illnesses.

BOTTLED BEER

MILLER HIGH LIFE BUCKLER NA	4
ODELL 90 SHILLING ODELL SIPPIN’ PRETTY	5
NEW BELGIUM 1554 NEW BELGIUM FAT TIRE	5
ELEVATION 8 SECOND KOLSCH	6
AVERY WHITE RASCAL GREEN FLASH IPA	6

DRAFT BEER

NEW BELGIUM OLD AGGIE LAGER ROTATOR	5
ODELL IPA ROTATOR	5
HORSE & DRAGON ROTATOR SEASONAL ROTATOR	5

WINE BY THE BOTTLE

SPUMANTE

La Bella Prosecco DOC (Glera) Veneto NV	32
Cà del Re (Moscato d’Asti) Piedmont 2019	36
Cà Furlan Rosé (Glera, Pinot Noir) Veneto NV	36
La Spinetta Biancospino (Moscato d’Asti) Piedmont 2019	45
Le Colture Prosecco (Glera) Veneto NV	38
Roederer Estate Brut (Chardonnay/Pinot Noir) Anderson Valley NV	60
Murgo Rosé (Norello Mascalese) Sicily 2017	70
Contratto Millesimato Brut Pas Dose (Pinot Nero, Chardonnay) Piedmont 2013	60
Nicholas Feuillatte Brut Reserve (Pinot Noir, Pinot Meunier, Chardonnay) Champagne, FR NV	84

BIANCO & ROSÉ

La Cappuccina (Sauvignon Blanc) Veneto 2018	40
Landmark Overlook (Chardonnay) Sonoma 2018	44
Castello della Sala ‘Bramito del Cervo’ (Chardonnay) Umbria 2018	40
Le Monde (Friulano) Friuli 2017	40
Matanzas Creek Winery (Sauvignon Blanc) Sonoma 2018	38
Whitehaven (Sauvignon Blanc) Marlborough, NZ 2019	44
Albert Bichot Domaine Long-Depaquit Chablis (Chardonnay) Burgundy 2017	56
Les Tourelles Montagny Premier Cru (Chardonnay) Burgundy 2017	60
Beringer Luminus (Chardonnay) Oak Knoll District, Napa Valley 2016	58
Domaine Serene Evenstad Reserve (Chardonnay) Dundee Hills, Willamette Valley 2017	120
Venica & Venica (Pinot Grigio) Friuli 2019	44
Bertani Due Uve (Pinot Grigio/Sauvignon Blanc) Venezia Giulia 2019	39
Vina Zaco (Albarino) Rias Baixaz, Spain 2015	39
Avignonesi Cantoloro Rosato (Sangiovese) Tuscany 2019	28
Poggio Anima Raphael Rosé (Syrah, Zabibbo) Sicily 2019	40

ROSSO

Fosso Corno Mayro (Montepulciano) Abruzzo 2016	36
Paris Valley Road (Cabernet Sauvignon) California 2017	44
Michele Chiarlo Barbera d’Asti (Barbera) Piedmont 2016	40
La Spinetta Ca’ Di Pian Barbera d’Asti (Barbera) Piedmont 2016	54

ROSSO

Travaglini Gattinara (Nebbiolo) Piedmont 2016	72
Sottimano Langhe (Nebbiolo) Piedmont 2018	59
Luigi Giordano Barbaresco (Nebbiolo) Piedmont 2016	86
Produttori del Barbaresco (Nebbiolo) Piedmont 2016	92
Mauro Molino Barolo (Nebbiolo) Piedmont 2015	91
Daniele Conterno Barolo (Nebbiolo) Piedmont 2013	120
Poggerino Chianti Classico (Sangiovese) Tuscany 2017	56
La Braccessa Vino Nobile di Montepulciano (Sangiovese) Tuscany 2016	56
Mastrojanni Rosso di Montalcino (Sangiovese) Tuscany 2017	62
Fanti Brunello di Montalcino (Sangiovese) Tuscany 2014	96
Camigliano Brunello di Montalcino (Sangiovese) Tuscany 2014	102
Fonterenza Brunello di Montalcino (Sangiovese) Tuscany 2011	180
Gaja Promis (Merlot/Syrah/Sangiovese) Tuscany 2017	90
Gaja Magari (Cabernet Franc, Cabernet Sauvignon, Petit Verdot) Tuscany 2017	138
Il Bruciato Guado al Tasso (Cabernet/Merlot/Syrah) Bolgheri 2018	64
Masi Agricola Campofiorin Ripasso (Corvina) Veneto 2015	40
Corte Fornaledo Valpolicella Ripasso (Corvina Veronese, Corvinone, Rondinella) Veneto 2015	54
Santi Amarone (Corvina/Rondinella/Molinara) Veneto 2014	92
Colpetrone Rosso Di Montefalco (Sangiovese/Sagrantino/Merlot) Umbria 2014	40
Barone Fini (Merlot) Trentino 2018	36
Poggio Anima Asmodeus (Nero d’Avola) Sicily 2018	36
Tornatore Etna Rosso (Nerello Mascalese, Nerello Cappuccio) Sicily 2017	47
Urbina Crianza (Tempranillo) Rioja, Spain 2011	56
Colomé Estate (Malbec) Salta, Argentina 2017	49
Bertrand Ambroise Bourgogne Rouge (Pinot Noir) Nuit St. Georges, Burgundy, FR 2017	56
Chateau Lanessan Haut-Médoc (Cabernet Sauvignon, Merlot) Bordeaux, FR 2015	64
Ridge Three Valleys (Zinfandel Blend) Sonoma 2017	69
Block Nine Caiden’s Vineyard (Pinot Noir) California 2019	36
Saintsbury (Pinot Noir) Carneros 2017	75
Domaine Serene Yamhill Cuvee (Pinot Noir) Willamette Valley 2016	103
Beringer Quantum (Cabernet Blend) Napa 2017	68
8 Years in the Desert Orin Swift Cellars (Zinfandel Blend) California 2018	86
Spring Valley Vineyard Kathryn Corkrum (Cabernet Franc) Walla Walla, WA 2013	78
Penfolds Bin 389 (Cabernet Sauvignon, Shiraz) South Australia 2017	88