

not pizza

WARM CIABACCIA <i>g</i>	6
olive oil, rosemary, sea salt	
CASTELVETRANO OLIVES	8
garlic, herbs, lemon	
ROAST BROCCOLINI <i>n</i>	15
garlic, romesco, hazelnut	
ARUGULA SALAD <i>d,n</i>	16
pear, fennel, hazelnut, pecorino romano	
BAKED FONTINA <i>d,g</i>	18
warm ciabaccia, garlic, herbs	
SALUMI <i>d,n</i>	24
rotating selection of cured meats, quince mostarda, castelvetrano olives	
CARPACCIO <i>d,e</i>	25
raw beef tenderloin, truffle mustard aioli, capers, arugula, parmigiano reggiano	
TUNA & WHITE BEANS <i>s,n</i>	19
smoked wild albacore tuna, gigante bean salad, romesco	
PEPOSO <i>4oz d</i>	22
braised beef short rib, chianti, peppercorn, polenta	
ROAST VEAL CHOP <i>12oz</i>	55
arugula, lemon, capers	

burrata

A semi-soft cheese with an outer casing of mozzarella filled with Stracciatella and cream served with one of the following selections:

CAPRESE <i>d</i>	26
pesto, roast tomato	
WHITE ANCHOVY <i>d,s</i>	25
olive oil, lemon, oregano, basil	
TRUFFLE <i>d</i>	29
wild mushroom truffle tapenade, balsamic	
CAVIAR <i>d,s</i>	150
emerald acadian sturgeon caviar 30g, chives	

pizza

MARINARA <i>g</i>	19
tomato, garlic, basil, oregano	
MARGHERITA <i>d,g</i>	21
tomato, fior di latte, basil	
CALABRESE <i>d,g</i>	23
tomato, fior di latte, soppressata salami	
SPICY BEAST <i>d,g</i>	24
tomato, fior di latte, soppressata salami, nduja sausage, calabrian chili	
PROSCIUTTO <i>d,g</i>	24
tomato, prosciutto di parma, arugula, parmigiano reggiano	
CAPRICCIOSA <i>d,g</i>	24
tomato, fior di latte, prosciutto cotto, artichoke, roast mushroom, onion, olives	
FUNGHI <i>d,g</i>	24
roast mushroom, fior di latte, gorgonzola, arugula, garlic, lemon, truffle	
GAMBERI <i>d,g,s,n</i>	25
wild Argentine prawns, fior di latte, cherry tomatoes, romesco	
BIANCO VERDE <i>d,g,n</i>	23
pesto, fior di latte, arugula, ricotta, pistachio	
FINOCCHIO <i>d,g</i>	24
fior di latte, fontina, fennel sausage, garlic, onion	
QUATTRO <i>d,g,n</i>	23
fior di latte, gorgonzola, parmigiano reggiano, ricotta, pear, walnut, black pepper	

add **CALABRIAN CHILI CRUNCH** 3

add **FENNEL SAUSAGE** 4

add **SOPPRESSATA SALAMI** 4

add **WHITE ANCHOVY** 4

add **ROAST MUSHROOM** 4

add **PARMIGIANO REGGIANO** AGED 24 MONTHS 4

add **BURRATA** 24

sub **HOUSEMADE VEGAN CASHEW MOZZA** No Charge

please inform your server of any food allergies or restrictions

d contains dairy g contains gluten e contains eggs s contains fish/shellfish n contains nuts

*consuming raw or undercooked foods may increase your risk of food-borne illness
menu subject to change due to availability of ingredients*

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