

# not pizza

<b>WARM CIABACCIA</b> <i>df,v</i>	6	olive oil, rosemary, sea salt
<b>MARINATED OLIVES</b> <i>df,gf,v</i>	8	garlic, herbs, lemon
<b>TAPENADE</b> <i>df,v</i>	12	rotating weekly plant-based creation, served with warm ciabaccia
<b>CAPRESE SALAD</b> <i>gf</i>	18	Fior di Latte, tomato, basil oil, pesto
<b>ROAST BROCCOLINI</b> <i>df,gf,v</i>	19	garlic, cashew romesco, hazelnut
<b>POLENTA GRASSA</b> <i>gf</i>	16	creamy polenta baked with Fontina and honey lemon Nduja sausage
<b>ARUGULA SALAD</b> <i>gf</i>	19	pear, fennel, hazelnut, Pecorino Romano
<b>BURRATA</b> <i>gf</i>	18	compressed melon, 24 month Prosciutto di Parma, basil oil
<b>TUNA CRUDO</b> <i>df,gf</i>	21	raw Ahi tuna, Castelvetrano olives, blood orange vinaigrette, fennel, honey lemon Nduja sausage
<b>CARPACCIO</b> <i>gf</i>	25	raw filet of Angus beef, arugula, truffle aioli, preserved mustard seeds, crispy parmesan
<b>MEATBALLS</b>	24	handmade from Angus beef and Prosciutto di Parma, braised in house marinara
<b>PEPOSO</b> <i>4oz gf</i>	28	braised boneless Angus beef short rib, red wine, peppercorn, parmesan polenta
sub housemade vegan cashew mozza	<i>No Charge</i>	
sub gluten friendly pizza crust	<b>6</b>	
<i>Likely to contain traces of gluten</i>		
+hot honey	4	+white anchovy
+Calabrian chili crunch	4	+roast mushroom
+fennel sausage	5	+Parmigiano Reggiano
+spicy Nduja sausage	5	+balsamic
+Soppressata salami	5	+truffle aioli
+elk salami	6	+arugula
+chorizo	5	+burrata
		14

please inform your server of any food specifications

*df* dairy free

*gf* made without the addition of gluten

*v* vegan

# pizza

<b>MARINARA</b> <i>df,v</i>	19	tomato, garlic, basil, oregano
<b>MARGHERITA</b>	22	tomato, Fior di Latte, basil
<b>ROMANA</b> <i>df</i>	23	tomato, Castelvetrano olives, white anchovy, arugula, lemon
<b>CALABRESE</b>	24	tomato, Fior di Latte, Soppressata salami
<b>SPICY BEAST</b>	26	tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili
<b>PROSCIUTTO</b>	26	tomato, 24 month Prosciutto di Parma, arugula, Parmigiano Reggiano
<b>CAPRICCIOSA</b>	26	tomato, Fior di Latte, Prosciutto Cotto, artichoke, roast mushroom, onion, olives
<b>FUNGHI</b>	25	roast mushroom, Fior di Latte, Gorgonzola, arugula, garlic, lemon, truffle
<b>CARBONARA</b>	23	white sauce, double smoked bacon, Fontina, egg yolk, lemon, Pecorino Romano, black pepper
<b>CACCIATORA</b>	26	white sauce, elk salami, chorizo, Fontina, truffle, mushroom, onion
<b>FINOCCHIO</b>	24	white sauce, Fior di Latte, Fontina, fennel sausage, roast garlic, onion
<b>QUATTRO</b>	24	white sauce, Fontina, Fior di Latte, Gorgonzola, Parmigiano Reggiano, Ricotta, pear, oregano, walnut
<b>PATATA TARTUFO</b>	24	white sauce, truffle, potato, roast garlic, rosemary, Ricotta, lemon, Parmigiano Reggiano

Menu subject to change due to availability of ingredients.  
An 18% gratuity will be automatically charged on tables of 6 guests or more.  
Items will arrive as they are prepared by the kitchen.

