

not pizza

WARM CIABACCIA <i>df,v</i>	6	olive oil, rosemary, sea salt
MARINATED OLIVES <i>df,gf,v</i>	8	garlic, herbs, lemon
TAPENADE <i>df,v</i>	12	rotating weekly plant-based creation, served with warm ciabaccia
CAPRESE SALAD <i>gf</i>	18	Fior di Latte, tomato, basil oil, pesto
ROAST BROCCOLINI <i>df,gf,v</i>	19	garlic, cashew romesco, hazelnut
POLENTA GRASSA <i>gf</i>	16	creamy polenta baked with Fontina and honey lemon Nduja sausage
ARUGULA SALAD <i>gf</i>	19	pear, fennel, hazelnut, Pecorino Romano
BURRATA <i>gf</i>	18	compressed melon, 24 month Prosciutto di Parma, basil oil
TUNA CRUDO <i>df,gf</i>	21	raw Ahi tuna, Castelvetrano olives, blood orange vinaigrette, fennel, honey lemon Nduja sausage
CARPACCIO <i>gf</i>	25	raw filet of Angus beef, arugula, truffle aioli, preserved mustard seeds, crispy parmesan
MEATBALLS	24	handmade from Angus beef and Prosciutto di Parma, braised in house marinara
PEPOSO <i>4oz gf</i>	28	braised boneless Angus beef short rib, red wine, peppercorn, parmesan polenta
sub housemade vegan cashew mozza	No Charge	
sub gluten friendly pizza crust	6	Likely to contain traces of gluten
+hot honey	4	
+Calabrian chili crunch	4	
+fennel sausage	5	
+spicy Nduja sausage	5	
+Soppresata salami	5	
+elk salami	6	
+chorizo	5	
+white anchovy	4	
+roast mushroom	4	
+Parmigiano Reggiano	4	
+balsamic	3	
+truffle aioli	3	
+arugula	3	
+burrata	14	

please inform your server of any food specifications

df dairy free

gf made without the addition of gluten

v vegan

pizza

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



