

# 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 4oz</b> <i>gf</i>	28
braised boneless Angus beef short rib, red wine, peppercorn, parmesan polenta	

Likely to contain traces of gluten

+hot honey	4	+white anchovy	4
+Calabrian chili crunch	4	+roast mushroom	4
+fennel sausage	5	+Parmigiano Reggiano	4
+spicy Nduja sausage	5	+balsamic	3
+Soppresata salami	5	+truffle aioli	3
+elk salami	6	+arugula	3
+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, Soppresata salami	
<b>SPICY BEAST</b>	26
tomato, Fior di Latte, Soppresata 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.



