

first bites

WARM CIABACCIA <i>df, v</i>	
olive oil, rosemary, sea salt	
MARINATED OLIVES <i>df, gf, v</i>	
garlic, herbs, lemon	
TAPENADE <i>df, v</i>	
rotating weekly plant-based creation, served with warm ciabaccia	
CAPRESE SALAD <i>gf</i>	
Fior di Latte, tomato, basil oil, pesto	
ARUGULA SALAD <i>gf</i>	
pear, fennel, hazelnut, Pecorino Romano	
BURRATA <i>gf</i>	
compressed melon, basil oil, 24-month Prosciutto di Parma	
TUNA CRUDO <i>df, gf</i>	
raw Ahi tuna, Castelvetro olives, blood orange vinaigrette, honey lemon Nduja sausage	
CARPACCIO <i>gf</i>	
raw filet of Angus beef, arugula, truffle aioli, preserved mustard seeds, crispy parmesan	
ROAST BROCCOLINI <i>df, gf, v</i>	
garlic, cashew romesco, hazelnut	
POLENTA GRASSA <i>gf</i>	
creamy polenta baked with fontina and honey lemon Nduja sausage	

beyond the slice

MEATBALLS	
handmade from Angus beef and Prosciutto di Parma, braised in house marinara	
PEPOSO 4oz <i>gf</i>	
braised boneless Angus beef short rib, red wine, peppercorn, parmesan polenta	
+hot honey	4
+Calabrian chili crunch	4
+fennel sausage	5
+spicy Nduja sausage	5
+Soppresata salami	5
+elk salami	6
+chorizo	5

MARINARA <i>df, v</i>		19
tomato, garlic, basil, oregano		
MARGHERITA		22
tomato, Fior di Latte, basil		
ROMANA <i>df</i>		23
tomato, Castelvetro 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		
sub housemade vegan cashew mozza		No Charge
sub gluten friendly pizza crust*		6
<i>*likely to contain traces of gluten</i>		

Our menu is designed for sharing. Dishes are prepared with care and will arrive at the table as soon as they're ready.

Please inform your server of any dietary restrictions: *df* dairy-free | *gf* made without the addition of gluten | *v* vegan

Menu subject to change due to availability of ingredients. An 18% gratuity will be automatically charged on tables of 6 guests or more.