

first bites

WARM CIABACCIA <i>df, v</i> olive oil, rosemary, sea salt	6
MARINATED OLIVES <i>df, gf, v</i> garlic, herbs, lemon	8
TAPENADE <i>df, v</i> rotating weekly plant-based creation, served with warm ciabaccia	12
CAPRESE SALAD <i>gf</i> Fior di Latte, tomato, basil oil, pesto, balsamic reduction	21
ARUGULA SALAD <i>gf</i> pear, fennel, hazelnut, Pecorino Romano	19
BURRATA <i>gf</i> compressed melon, basil oil, 24-month Prosciutto di Parma	19
TUNA CRUDO <i>df, gf</i> raw Ahi tuna, Castelvetro olives, blood orange vinaigrette, honey lemon Nduja sausage	21
CARPACCIO <i>gf</i> raw filet of Angus beef, arugula, truffle aioli, preserved mustard seeds, crispy parmesan	26
ROAST BROCCOLINI <i>df, gf, v</i> garlic, cashew romesco, hazelnut	19
POLENTA GRASSA <i>gf</i> creamy polenta baked with fontina and honey lemon Nduja sausage	16

beyond the slice

MEATBALLS handmade from Angus beef and Prosciutto di Parma, braised in house marinara	25
PEPOSO 4oz <i>gf</i> braised boneless Angus beef short rib, red wine, peppercorn, parmesan	29

pizza

MARINARA <i>df, v</i> tomato, garlic, basil, oregano	21
MARGHERITA tomato, Fior di Latte, basil	24
ROMANA <i>df</i> tomato, Castelvetro olives, white anchovy, arugula, lemon	24
CALABRESE tomato, Fior di Latte, Soppressata salami	26
SPICY BEAST tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili	28
PROSCIUTTO tomato, 24-month Prosciutto di Parma, arugula, Parmigiano Reggiano	28
CARBONARA white sauce, double smoked bacon, fontina, egg yolk, lemon, Pecorino Romano, black pepper	25
CACCIATORA white sauce, elk salami, chorizo, fontina, truffle, mushroom, onion	28
FINOCCHIO white sauce, Fior di Latte, fontina, fennel sausage, roast garlic, onion	26
QUATTRO white sauce, fontina, Fior di Latte, Gorgonzola, Parmigiano Reggiano, ricotta, pear, oregano, walnut	26
PATATA TARTUFO white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon, Parmigiano Reggiano	26
substitute gluten friendly pizza crust *contains traces of gluten	6
+hot honey	4
+cold smoked chorizo	5
+truffle aioli	3
+spicy nduja sausage	5
+balsamic reduction	3
+fennel sausage	5
+Calabrian chili crunch	4
+Soppressata salami	5
+roast mushroom	4
+elk salami	6
+arugula	3
+Parmigiano Reggiano	4
+white anchovies	4
+burrata	14

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 or more.

