

first bites

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	
ARUGULA SALAD <i>gf</i>	19
pear, fennel, hazelnut, Pecorino Romano	
BURRATA <i>gf</i>	18
compressed melon, basil oil, 24-month Prosciutto di Parma	
TUNA CRUDO <i>df, gf</i>	21
raw Ahi tuna, Castelvetro olives, blood orange vinaigrette, honey lemon Nduja sausage	
CARPACCIO <i>gf</i>	25
raw filet of Angus beef, arugula, truffle aioli, preserved mustard seeds, crispy parmesan	
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	

beyond the slice

MEATBALLS	24
handmade from Angus beef and Prosciutto di Parma, braised in house marinara	
PEPOSO 4oz <i>gf</i>	28
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
+Soppressata salami	5
+elk salami	6
+chorizo	5
+white anchovies	4
+roast mushroom	4
+Parmigiano Reggiano	4
+balsamic	3
+truffle aioli	3
+arugula	3
+burrata	14

pizza

MARINARA <i>df, v</i>	21
tomato, garlic, basil, oregano	
MARGHERITA	24
tomato, Fior di Latte, basil	
ROMANA <i>df</i>	24
tomato, Castelvetro olives, white anchovy, arugula, lemon	
CALABRESE	26
tomato, Fior di Latte, Soppressata salami	
SPICY BEAST	28
tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili	
PROSCIUTTO	28
tomato, 24-month Prosciutto di Parma, arugula, Parmigiano Reggiano	
CAPRICCIOSA	28
tomato, Fior di Latte, Prosciutto Cotto, artichoke, roast mushroom, onion, olives	
FUNGHI	27
roast mushroom, Fior di Latte, Gorgonzola, arugula, garlic, lemon, truffle	
CARBONARA	25
white sauce, double smoked bacon, fontina, egg yolk, lemon, Pecorino Romano, black pepper	
CACCIATORA	28
white sauce, elk salami, chorizo, fontina, truffle, mushroom, onion	
FINOCCHIO	26
white sauce, Fior di Latte, fontina, fennel sausage, roast garlic, onion	
QUATTRO	26
white sauce, fontina, Fior di Latte, Gorgonzola, Parmigiano Reggiano, ricotta, pear, oregano, walnut	
PATATA TARTUFO	26
white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon, Parmigiano Reggiano	
sub gluten friendly pizza crust*	6
*contains traces of gluten	

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.

FARO