

# first bites

<b>FRESHLY BAKED CIABACCIA</b> (g)	8
olive oil, rosemary, sea salt	
<b>WARM OLIVES</b>	12
garlic, herbs, lemon	
<b>TAPENADE</b>	15
Castelvetrano olives, sundried tomato and roast garlic, served with warm ciabaccia (g)	
<b>CAPRESE SALAD</b> (d)	24
Fior di Latte, tomato, basil oil, pesto, balsamic reduction	
<b>ARUGULA SALAD</b> (d,n)	24
pear, fennel, hazelnut, Pecorino Romano	
<b>BURRATA</b> (d)	25
compressed melon, basil oil, 24-month Prosciutto di Parma	
<b>TUNA CRUDO</b> (s)	24
raw Ahi tuna, green olive, blood orange vinaigrette, honey lemon Nduja sausage	
<b>CARPACCIO</b> (d,e)	29
raw filet of Angus beef, arugula, truffle aioli, whole grain mustard, parmesan crisp	
<b>ROAST BROCCOLINI</b> (n)	24
garlic, cashew romesco, hazelnut	
<b>POLENTA GRASSA</b> (d)	21
creamy polenta baked with fontina and honey lemon Nduja sausage	

# beyond the slice

<b>MEATBALLS</b> (d,g)	29
handmade from Angus beef and pork, braised in house marinara, parmigiano Reggiano	
<b>PEPOSO 4oz</b> (d)	36
Chianti braised Angus beef short rib, parmesan polenta, gremolata	
+hot honey	5
+truffle aioli (e)	3
+balsamic reduction	3
+elk salami	7
+roast mushroom	4
+arugula	3
+white anchovies (s)	5
+prosciutto cotto	6
+cold smoked chorizo	6
+spicy nduja sausage	7
+fennel sausage	6
+Soppressata salami	6
+Calabrian chili crunch	4
+Parmigiano Reggiano (d)	6
+burrata (d)	12
+prosciutto di Parma	8

# pizza

<b>MARINARA</b> (g)	24
tomato, garlic, basil, oregano	
<b>MARGHERITA</b> (g,d)	26
tomato, Fior di Latte, basil	
<b>ROMANA</b> (g,s)	26
tomato, Castelvetrano olives, white anchovy, arugula, lemon	
<b>CALABRESE</b> (g,d)	29
tomato, Fior di Latte, Soppressata salami	
<b>SPICY BEAST</b> (g,d)	32
tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili	
<b>PROSCIUTTO</b> (g,d)	32
tomato, 24-month Prosciutto di Parma, arugula, Parmigiano Reggiano	
<b>CAPRICCIOSA</b> (g,d)	32
tomato, Fior di Latte, prosciutto cotto, artichoke, roast mushroom, red onion, olives	
<b>FUNGHI</b> (g,d)	29
roast portobello mushroom, Fior di Latte, blue cheese, arugula, garlic, lemon, truffle oil	
<b>CARBONARA</b> (g,d)	29
white sauce, double smoked bacon, fontina, egg yolk, lemon, Pecorino Romano, black pepper	
<b>CACCIATORA</b> (g,d)	32
white sauce, elk salami, chorizo, fontina, truffle, mushroom, onion	
<b>FINOCCHIO</b> (g,d)	29
white sauce, Fior di Latte, fontina, fennel sausage, roast garlic, onion	
<b>QUATTRO</b> (g,d)	28
white sauce, Fior di Latte, Gorgonzola, Parmigiano Reggiano, ricotta, pear, oregano, walnut	
<b>PATATA TARTUFO</b> (g,d)	28
white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon, Parmigiano Reggiano	
substitute gluten friendly pizza crust	5
*contains traces of gluten	
*white sauce contains 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 you may have. Traces of **gluten**, **nuts** and other allergens are unavoidable in our small kitchen, we would like you to be aware of this when dining with us. Menu subject to change due to availability of ingredients. A 20% gratuity will be automatically charged on tables of 6 or more.

(g) = contains gluten, (d) = contains dairy, (e) = contains egg, (n) = contains nuts, (s) = contains seafood

