



ANTIPASTI

Wood Fired Oyster 4/ea

n'duja, horseradish + pea shoot pesto, parmigiano reggiano

Raw Oyster 3.5/ea

lemon, horseradish + pea shoot pesto, mignonette

Fried Smelts 7

lemon, garlic, parsley, dill, capers, harissa aioli

Fritto Misto ^v 12

prosecco battered seasonal vegetables, harissa aoli

Ricotta + Ful ^v 10

ricotta, fava bean pureé, cumin, chili, lemon, parsley, marinated spring onion, blue dog pugliese

Grilled Squid 12

housemade sausage, fermented chili + smoked tomato pureé

PRIMI

Ricotta Gnocchi Primavera ^v 16

basil + walnut pesto, pecorino romano, seasonal vegetables, brown butter

Fettuccine di Mare 18

turmeric fettuccine, rock shrimp, littleneck clams, uni butter, bottarga, dill, parmigiano reggiano

Blue Crab Agnolotti 18

mascarpone, saffron, smoked tomatoes, pickled corn, serrano, baby squash, corn milk

SECONDI

Octopus + Potato 15

wood fire charred octopus, potato, blue dog pugliese, puttanesca

Wood Fire Roasted Rainbow Trout 22

arugula, turmeric, fennel, salsa verde

INSALATA

Watermelon + Almond ^v 10

whipped goat cheese, marcona, amaretto vinaigrette, arugula, mint

Endive * 10

chicory, arugula, friseé, almonds, breadcrumb, anchovy vinaigrette

Peaches + Cream ^v 12

charred peaches, arugula, pickled beets, buratta, basil, honey + basil vinaigrette, chili oil, fennel pollen

PIZZA

Every pizza is finished with olive oil and parmigiano reggiano.

Margherita ^v 13

tomato, fresh mozzarella, basil

Sting Like A Bee 16

fra'mani sopressata, spicy local honey, tomato, fresh mozzarella, basil

Puttanesca 16

boquerones, oil cured olives, capers, chili, smoked tomato, tomato, fresh mozzarella, basil

Salsiccia 16

house fennel sausage, radicchio, basil, fresh mozzarella, tomato

Roasted + Toasted ^v 16

roasted eggplant, smoked tomatoes, capers, fresh mozzarella, ricotta, basil, walnuts

Bitter Pig 17

benton's country ham, arugula, tomato, fresh mozzarella

Vesuvius 17

fresh mozzarella, smoked tomato, house fennel sausage, chili flake, serrano, chili oil, basil, scallion, bechamel

Moonchild ^v 16

taleggio, fingerling potato, moroccan olive, oyster mushroom, bechamel (add lardo for two dollars)

Stranger In The Alps ^v 17

alp blossom cheese, garlic, squash blossom, bechamel

TOPPINGS

Castelvetro Olives, Capers 1

Smoked Tomatoes, Eggplant Ricotta, Oyster Mushroom 2

Taleggio, Lardo, Boquerones 3

Fra'mani Soppressata, N'duja, Ham, Sausage 4

FOR THE TABLE

Bagna Cauda 2

Housemade Smoked Sriracha ^v 2

Parmigiano Reggiano ^v 1

Giardiniera ^v 3

Marinated Olives ^v 3

DOLCE

by Gelato Gilberto

Gianduia* 7

chocolate + hazelnut, garnished with candied hazelnuts

Pistachio* 7

made with imported Bronte pistachio, garnished with pistachio tuile

Strawberries + Cream 7

garnished with fresh strawberries

^v = vegetarian

* = item contains nuts

Menu items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the risk of foodborne illness