



SMALL PLATES

Wood Fired Oysters 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

Ricotta + Ful ^v 10

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

Coppa di Testa * 13

stone cross farms head cheese terrine, pickled mustard seeds, frisee, blue dog pugliese

SALADS

Watermelon + Almond * 10

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

Endive * 10

chicory, arugula, frisee, almonds, breadcrumb, anchovy vinaigrette

Peaches + Cream 12

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

Soup of The Day 7

chef's whim

SIDES

Fried Smashed Potatoes ^v 3

garlic, olive oil, herbs, parmigiano reggiano

Simple Salad ^v 3

arugula, red wine vinaigrette, sesame seeds

PIZZA

Every pizza is finished with olive oil and parmigiano reggiano.

Margherita ^v 12

tomato, fresh mozzarella, basil

Sting Like A Bee 15

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

Puttanesca 15

tomato, fresh mozzarella, basil, boquerones, smoked tomatoes, castelvetro olives, capers, chili

Salsiccia 15

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

Roasted + Toasted ^{*v} 15

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

Bitter Pig 16

tomato, fresh mozzarella, country ham, arugula

Moonchild ^v 15

bechamel, taleggio, fingerling potato, moroccan olive, oyster mushroom (add lardo \$2)

Vesuvius 16

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

Stranger In The Alps ^v 16

alp blossom cheese, garlic, squash blossom, bechamel

TOPPINGS

Castelvetro Olives, Capers 1

Eggplant Ricotta, Smoked Tomatoes, 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 4

DOLCE

by Gelato Gilberto

Giandua * 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

