



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

PRIMI

Jalapeno Farfalle + Ceci Miso ^{*v} 17

fermented jalapeno pasta, 6 month chickpea miso, sweet corn, Benton's country ham

Bucatini alla Puttanesca 17

hand-cranked extruded semolina pasta, smoked tomatoes, capers, castelvetrano olives, chili, anchovy, parmigiano reggiano

SECONDI

Cassoulet 18

cannellini bean, duck confit, house smoked boudin sausage, braised pork, wood-fire broiled pecorino breadcrumb crust

Octopus + Potato 15

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

INSALATA

Gorgonzola + Pear ^{*v} 12

greens, gorgonzola dressing, sliced pear, onion, hazelnut

Endive ^{*} 10

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

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)

TOPPINGS

Castelvetrano Olives, Capers 1

Smoked Tomatoes, Eggplant Ricotta, Oyster Mushroom 2

Taleggio, Lardo, Boquerones 3

Fra'mani Sopressata, 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

Giandua ^{*} 7

chocolate + hazelnut, garnished with candied hazelnuts

Pistachio ^{*} 7

made with imported Bronte pistachio, garnished with pistachio tuile

Seasonal Gelato 7

ask about our rotating seasonal flavor

buy the kitchen a round of beer - 10

^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