

### artisanal cheese & salumi

WABASH CAPRIOLE • goat, citrus, grassy	PROSCIUTTO • light smoke, sweet
COOLEA • cow/sheep, honey, hazelnut	SALAMI • spicy, garlicky, marbled
KASEREI BLUE • cow, rich, creamy, sweet crackers, almonds, pickles, & mostarda	IBERICO • smokey, rich, powerful
for two 18   for four 32	

### share

- OLIVE OIL FLATBREAD • parmesan spuma, garlic, sea salt, herbs 7
- OVEN ROASTED OLIVES • fennel seed, orange zest 10
- CAPONATA • eggplant, squash, fennel, ricotta, crispy capers, grilled bread 12
- SQUASH BLOSSOM FRITTI • ricotta, mozzarella, lemon, sea salt 14
- TOMATO ARANCINI • mozzarella, parmesan, crispy basil 15
- MONTEREY CALAMARI • capers, lemon, garlic chile, breadcrumbs 15
- LAMB MEATBALLS • roasted zucchini, cider agrodolce, pine nuts, pecorino gremolata 16
- AHI TUNA TARTARE • castlevatrano olive tapenade, sea salt, watercress, finishing oil 18

### salad

- GEM LETTUCE • caesar dressing, olive oil croutons, parmesan 14
- GRILLED STONE FRUIT • arugula, fennel, goat cheese, hazelnut, chile 16
- CHOPPED • gem lettuce, radicchio, chickpea, salami, pecorino, fennel, italian dressing 16
- BURRATA • heirloom tomato, basil, olive powder, aged balsamic, sea salt 16
- HEIRLOOM MELON • prosciutto, basil, olive oil, aged balsamic 18

### pasta

*pastas are handmade daily*

- CAVATELLI • cacio e pepe, pecorino, black pepper 17
- CHITARRA • pomodoro, heirloom cherry tomato, garlic, chile flake, basil 18
- ORCHIETTE • house made sausage, broccoli di cicco, fennel, parmesan, chile bread crumb 20
- PAPPARDELLE • veal and prosciutto bolognese, parmesan, herbs 22

### main

- CHICKEN UNDER BRICK • balsamic chile glaze, charred onion, shishito peppers, pan jus 26
- PROSCIUTTO WRAPPED PORK CHOP • mustard greens, leek soffrito, stone fruit mostarda 27
- PAN SEARED HALIBUT • toybox squash, pea tendrils, squash blossom pesto 32
- DIVER SCALLOPS • corn risotto, heirloom tomato, basil, chive 32
- BRAISED SHORT RIB • anson mills polenta, fontina, broccoli di cicco, watercress, gremolata 36

### pizza

- MARGHERITA • tomato, mozzarella, parmesan, basil 16
  - VERDE • corn pesto, squash, squash blossoms, confit garlic, parmesan, burrata, chile flake 17
  - TRUFFLE • wild mushrooms, garlic mascarpone, mozzarella, fontina, parmesan, scallions 18
  - HOUSE SAUSAGE • tomato, grilled onion, mozzarella, parmesan, arugula 18
  - BACON • radicchio, tomato, mozzarella, parmesan, green onion 19
  - ROASTED FIG • blue cheese, crispy prosciutto, parmesan, burrata, pistachio, watercress 23
- anchovies 3 | sunny egg 3 | arugula 3 | chile 3 | mushrooms 3 | prosciutto 5 | burrata 5 | sausage 5*

### extras 9

- BRUSSELS SPROUTS • cider agrodolce, citrus breadcrumb
- CORN SUCCOTASH • red bell pepper, summer squash, basil, chive, sea salt
- BLISTERED HARICOT VERT • marinated tomato, basil, chile agrodolce
- GRILLED BROCCOLI DI CICCO • garlic, chile, lemon

*substitutions politely declined, please alert the kitchen of any food allergies*