

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	IBERICO • smokey, rich, powerful
crackers, almonds, pickles, & mostarda	
for two 18 for four 32	

share

- OLIVE OIL FLATBREAD • parmesan spuma, garlic, sea salt, herbs 7
- CAPONATA • eggplant, squash, fennel, ricotta, crispy capers, grilled bread 12
- TOMATO ARANCINI • mozzarella, parmesan, crispy basil 15
- MONTEREY CALAMARI • capers, lemon, garlic, chile, bread crumbs 15
- AHI TUNA TARTARE • castlevatrano olive tapenade, sea salt, watercress, finishing oil 18
- HEIRLOOM MELON • prosciutto, basil, olive oil, aged balsamic 18

salad *add chicken 7*

- GEM LETTUCE • caesar dressing, olive oil croutons, parmesan 14
- GRILLED STONE FRUIT • arugula, fennel, goat cheese, hazelnut, chile vinaigrette 16
- CHOPPED • gem lettuce, radicchio, chickpea, salami, pecorino, fennel, italian dressing 16
- ALBACORE TUNA CONSERVA • farro, haricot vert, herb aioli, olives, pickled red onion 16
- BURRATA • heirloom tomato, basil, olive powder, aged balsamic, sea salt 16
- DRY AGED NY STRIP • arugula, fennel, red onion, tomato, herb vinaigrette, parmesan 18

pasta

pastas are handmade daily

- CAVATELLI • cacio e pepe, pecorino, black pepper 17
- CHITARRA • pomodoro, heirloom cherry tomato, garlic, chile flake, basil 18
- RISOTTO • corn sugo, heirloom tomato, basil, chives 18
- PAPPARDELLE • veal and prosciutto bolognese, parmesan, herbs 22

sandwich

all sandwiches come with house made pickled vegetables

- CAPRESE • basil pesto, mozzarella, vine tomatoes, aged balsamic, finishing oil 15
- LAMB MEATBALL • herbs, pickled fennel, radish, yogurt, watercress 16
- CHICKEN MILANESE • garlic aioli, spicy relish, red onion, arugula 16
- PROSCIUTTO • stracchino, arugula, finishing oil, sea salt 16

main

- CHICKEN UNDER BRICK • balsamic chile glaze, charred onion, shishito peppers, pan jus 26
- PROSCIUTTO WRAPPED PORK CHOP • mustard greens, leeks, stone fruit mostarda 27
- PAN SEARED HALIBUT • toybox squash, pea tendrils, squash blossom pesto 32

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 CICCIO • garlic, chile, lemon

