



Executive Chef: Rob Holt
Chef De Cuisine: Sean Weyhmiller

Summer 2010

antipasti

warm castelvetrano olives & roasted almonds \$6

roasted mediterranean octopus

with cerignola olives, crushed yukon gold potatoes

preserved lemon & calabrian chili \$11

fried happy boy farms squash blossoms

filled with lemon ricotta, herbs & roasted corn

served with a piquillo salsa \$10

house cured monterey bay sardines with roasted
gaspacho vinaigrette, arugula & fresh chickpeas \$9

fritto misto of cauliflower, summer squash,
romano beans, fennel, lemon & spicy aioli \$11

wood-fire roasted meatballs

with rapini & tomato ~ prosciutto brodo \$11

wood-fire roasted summer squash

with burrata, sea salt, calabrian chili & marjoram \$12

summer corn soup

garlic, fennel, spicy poblano and corn salsa \$8

contorni

braised romano beans

garlic, chili flake & tomato \$5

happy boy farms sautéed spinach

with garlic, golden raisins, spicy almonds \$5

stone ground polenta with corn & grana padano \$5

insalate

bing cherry & farro salad

toasted pistachio, greek yogurt, treviso & olive oil

\$6(sm)/\$11(lg)

tricolore salad with radicchio,

frisee, escarole, lemon ~ anchovy vinaigrette,

crushed grissini & pecorino romano \$0(sm)/\$11(lg)

seasonal chopped salad with broccoli, fontina

pumpkin seeds, crispy pancetta, radicchio, iceberg

lettuce, corn, radish, egg, & dijon red wine vinaigrette

\$7(sm)/\$12(lg)

house arugula salad

toasted almonds, fennel & white balsamic ~ honey

vinaigrette \$0(sm)/\$11(lg)

pizzas

margherita with tomato, mozzarella & basil \$13

bianca with prosciutto di parma, wild arugula,

mozzarella, grana padano & evo \$16

onion with roasted tomato, marjoram,

calabrian chilli & mozzarella \$15

quattro formaggi with mozzarella, fontina, pecorino,
grana padano, crimini mushrooms, truffle oil & sage \$16

napoletana with tomato, anchovies, capers,

mozzarella, black olives & chiii flake \$14

pepperoni with tomato sauce, mozzarella

& grana padano \$14

black mission fig with garlic, mozzarella, gorgonzola,

pancetta & arugula \$16

spicy house sausage with aged provolone, tomato

mozzarella & broccoli rabe \$16

calamari with spicy tomato, gremolata, pecorino

hearts of celery, red onion & radicchio \$16

calzone with house fennel sausage, calabrian chili

spinach & calabro ricotta \$16

basil pesto with lemon ricotta, piquillo peppers,

& summer squash \$15

add to any pizza:

spicy house fennel sausage \$3 an egg \$2 arugula \$3

pancetta \$3

entree

wood-oven braised chicken all' arrabbiata

braised leg, thigh & breast with tomato,

spicy peppers & marjoram \$16

seared albacore tuna

black risotto with corn, piquillo peppers, red onions,

garbanzo beans & cherry tomatoes \$17

house made lemon pepper fettucine

baby spinach, fava beans, prosciutto,

garlic and grana padano cheese \$16

slow braised pork shoulder creamy roasted corn

polenta, rapini & spicy romesco \$18