



antipasti

warm picholine olives & roasted almonds \$6

*pan roasted mediterranean octopus
cerignola olives, crushed yukon gold potatoes
preserved lemon & calabrian chili \$11*

*wood-fire roasted meatballs
tomato ~ prosciutto brodo \$11*

*chiogga beets & rosemary almonds
ancho cress, ricotta salata caprina,
meyer lemon olive oil \$10*

*crisp fried porcini mushroom arancini
balsamico, rucolla \$10*

*fire roasted pork belly
umbrian lentils, shinko pear, aged balsamic \$10*

*fritto of "roman style" artichokes
delicata pumpkin, fennel
& meyer lemon aioli \$11*

*bruschetta duo
house pulled mozzarella, braised umbrian chickpeas,
wood roasted crimini mushrooms,
prosciutto d' parma \$11*

*puree of celery root soup
fried sage, fuji apples, brown butter \$9*

contorni

*wood roasted local brussel sprouts
meyer lemon, chili flakes, sicilian olive oil \$6*

*braised tuscan kale &
roasted rouge d' etampes pumpkin
pumpkin seeds, cinnamon, chili, garlic \$5*

*stone ground polenta with wood roasted tomatoes
grana padano \$5*

insalate

*tri-colore salad
radicchio, escarole, arugula
lemon & anchovy vinaigrette, croutons, pecorino,
\$6(sm)/\$11(lg)*

*castelfranco radicchio & satsuma mandarin
blood orange, shaved fennel, candied walnuts
ricotta salata caprina, meyer lemon~ honey vinaigrette
\$7(sm)/\$13(lg)*

*wild arugula salad
shinko pears, toasted almonds, huckleberries, truffled
pecorino, white balsamic vinaigrette \$7(sm)/\$13(lg)*

*seasonal chopped salad
broccoli, pumpkin seeds, salami, radicchio,
watermelon radish, carrot, boiled egg, mozzarella
& dijon chive dressing \$7(sm)/\$13(lg)*

pizzas

margherita tomato, mozzarella & basil \$13

*bianca prosciutto di parma, wild arugula,
mozzarella, grana padano & e.v.o.o. \$16*

*potato red onions, escarole, mozzarella, fontina,
grana, calabrian chilli & marjoram \$15*

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

*napoletana tomato, anchovies, capers, mozzarella,
black olives & chili flake \$14*

*pepperoni tomato sauce, mozzarella
& grana padano \$14*

*spicy house fennel sausage aged provolone,
tomato, mozzarella & broccoli di ciccio \$16*

*calamari spicy tomato, gremolata, pecorino
hearts of celery, red onion & radicchio \$16*

*calzone spicy house fennel sausage, calabrian chili,
escarole & calabro ricotta \$16*

*pumpkin pizza rouge d' estampes pumpkin, tuscan
kale pesto, fontina, grana, pancetta \$17*

add to any order:

*spicy house fennel sausage \$3 an egg \$2 arugula \$3,
pancetta \$3 flat bread \$2, calabrian chilli \$1*

entree

*wood-oven braised chicken all' arrabbiata
braised leg, thigh & breast with tomato,
spicy peppers & marjoram \$16*

*pan roasted seafood stew
local rock coa, mussels, manila clams, bay scallops
sardinian fregola, braised fennel, saffron aioli \$18*

*house made porcini pappardelle
yellowfoot chantanrelles, green garlic, pea sprouts,
grana padano \$18*

*wood fire baked rigatoni "alla amatriciana"
guanciale, tomato, broccoli di ciccio, pecorino romano
mozzarella, parsley \$16*

*pan roasted pork loin "milanese"
roasted yukon potatoes, braised leeks,
smoked prosciutto, lemon~caper sauce \$17*