



SPUNTINI

BACCALA BRUSCHETTA
salt cod, farm egg, salsa verde 8

CHICKEN LIVER BRUSCHETTA
ramp pesto, summer truffle 10

HEIRLOOM TOMATO BRUSCHETTA
Ricotta, fine herbs 7

SQUASH BLOSSOMS
Ricotta, tomato marmalade, tonnato 8

PARMESAN & TRUFFLE ARANCINI 9

CURED MEATS

San Daniela Prosciutto 16 mos
Prosciutto di Parma DOP 16 mos
Olli Calabrese Spicy Salami
Olli Toscana Fennel Salami
Olli Tartufo Salami
Housemadwe Porchetta

pick 3 or pick all 18/32

CHEESES

Crucolo
semisoft cow's milk
Dolce Latte Gorgonzola
Boschetto
pecorino with truffle
Tallegio
soft, ripe cow's milk

APERITIVO

SHAVED PORCHETTA
Asparagus, egg yolk 14

CHOPPED SALAD
Lollo bionda, guanciale, gorgonzola, egg 12

GRILLED SUMMER VEGETABLES
Anchovy, basil, lemon 11

AHITUNA
Avocado sorbet, pine nuts, heirloom
tomato 15

CARAWAY CAESAR
Butter lettuce, rye crisps, Grana Padano 13

'NDUJA AND FRESH MELON
Burrata, pea tendrils 13



*all pizza dough is lovingly crafted
with beer from Pale Fire Brewing Co.*

FOOLS GOLD

Prosciutto, fig, honeycomb,
pistachio 15

MEDITERRANEAN

Eggplant, cherry tomato, smoked
mozzarella, ramp pesto 14

MEAT & POTATOES
Ramps, gold potatoes, pancetta,
gorgonzola, sherry 15

TESTACCIO
Porchetta, smoked peaches,
tallegio, rosemary 16

PIZZA FRITO CLASSICO
Fried pizza, tomatoes,
mozzarella, basil 14

MARGHERITA DI COCO
Tomatoes, fresh mozzarella,
garden herbs 12

GREEN GODDESS
Asparagus, ricotta, farm egg,
summer truffle 21

PIG DESTROYER
Capicola, pepperoni, porchetta,
fontina, tomato 15

DIY
BUILD YOUR OWN

marinara pie 9

mozzarella | ricotta | fontina |
gorgonzola | tallegio 2 each

pepperoni | porchetta |
prosciutto | 'nduja 3 each

caramelized onions | red peppers |
arugula 1.50 each

roasted Maitake
mushrooms 2

BAKED ZITI
Bolognese, mozzarella, ricotta 18

**BLACK SPAGHETTI CON
FRUTTI DI MARE**
clams, crab, jalapeno, fennel,
brodetto 16/29

CACIO E PEPE
Spaghetti, pecorino, black pepper,
lemon 10 / 17

RYE CAMPANELLE
smoked rabbit, fava beans, maitake,
rhubarb 14 / 21



RICOTTA RAVIOLI
sheep's milk ricotta, artichokes,
spring carrots 14 / 22



splurge for one, split for two

CHICKEN ALLA DIAVOLA
Crispy polenta, charred
spring onions 29

GRILLED MARKET FISH
chef's accompaniments,
rotates daily MKT

3 CANNOLIS
Classic | Chocolate | Seasonal

TIRAMISU PAVE
Mascarpone mousse, espresso mouse,
chocolate genoise, chocolate gelato

HOMEMADE GELATOS
Sicilian Pistachio, Manjari Dark Chocolate,
Vanilla-Thyme Seasonal Sorbet

PANNA COTTA
Honey ricotta, caramelized figs, balsamic, vanilla thyme gelato

DESSERTS

*Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
NOTE: Not all food + preparation ingredients are listed on this menu. Please inform your server upon seating if you have any allergies.*