

APPETIZERS & SALADS

little gem caesar, creamy anchovy dressing, focaccia croutons 18

watercress, shaved fennel, local berries, gorgonzola, candied pecans, champagne vinaigrette 19

baby greens, sherry shallot vinaigrette 17

smoked salmon, lemon dill robbiola, crispy capers, red onion agrodolce, focaccina 19

prosciutto, salame, capocollo, porchetta, tuscan pecorino, olives sm 20 / lg 26

PIZZA

Neapolitan style, DOP tomato and fresh mozzarella

MARGHERITA

mozzarella, tomato, oregano, basil 21

CAPRINA

fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21

PANUOZZO

sausage, tomato, hot pepper, mozzarella 21

WOOD FIRED SANDWICHES

served with mixed baby greens

porchetta, arugula, spicy aioli, cornichons 20

curried chicken salad, currants, cashews, celery, mesclun 18

roasted eggplant, fire roasted tomato sauce, pecorino sarde, frisee, pepper pesto 19

rueben, house made pastrami, sauerkraut, swiss cheese, russian dressing, caraway 20

MAIN DISHES

rigatoni, sausage, peas, cream, tomato, pepper flakes 24

trofie, basil pesto, summer beans, toasted pine nuts, lemon zest 23

grass fed aged ribeye steak (14 oz), arugula, shaved parmesan, sungold tomatoes 45

steelhead trout, caviar lentils, peperonata, herb salad 36

SIDES

rosemary fries, herb aioli 10

white gigante beans 10

fingerlings, chickpeas, sage, spicy aioli 10

summer beans, salsa verde 11