

SALADS & APPETIZERS

little gem caesar, creamy anchovy dressing, focaccia croutons 18

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

baby greens, radish, sherry shallot vinaigrette 17

lacinato kale, tuscan pecorino, currants, pine nuts, balsamic vinaigrette 18

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

EGGS & NOT SO ITALIAN

egg dishes are served with a side salad

baked eggs, n'duja, stewed peppers, onions, tomato sauce, spices, focaccina 19

omelette, kale, goat cheese, herbs, focaccina 17

eggs benedict, porchetta, hollandaise, english muffin 19

avocado focaccia, two eggs over easy, furikake, pickled goat horn peppers 17

buttermilk pancakes, mixed berries, maple syrup 18

PANUOZZO

(pah-noo-OHT-soh) Italian street food, specifically a pizza bread SANDWICH

served with a side salad

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

PIZZA

neapolitan style pizza, gluten free upon request

MARGHERITA

mozzarella, tomato, oregano, basil 21

CAPRINA

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

SMOKED SALMON

everything bagel crust, creme fraiche, capers, dill 22

PASTA & MAIN DISHES

pasta dishes can be made gluten free upon request

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

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

grass fed aged ribeye, arugula, shaved parmesan, sungold tomatoes 45

steelhead trout, caviar lentils, peperonata 36

cheeseburger, lettuce, tomato, onion, french fries 24

FOR THE TABLE

rosemary fries, herb aioli 10

white gigante beans 10

fingerlings, chickpeas, sage, spicy aioli 10

summer beans, salsa verde 11