

SALADS & APPETIZERS

little gem caesar, creamy anchovy dressing, focaccia croutons 18

watercress, shaved fennel, winter citrus, gorgonzola, candied pecans, white balsamic 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, apple compote, 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

reuben, 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 23

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, toasted pine nuts, lemon zest 24

grass fed aged ribeye, arugula, shaved parmesan, lemon, olive oil 45

branzino, herbed barley, baby turnips, caper-raisin vinaigrette 38

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

brussels sprouts, pomegranate seeds, hot honey 13