

brunch

two fried eggs amatriciana | swiss chard + herb roasted potato + malted brown toast 13.  
two soft egg calzone | spinach + bacon + dry chili + mozzarella 14.  
short rib hash + fried egg | seasonal vegetable + scallion and herb gremolata 15.5  
shrimp fritatta | summer squash + sweet pepper + pesto + herb potato 15.  
filone french toast | peach + almond custard + organic maple syrup\* 13.5

sides

smoked bacon 5. / herb roasted potato 6. / giant meatball 9.5 / truffle parmesan fries 8.5  
mascarpone polenta 8.5 / burnt brussels sprouts 9.

booze

bloody mary | bloody mix + vodka + salt + pepper + pepperoncini + mozzarella 9.  
shandy | lager + lemonade 8.  
tequila fly trap | jalapeno infused tequila + agave nectar + dry cucacao 9.  
bellini | prosecco + house made seasonal mixer 9. a la carte / 20. bottomless  
seasonal mixers: blood orange / peach / grapefruit / strawberry

bread + spreads

chicken liver pâté | barolo soaked fig 9.5  
whipped smoked salmon | celery + poppy + crème fraîche + lemon oil 9.5  
traditional hummus | crispy spiced ceci bean + chili oil 8.5

salads

tricolore | speckled romaine + endive + radicchio + bibb + radish + grana padano + honey lemon vinaigrette 11. / family style 25.  
beet + stone fruit | citrus + frisee + arugula + toasted quinoa + lemon yogurt 13.5  
chopped | casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb\* 13.5 / family style 31.  
burrata + tomato | hearts of palm + gaeta olive + watercress + buckwheat + toast 14.5  
smoked chicken | hard boiled egg + breadcrumb + tomato + sunflower seed + radish + avocado + ricotta salata + frá diavolo vinaigrette 16.5  
  
+ chicken 7.5 / + salmon 8. / + shrimp 10.

small plates

fried squash blossoms | lemon ricotta + saffron aioli + chimichurri 14.5  
polenta board | creamy mascarpone polenta + chef’s whim ragu 16.  
cheese + salumi platter | chef’s whim + seasonal accompaniments\* 24.

pizza

margherita | san marzano tomato + house made mozzarella + basil 15.5  
casalingo pepperoni + fennel sausage | mozzarella + peppadew pepper 17.5  
burrata + rapini pesto | castelvetrano olive + chili + lemon 16.5  
mushroom + goat cheese | caramelized onion + truffle oil + fresh herb 17.  
date + ricotta + bacon | smoked almond + arugula + parmesan + balsamic\* 17.  
spicy coppa + salame pizza | pepperoncini + fra diavolo tomato + basil 17.  
  
+ fennel sausage 2. / + farm egg 2.5 / + white anchovy 3. / + prosciutto 3.5

other

eggplant pepperonata piadina | tomato + spinach + mozzarella + greens salad 15.  
wagyu burger | taleggio + port wine onion + porcini aioli + brioche bun + fries\*\* 19.  
tagliatelle | bolognese + veal + pork + parmesan 19.5 / family style 52.  
bucatini | guanciale + tomato + chili + pecorino + hen egg\*\* 21. / family style 52.  
pappardelle | short rib + cremini mushroom + carrot + parmesan 24. / family style 58.  
salmon | ancient grains + sicilian puttanesca + macadamia nut + herb salad\* 29.

bread service only upon request / family style serves 3-4 guests / \*NUT ALLERGY / \*\*these items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.