

brunch

- one pound ricotta pancake | seasonal fruit + honey butter + rum maple syrup 14.
- croissant sandwich | scrambled egg + prosciutto + tomato + avocado + radish sprout + calabrian mayo 15.
- brunch pizza | scrambled egg + bacon + avocado + mozzarella + parmesan + ricotta salata + crème fraiche + green tomato salsa verde 16.
- shrimp + pork belly | mascarpone polenta + poached egg + spicy agrodolce 18.
- avocado toast | cured salmon + dijon crema + everything bagel spice + cucumber and red onion salad 16.

sides

- bacon 3. | farm egg 2. | burnt brussels sprouts 9. | truffle parmesan fries 8.5

booze

- bloody mary | vodka + ivan’s hot sauce + celery + horseradish 11.
- michelada | house made spicy mary mix + lime juice + beer + lime salted rim 11.
- beer shandy | lager + lemonade 8.
- eclipse | prosecco + grapefruit + angostura bitters 11.
- bellini | prosecco + house made seasonal mixer 9. a la carte | 20. bottomless

bread + spreads

- chicken liver pâté | barolo soaked fig 9.5
- roasted tomato focaccia | ocean butter 9.5
- house made ricotta | stone fruit + basil oil 9.5

salads

- tricolore | endive + pink rosa radicchio + baby gem + radish + parmigiano reggiano + lemon vinaigrette 12. / family style 28.
- beet + citrus | mâche + frisee + chili granola + yogurt* 13.5
- chopped | casalingo pepperoni + cucumber + green bean + tomato + provolone + pepperoncini + almond + dill + rosemary breadcrumb* 13.5 / family style 31.
- tuscan kale | sunflower seed + mint + ricotta salata + gold raisin + spiced buttermilk emulsion** 12. / family style 28.
- burrata + tomato | hearts of palm + gaeta olive + watercress + buckwheat + toast 14.5
- + chicken 7.5 / + salmon 8. / + shrimp 10.

small plates

- charred cauliflower | fennel + pine nut + golden raisin + mint + yogurt* 11.
- 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

- ricotta di bufala | calabrian chili + garlic + mozzarella + campari tomato 17.
- margherita | san marzano tomato + house made mozzarella + basil 15.5
- casalingo pepperoni + fennel sausage | mozzarella + peppadew pepper 17.5
- lamb nduja sausage | rapini + roasted tomato + pecorino + provolone dulce + mint + parsley 17.5
- mushroom + goat cheese | caramelized onion + truffle oil + fresh herb 17.
- date + ricotta + bacon | smoked almond + arugula + parmesan + balsamic* 17.
- + fennel sausage 2. / + farm egg 2.5 / + white anchovy 3. / + prosciutto 3.5

other

- baked fazzoletti | bolognese + parmesan + lemon ricotta 20.
- pappardelle | short rib + cremini mushroom + carrot + parmesan 24. / family style 58.
- squid ink linguine | mussel + clam + shrimp + fennel soffrito + arrabiata 24.
- wagyu burger | taleggio + port wine onion + porcini aioli + brioche bun + fries** 19.
- 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.