

BRUNCH

ANTIPASTI

MARINATED OLIVES 9

CHEESE PLATE 8/22

Hudson Flowers (Raw Cow)
Nettle Meadow, NY

Cave Aged Reserve Treeline (Cow)
Murray's Cheese, NY

Bayley Hazen Blue (Raw Cow)
Jasper Hill Farm, VT

**STRACCIATELLA &
HOUSE BREAD 19**
add cultured butter 4
add Spanish anchovies 8

FIRE & ICE 20

SALUMI PLATE 8/22

True Story Prosciutto
Poconos, PA

Smoking Goose Finocchiona
Indianapolis, IN

Benton's Country Ham
Madisonville, TN

A COMBINATION OF SALUMI & CHEESE 37

FIRST

LITTLE GEM SALAD 19

dill, pecorino, mint and breadcrumbs

MARINATED CUCUMBERS 16

garlic, chili, chrysanthemum greens
and spicy seeds

**BUFFALO
CHICKEN WINGS 23**
with ranch, celery and carrots

TUNA CARPACCIO 26

husk cherries with horseradish and lime

MEATBALLS 18

beef and pork with basil and
parmigiano reggiano

SECOND

LINGUINE CARBONARA 24

guanciale, pecorino romano and egg

BUCATINI AMATRICIANA 23

guanciale, pecorino romano,
tomato, chili



PAPPARDELLE WITH BRAISED VEAL 27

celery leaf, parmigiano reggiano, lemon

PASTA E FAGIOLI 25

butter beans and parmigiano reggiano

BRUNCH

BUTTERMILK PANCAKE 13

cultured butter and maple syrup

STEAK & EGGS 34

Double R Ranch zabuton
and buttered potatoes



CHEESEBURGER 22

with American cheese, white onion
and crispy potatoes

'NDUJA SOFT SCRAMBLE 17

with house bread

PIZZA

MARGHERITA 23

tomato, mozzarella, basil,
extra virgin olive oil

FAMOUS ORIGINAL 24

tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili

GUANCIALE & EGG 26

tomato, mozzarella, guanciale,
egg, breadcrumb

BEE STING 26

tomato, mozzarella, soppressata,
basil, chili, honey

WAINGRO 28

arrabbiata, mozzarella,
parmigiano reggiano,
caciocavallo, meatballs, basil

SIDE ZADDY 24

mozzarella, row 7 upstate abundance
potatoes, anchovies, salsa verde

SPECKENWOLF 26

mozzarella, speck, mushroom,
onion, oregano, black pepper

CHEESUS CHRIST 25

mozzarella, taleggio, cream, parmigiano
reggiano, black pepper

ROSSO 18

tomato, garlic, oregano,
extra virgin olive oil

PIZZA TOPPINGS

\$7

basil

honey

jalapeño

pepperoncini

red onions

parmigiano

pecorino

garlic

\$3

mushrooms

mozzarella

ricotta

caciocavallo

olives

\$5

stracciatella

anchovies

pepperoni

pork sausage

speck

prosciutto

guanciale

soppressata



Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

Due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. For more information please speak to a manager.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
20% automatic gratuity will be added to parties of 6 or more.