

## 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

#### SUGAR SNAP PEAS 21

pea shoots, shallot, green garlic

#### MEATBALLS 18

beef and pork with basil and  
parmigiano reggiano

#### BUFFALO CHICKEN WINGS 23

with ranch, celery and carrots

### 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

### 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

#### 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  
egg

\$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.