

MID-DAY

ANTIPASTI

MARINATED OLIVES 9

CHEESE PLATE 8/22
St. Stephen (Cow)
Four Fat Fowl, NY

Clothbound Cheddar (Cow)
Cabot, VT

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

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

ENDS MEAT COPPA 11
focaccia and house butter

**A COMBINATION OF
SALUMI & CHEESE 37**

FIRE & ICE 20

SALUMI PLATE 8/22
True Story Prosciutto
Poconos, PA

Smoking Goose Finocchiona
Indianapolis, IN

Benton's Country Ham
Madisonville, TN

KITCHEN

LITTLE GEM SALAD 19
dill, pecorino, mint
and breadcrumbs



MARINATED CUCUMBERS 16
garlic, chili, chrysanthemum greens
and spicy seeds

PIZZA

MARGHERITA 23
tomato, mozzarella, basil,
extra virgin olive oil

FAMOUS ORIGINAL 24
tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili

SUMMER RAMP UP 23
stracciatella, calabrian chili, ramps

BEE STING 26
tomato, mozzarella, soppressata,
basil, chili, honey

LARDO CALRISSIAN 21
taleggio, lardo, rosemary,
gremolata, lemon

ROSSO 18
tomato, garlic, oregano,
extra virgin olive oil

WAINGRO 28
arrabbiata, mozzarella, parmigiano,
caciocavallo, meatballs, basil

SPRING OF DOOM 25
ricotta, pork sausage,
spigarello, chili, garlic

CHEESUS CHRIST 25
mozzarella, parmigiano, taleggio,
black pepper, cream

\$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

