

## 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

## FIRST

### LITTLE GEM SALAD 19

dill, pecorino, mint and breadcrumbs

### MARINATED CUCUMBERS 16

garlic, chili, chrysanthemum greens  
and spicy seeds

### SUGAR SNAP PEAS 20

fava, alliums and horseradish

### DELTA ASPARAGUS 20

walnut romesco and roomano cheese

### MEATBALLS 18

beef and pork with basil and  
parmigiano reggiano

## SECOND

### LUMACHE CACIO E PEPE 22

pecorino romano and black pepper

### BUCATINI AMATRICIANA 23

guanciale, pecorino romano,  
tomato, chili

### TAGLIATELLE WITH BRAISED OXTAIL 24

tomato, horseradish, gremolata

### RIGATONI CARBONARA 24

guanciale, pecorino romano,  
and black pepper

### GIGLI WITH BRAISED GOAT 24

white wine, lemon, pecorino fiore sardo and  
soft herbs

## THIRD

### AMERICAN WAGYU ZABUTON STEAK 38

marble potatoes and salsa verde

### GRILLED RED WATTLE PORK CHOP 20

market greens, gremolata,  
fennel pollen and lemon

### CHEESEBURGER 22

with American cheese, white onion  
and crispy potatoes

## PIZZA

### MARGHERITA 23

tomato, mozzarella, basil,  
extra virgin olive oil

### BEE STING 26

tomato, mozzarella, soppressata,  
basil, chili, honey

### ROSSO 18

tomato, garlic, oregano,  
extra virgin olive oil

### NORMCORE 24

sungold tomatoes, mozzarella, basil,  
extra virgin olive oil

### FYRE & ICE 22

stracciatella, parmigiano reggiano  
garlic, calabrian chili, basil

### LARDO CALRISSIAN 21

talleggio, guanciale, fennel pollen,  
gremolata, lemon zest

### WAINGRO 28

arrabbiata, mozzarella, parmigiano,  
caciocavallo, meatballs, basil

### URSULA'S PARADE 26

mozzarella, clams, garlic,  
calabrian chili, parsley, lemon

### LUPETTO 24

smoked mozzarella, ricotta, parmigiano,  
sunflower pesto, green garlic

\$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

**"Always for Pleasure!"**

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.