

BRUNCH

ANTIPASTI

MARINATED OLIVES 9

CHEESE PLATE 8/22

Hudson Flowers (Raw Cow)

Nettle Meadow, NY

Tumbleweed (Raw Cow)

5 Spoke Creamery, NY

Bayley Hazen Blue (Raw Cow)

Jasper Hill Farm, VT

**STRACCIATELLA &
HOUSE BREAD** 19

add cultured butter 4

add Spanish anchovies 8

**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 garlic croutons

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

**LUMACHE
POMODORO** 24

sungold tomatoes,
parmigiano reggiano, basil

**BUCATINI
AMATRICIANA** 23

guanciale, pecorino romano,
tomato, chili

**TAGLIATELLE
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

NORMCORE 24

mozzarella, sungold tomatoes, 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

\$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

"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.
20% automatic gratuity will be added to parties of 6 or more.