



ANTIPASTI

MARINATED OLIVES 10

FIRE & ICE 21
stracciatella & 'nduja with house bread

DUCK LIVER MOUSSE 15
mandarinquats with house bread

PROSCIUTTO 16
True Story Prosciutto with house bread
and cultured butter

STRACCIATELLA & HOUSE BREAD 19
add cultured butter 4
add Don Bocarte anchovies 8

FIRST

JAPANESE SWEET POTATOES 19
kefir, husk cherries, tarragon and lovage

GREEN LETTUCES 19
sea lettuce, anchovy, market herbs,
pecorino fiore sardo and caper breadcrumbs

ANDYS ORCHARDS PEACHES 18
leche de tigre, cilantro flowers

WAGYU BEEF CARPACCIO 24
mandarinquat, piave vecchio,
dandelion greens

MEATBALLS 16
beef, pork, parmigiano reggiano,
gremolata and basil

SUGAR SNAP PEAS 19
salsa verde, parmigiano reggiano,
and lemon

GRILLED ROMANO BEANS 22
chimichurri, gremolata bread crumbs,
lemon

SECOND

SPAGHETTINI CACIO E PEPE 22
pecorino romano and black pepper

RIGATONI CARBONARA 25
guanciale, pecorino romano
and black pepper

BUCATINI AMATRICIANA 24
guanciale, pecorino romano, tomato, chili

LINGUINE WITH LITTLENECK CLAMS 28
lemon, chive and calabrian chili

RIGATONI POMODORO 25
sungold tomato,
parmigiano reggiano, chili



THIRD

AMERICAN WAGYU ZABUTON STEAK 39
charcoal grilled with market greens
and crispy potatoes

CRISPY SQUID 34
squid ink vinaigrette, lime, serrano
and shallot

CHEESEBURGER 22
with American cheese, white onion
and crispy potatoes

PEADS AND BARNETT SPARE RIBS 24
from the wood oven
with fennel pollen and lemon

PIZZA

MARGHERITA 24
tomato, mozzarella, basil,
extra virgin olive oil

BEE STING 28
tomato, mozzarella, soppressata,
basil, chili, honey

THE DUJA VU 29
stracciatella, 'nduja,
basil, frisée

DOMINO EFFECT 26
tomato, mozzarella, parmigiano,
smoked sausage, garlic,
prosciutto breadcrumbs

CHEESUS CHRIST 24
mozzarella, taleggio, parmigiano
reggiano, black pepper, cream

NORMCORE 26
sungold tomato, mozzarella,
parmigiano, basil, garlic

LUPO 29
green garlic, pesto, mozzarella,
ricotta, prosciutto

ZEPHYR 25
squash blossom, squash,
stracciatella, lemon

LARDO CALRISSIAN 21
taleggio, guanciale, fennel pollen,
gremolata, lemon

\$3

basil
garlic
jalapeño
pepperoncini
red onions
parmigiano
pecorino

\$4

calabrian chili
olives
mushroom
mozzarella
ricotta
egg

\$6

anchovies
beef pepperoni
pork sausage
speck
prosciutto
guanciale
soppressata

DESSERT

SEASONAL ICE CREAM 8

TIRAMISU 16

BASQUE CHEESECAKE 14

"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.