

ANTIPASTI

MARINATED OLIVES 9

CHEESE PLATE 8/22

Four Fat Fowl (cow)
St. Stephen, Stephentown, NY

Clothbound Cheddar (Cow)
Jasper Hill, Greensboro, VT

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

STRACCIATELLA & HOUSE BREAD 19

add cultured butter 4
add Spanish anchovies 8

FIRE & ICE 20

A COMBINATION OF SALUMI & CHEESE 37

LA SALUMINA COPPA DI TESTA 13

LA SALUMINA SPALLA 16

SALUMI PLATE 8/22

Smoking Goose Finocchiona
Indianapolis, IN

True Story Prosciutto
Poconos, PA

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

ZERBINATI MELON & PROSCIUTTO 20

stracciatella cream,
bronze fennel and walnut

CHILLED STONE FRUIT 15

with leche de tigre and cilantro

MEATBALLS 18

beef and pork with basil and
parmigiano reggiano

SUGAR SNAP PEAS 20

fava bean and horseradish

SECOND

LUMACHE CACIO E PEPE 22

pecorino romano and black pepper

BUCATINI AMATRICIANA 23

guanciale, pecorino romano,
tomato, and chili

SPACCATELLI SUNGOLD POMODORO 23

parmigiano reggiano and basil

RIGATONI CARBONARA 24

guanciale, pecorino romano,
and black pepper

GIGLI WITH BRAISED GOAT 25

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

FYRE & ICE 22

stracciatella, parmigiano reggiano
garlic, calabrian chili, basil

LARDO CALRISSIAN 21

taleggio, guanciale, fennel pollen,
gremolata, lemon zest

NORMCORE 24

sungold tomatoes, mozzarella,
basil, extra virgin olive oil

WAINGRO 28

arrabbiata, mozzarella, parmigiano,
caciocavallo, meatballs, basil

URSULA'S PARADE 26

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

LORENZO'S OIL 24

asparagus, stracciatella,
green garlic, mint

\$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.