

LUNCH

ANTIPASTI

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

SALUMI PLATE 8/22
True Story Prosciutto
Poconos, PA
Smoking Goose Finocchiona
Indianapolis, IN
Benton's Country Ham
Madisonville, TN

**A COMBINATION OF
SALUMI & CHEESE** 37

FIRE & ICE 20
MARINATED OLIVES 9

LA SALUMINA SPALLA 8
**LA SALUMINA
COPPA DI TESTA** 13

KITCHEN

LITTLE GEM SALAD 19
dill, pecorino, mint and breadcrumbs

MELON & PROSCUITTO 20
stracciatella cream, bronze fennel
and macadamia nut

MEATBALLS 18
beef and pork with basil and
parmigiano reggiano

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



CHEESEBURGER 22
with American cheese, white onion
and crispy potatoes

PASTA

LUMACHE CACIO E PEPE 22
pecorino romano and black pepper

GIGLI WITH BRAISED GOAT 24
white wine, lemon,
pecorino fiore sardo and soft herbs

**SUNGOLD TOMATO
POMODORO** 23
parmigiano reggiano and basil

BUCATINI AMATRICIANA 23
guanciale, pecorino romano,
tomato and chili

RIGATONI CARBONARA 24
guanciale, pecorino romano
and black pepper

PIZZA

MARGHERITA 23
tomato, mozzarella, basil,
extra virgin olive oil
FAMOUS ORIGINAL 24
tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili
CHEESUS CHRIST 25
mozzarella, parmigiano, taleggio,
black pepper, cream

BEE STING 26
tomato, mozzarella,
soppressata,
basil, chili, honey
**LARDO
CALRISSIAN** 21
taleggio, guanciale,
fennel pollen,
gremolata, lemon zest

ROSSO 18
tomato, garlic, oregano,
extra virgin olive oil
NORMCORE 24
sungold tomatoes, mozzarella,
basil, extra virgin olive oil
WAINGRO 28
arrabbiata, mozzarella,
parmigiano, caciocavallo,
meatballs, basil

FYRE & ICE 22
stracciatella, parmigiano
reggiano, garlic, calabrian chili,
basil
LUCKY PIERRE 25
squash blossom, stracciatella,
garlic, oregano,
Cantabrian anchovy

\$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.