



ANTIPASTI

MARINATED OLIVES 10

FIRE & ICE 21
stracciatella & 'nduja with house bread

STRACCIATELLA & HOUSE BREAD 19

add cultured butter 4
add Don Bocarte anchovies 8

SALUMI 26

True Story Prosciutto Poconos, CA
Smoking Goose Finnochiona Chicago, IL
Prosciutto di Parma Black, Parma, Italy

FIRST

JAPANESE SWEET POTATOES 19
kefir, chupon tomatillo, tarragon and lovage

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

WAGYU BEEF CARPACCIO 24
mandarinquat, piave vecchio,
dandelion greens

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

CRISPY SQUID 21
squid ink vinaigrette, lime, serrano and shallot

HEIRLOOM TOMATOES 22
lemon, basil, parsley and walnuts



GRILLED ROMANO BEANS 22
salsa verde, gremolata
bread crumbs and lemon

WEISER MELON AND PROSCIUTTO 19
cavaillon melon, stracciatella
and macadamia nuts

WOOD ROASTED SWEET PEPPERS 16
Jimmy Nardellos, fennel pollen, olive oil

SECOND

SPAGHETTINI CACIO E PEPE 22
pecorino romano
and black pepper

LINGUINE CARBONARA 25
guanciale, pecorino romano
and black pepper

BUCATINI AMATRICIANA 24
guanciale, pecorino romano,
tomato, chili

RIGATONI POMODORO 25
sungold tomato,
parmigiano reggiano, chili

THIRD

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

GRILLED HAMACHI COLLAR 34
calabrian chili and lime

CHEESEBURGER 22
with American cheese, white onion
and crispy potatoes

TRUE STORY SPARE RIBS 24
from the wood oven,
fennel pollen, lemon

PIZZA

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

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

LARDO CALRISSIAN 22
taleggio, guanciale, fennel pollen,
gremolata, lemon

THE DUJA VU 29
stracciatella, 'nduja,
basil, fris e

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

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

ZEPHYR 25
squash blossom, squash,
stracciatella, lemon

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

\$3

basil
garlic
jalape o
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.