



ANTIPASTI

MARINATED OLIVES
9/9.27

STRACCIATELLA &
HOUSE BREAD
19/19.57
add cultured butter 4/4.12

FIRE & ICE
stracciatella and cold smoked 'nduja
served with house bread
20/20.60

SALUMI PLATE
Smoking Goose Finocchiona Indianapolis, IN
True Story Prosciutto Poconos, PA
Benton's Country Ham Madisonville, TN
22/22.66

LA SALUMINA COPPA DI TESTA
Hurleyville, NY
13/13.39

LA SALUMINA SPALLA
Hurleyville, NY
16/16.48

FIRST

LITTLE GEM SALAD
dill, pecorino, mint and breadcrumbs
19/19.57

FAIRYTALE EGGPLANT
cherry agrodolce, basil, mint
16/16.48

HEIRLOOM TOMATOES
with walnut and soft herbs
21/21.63

MARINATED CUCUMBERS
garlic, chili, chrysanthemum greens
and spicy seeds
16/16.48

MELON & PROSCIUTTO
stracciatella cream, bronze fennel and
macadamia nut
20/20.60

MEATBALLS
beef and pork with basil
and parmigiano reggiano
18/18.54

TUNA CARPACCIO
Jimmy Nardello pepper and Tropea onion
25/25.75

SECOND

SPAGHETTINI CACIO E PEPE
pecorino romano and black pepper
22/22.66

TAGLIATELLE
WITH BRAISED GOAT
with pecorino, lemon and chervil
24/24.72

LINGUINE CARBONARA
guanciale, pecorino romano,
and black pepper
24/24.72

RIGATONI AMATRICIANA
guanciale, pecorino romano,
tomato, and chili
23/23.69

LUMACHE POMODORO
parmigiano reggiano and basils
23/23.69

THIRD

AMERICAN WAGYU
ZABUTON STEAK
marble potatoes and salsa verde
38/39.14

HERITAGE PORK SPARE RIBS
fennel pollen, lime
26/26.78

CHEESEBURGER
with American cheese, white onion
and crispy potatoes
22/22.66

PIZZA

MARGHERITA
tomato, mozzarella, basil,
extra virgin olive oil
23/23.69

LARDO CALRISSIAN
taleggio, guanciale, fennel pollen,
gremolata, lemon zest
21/21.63

WAINGRO
arrabbiata, mozzarella, parmigiano,
caciocavallo, meatballs, basil
28/28.84

BEE STING
tomato, mozzarella, soppressata,
basil, chili, honey
26/26.78

NORMCORE
sungold tomatoes, mozzarella,
garlic, basil, extra virgin olive oil
24/24.72

URSULA'S PARADE
mozzarella, clams, garlic,
Calabrian chili, parsley, lemon
26/26.78

FYRE & ICE
stracciatella, parmigiano reggiano
garlic, Calabrian chili, basil
22/22.66

THE ROBERTA'S **1986**
lamb birria, salsa macha, cilantro, onion
26/26.78

FAMOUS ORIGINAL 24
tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili
24/24.72

1/1.03
basil
honey
jalapeño
pepperoncini
red onions

parmigiano
pecorino
garlic
ranch

3/3.09
mushrooms
mozzarella
ricotta

caciocavallo
olives

5/ 5.15
stracciatella
pepperoni
pork sausage

speck
prosciutto
guanciale
soppressata

PRICING REFLECTS 3/ CASH DISCOUNT/CREDIT & DEBIT CHARGE

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.