

BRUNCH

ANTIPASTI

**STRACCIATELLA &
HOUSE BREAD** 19
add cultured butter 4
add Spanish anchovies 8

FIRE & ICE 20
MARINATED OLIVES 9



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

FIRST

LITTLE GEM SALAD 19
dill, pecorino, mint and garlic croutons

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

BONNY MELON & PROSCIUTTO 19
macadamia, basil, stracciatella cream

MEATBALLS 18
beef and pork with basil and parmigiano reggiano

SECOND

**LINGUINE
CARBONARA** 24
guanciale, pecorino romano
and egg

**LUMACHE
POMODORO** 24
sungold tomatoes,
parmigiano reggiano, basil

**RIGATONI
XXAMATRICIANA** 23
guanciale, pecorino romano,
tomato, chili

**TAGLIATELLE
WITH BRAISED VEAL** 27
celery leaf,
parmigiano reggiano, lemon

BRUNCH

BUTTERMILK PANCAKE 13
cultured butter and maple syrup

STEAK & EGGS 34
Double R Ranch zabuton
and buttered potatoes



CHEESEBURGER 22
with American cheese, white onion
and roasted marble potatoes

'NDUJA SOFT SCRAMBLE 17
with house bread

PIZZA

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

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

GUANCIALE & EGG 26
tomato, mozzarella, guanciale, egg, breadcrumb

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

WAINGRO 28
arrabbiata, mozzarella, parmigiano reggiano,
caciocavallo, meatballs, basil

NORMCORE 24
mozzarella, sungold tomatoes, basil, extra virgin olive oil

SPECKENWOLF 26
mozzarella, speck, mushroom, onion, oregano, black pepper

CHEESUS CHRIST 25
mozzarella, taleggio, cream, parmigiano reggiano,
black pepper

ROSSO 18
tomato, garlic, oregano, extra virgin olive oil

FYRE AND ICE 22
stracciatella, calabrian chili, garlic, basil,
parmigiano reggiano

\$7

basil
honey
jalapeño
pepperoncini

red onions
parmigiano
pecorino
garlic

\$3

mushrooms
mozzarella
ricotta

caciocavallo
olives
egg

\$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.