



### antipasti

**agrodolce calamari** hot & sweet peppers, gaeta olives, sundried tomatoes 16

**zuppetta** scallops, shrimp, calamari, mussels, tomato stew 16

**bruschetta** heirloom tomatoes, evoo, basil, parmigiano reggiano 10

**polpette della mamma maria** meatballs, swiss chard, parmigiano reggiano 9

### insalata

**mista** local greens, fennel, radish, red onions, tomatoes, house vinaigrette 9

**fresca** local greens, marcona almonds, goat cheese, tomatoes, house vinaigrette 12

add shrimp 3, chicken 6, salmon 6

**chopped** local greens, free range chicken, apple, crispy speck, avocado, tomatoes, grana padano, house vinaigrette 14

**panzanella** heirloom cherry tomatoes, artichokes, gaeta olives, torn bread, tomato vinaigrette, shaved parmigiano 12

**kamut** corn, tomatoes, soppressata, celery, arugula, lemon, egg yolk 13

### hot pressed sandwich boards

all sandwiches are served with an organic kamut & cauliflower salad and on our signature microbatched breads handmade daily by Antimo DiMeo.

**italian** prosciutto, coppa, soppressata, caciocavallo, fire roasted pepper puree, olives, lettuce, tomatoes 12

**smoky meatballs** marinara, smoked buffalo mozzarella, wilted arugula 11

**turkey** house roasted turkey, sundried tomato pesto, mashed avocado, pickled red onion 12

**nomadic** zucchini puree, pickled eggplant, tomato confit, midnight moon goat cheese 11

**happy duck** pulled duck, cherry marmalade, crispy fingerling potatoes 12

**shorti** braised short rib, caramelized fig onion jam, horseradish aioli, arugula 12

### pasta

**tortiglioni** bolognese ragu, ricotta di bufala 14

**bucatini all' amatriciana** guanciale, pomodorini, pecorino di fossa 13

### contorni

**pasta e fagioli** gragnano pasta, borlotti beans, parmigiano rind 8

**broccoli rabe** evoo, garlic, peperoncini, lemon 9 + sausage 6

**roasted cauliflower** pecorino 8

**truffle fries** aioli 7

**asparagus** evoo, thyme 8

### mozzarella bar

6 oz mozzarella di bufala or 4 oz burrata 15

heirloom tomatoes 4

fig spread, marcona almonds 5

pickled eggplant 4

white anchovies 6

prosciutto san daniele 6

imported olives 6

salumi one 9 / two 14 / three 18

**speck** lightly smoked prosciutto

**coppa** cured pork neck

**bresaola** air dried beef

**soppressata** cured pork sausage

formaggi one 9 / two 14 / three 18

**parmigiano reggiano** cow, hard

**pecorino di fossa** sheep, hard

**sottocenere** sheep, semi-soft

**caciocavallo** cow, semi-soft

**buffalo's milk ricotta** semi-soft

**piave** cow, hard

### assaggi di salumi & formaggi

tasting of artisan cured meats + cheeses accompanied with condiments 25

### le pizza napoletana

all pizzas are 12", 100% handmade wood-fired pizza, naturally leavened dough

**margherita** san marzano tomatoes, mozzarella di bufala, basil, evoo 15

**marinara** piennolo cherry tomatoes, oregano, basil, evoo 13

**margherita dop** piennolo cherry tomatoes, mozzarella di bufala, basil, evoo

**arugula & prosciutto** with 4 stuffings - ricotta, eggplant, mushrooms, soppressata 18

**quattro formaggi** fior di latte, caciocavallo, ricotta di bufala, pecorino, corbarino tomatoes 17

**blossom** mozzarella di bufala, piennolo cherry tomatoes, squash blossom, ricotta di bufala 21

**guancia** red onion marmalade, smoked mozzarella di bufala, guanciale 17

**mais** roasted corn, baby heirloom tomatoes, speck, fior di latte 16

**zucca** organic butternut squash, burrata, nduja 17

**salsiccia** tomato confit, eggplant puree, sausage, fior di latte 16

**truffle** taleggio fondue, truffle oil, local mushrooms, marcona almonds, quail eggs 18

add

prosciutto san daniele 5

sausage 3

soppressata 3

arugula 3

local mushrooms 3

white anchovies 4