

DINNER



SALUMI

butcher's board house selection

3 | 30 or 5 | 44

tigella, cunza, pickles, whole grain mustard

prosciutto di parma 30 months | 18

prosciutto cotto ham, juniper, cloves, thyme, sage | 15

mortadella pistachio, garlic, black pepper, white wine | 15

porchetta roasted pork belly, rosemary, sage | 14

ciccioli pork terrine, onion, thyme, paprika, white wine | 13

coppa cinnamon, black pepper, red wine | 15

lonza coriander, fennel, white wine | 15

salame sopressa black pepper, garlic | 15

salame di manzo black pepper, garlic, rose wine | 15

salame crespone garlic, black pepper, nutmeg, white wine | 15

salame al finocchio wild local fennel, garlic, white wine | 15

salame oregano garlic, black pepper, white wine | 15

TO START

house made focaccia | 4

burrata, red carrot puree, baby rainbow carrots, carrot top & pistachio pesto, spiced honey, candied pistachios | 20

ahi tuna crudo, gremolata puree, cerignola olive gel, blue fin tuna heart, capers, meyer lemon cells, radish | 20

roasted bone marrow, basil & grana padano crumble, white balsamic pickled shallots, micro basil, grilled bread | 18

wagyu beef belly, gooseberry chutney, pine nut puree, pea tendril, bone marrow demi-glace | 21

SALADS

baby red romaine, artichokes, roasted green almonds, miner's lettuce, sesame poppy seed cracker, poppy seed dressing | 18

spring pea salad, english peas, frisee, pea shoots, crostini, poached egg, radishes, smoked ricotta, english pea vinaigrette | 19

PIZZA 72 HOUR DOUGH MATURATION

margherita, tomatoes, house made mozzarella, basil, olive oil | 22 add house made loose pork sausage | 7

toscana, corbarino tomatoes, house made mozzarella, wagyu, sheep ricotta, kale, balsamic onions, bone marrow demi-glace | 29

n'duja, tomatoes, house made mozzarella, n'duja pork sausage, asparagus, genovese white onions | 29

romana, house made mozzarella, pork pancetta, pecorino romano fonduta, fava beans, egg yolk gel, sarawak pepper | 29

primavera, house made mozzarella, spring onions, crescenza, black trumpet mushrooms, english peas, saba | 29

PASTA & RISOTTO

risotto, carnaroli rice, heirloom cauliflower, romanesco broccoli, cannellini beans, thyme, spring onion powder, grana padano | 30

paccheri, chanterelle mushroom sugo, tartufata, asparagus, parsley, gran gessato, truffle perlage | 32

mandilli, prawn bisque, blue prawn tartare, stracchino fonduta, candied lime, parsley oil | 32

tumminia flour butcher's scarpinocc, sheep ricotta, cicerchie puree, pork demi-glace, crispy spigarello | 32

saffron casarecce, braised pork sausage ragu, crispy lollipop kale, grana padano | 29

bay leaf tagliatelle, beef cheek sugo, black trumpet mushrooms, grana padano | 32

ENTREES

monkfish, swiss chard, pioppini mushrooms, green garlic, black garlic puree, pickled mustard seeds | 40

cornish game hen, asparagus, strawberry salsa rossa, saffron, pickled green strawberries, poultry demi-glace | 36

pork loin, stinging nettle puree, brown butter, baby carrots, grana padano crumble, chicharrones, pork demi-glace | 45

lamb loin roulade, pea tendril puree, fava bean mash, pecorino romano foam, lamb demi-glace, mint-infused oil | 46

SIDES

broccoli di ciccio, colatura di alici dressing, calabrian chili aioli, candied meyer lemon zest | 16

garlic butterball potatoes | 13

We sustainably source organic & local ingredients. All salumi, mozzarella, bread, pasta and pizza dough are proudly made from scratch. In order to accomodate all of our seatings, we kindly ask that you limit your dining experience to 2 hours. We appreciate your support.

executive chef/owner ANDREA GIULIANI | chef de cuisine ROBERT KIRK

SPRITZ

EACH | 17

il doge | aperol, prosecco, soda, orange

hugo | st. elder elderflower, prosecco, soda, mint

proibito | cappelletti, grapefruit, lemon, prosecco

estivo | sipsmith lemon drizzle, nonino l'aperitivo, basil, simple syrup, lemon, prosecco

bastardo | ciociaro, pineapple gum, apricot liqueur, lime, lambrusco

COCKTAILS

EACH | 18

barrel aged old fashioned | bourbon, gum syrup, bitters

fiore di ciliegio | roku gin, mancino sakura "cherry blossom" vermouth, high ball, soda

ponte vecchio | nardini grappa, bordiga "centum herbis," snap pea, lemon

genziana | roku gin, mirto, bernard genzianella bitter, lime, spiced orange cordial

uva spina | tequila blanco, st. agrestis aperitivo "inferno," grapefruit, lime, gooseberry cordial

fico d'india | mezcal, opuntia prickly pear, lime, tamarind, agave, tajin

agro veneziano | scotch, raspberry shrub, lemon, lavender, visciola "cherry wine," grapefruit bitters, lemongrass air foam

le marche mule | vodka, amaro meletti, ginger, lime, chipotle bitters, soda

albicocca | pisco, apricot & sage, lemon, grapefruit, egg white, prosecco

sfumato | bourbon, sfumato, lemon, gum syrup

inverno | rye whiskey, zucca rabarbaro, yellow chartreuse, preserved cherries

pausa dopo cena | rum, mr. black coffee liqueur, frangelico, espresso, orange oils

WINES BY THE GLASS

BOLLE

prosecco superiore andreola "akelum," asolo, veneto *nv* 15|64

franciacorta brut contadi costaldi, lombardia *nv* 19|80

trento doc brut rosé monfort, trentino-alto adige *nv* 18|76

lambrusco medici ermete "quercioli," emilia-romagna *nv* 13|52

BIANCHI & ROSÉ

sauvignon & timorasso tenuta montemagno "monferrato bianco," piemonte '22 16|64

chardonnay primosic "gmajne," friuli-venezia giulia '17 18|72

vitovska castelvechio, friuli-venezia giulia '21 16|64

vernaccia di san gimignano il colombaio di santa chiara "selvabianca," toscana '22 16|64

rosé la spinetta "il rose de casanova," toscana '22 15|60

ROSSI

barbera d'alba brandini, piemonte '20 16|64

roero riserva ermanno costa "cascina spagnolo," piemonte '19 (100% *nebbiolo*) 22|88

cabernet blend vignalta "marrano," veneto '13 20|80

montepulciano d'abruzzo i lauri "pinciaie" riserva, abruzzo '18 16|64

pedirosso blend i cacciagalli "mille," campania '21 16|64

aglianico & magliocco poderi marini "elaphe," calabria '20 18|72

etna rosso tornatore, sicilia '20 18|72

BEER

DRAFT (12 OZ)

fort point, "K.S.A." kolsch style ale, san francisco, ca (4.6% abv) | 11

birra friuli, lager, italy (4.7% abv) | 11

deschutes brewing, "mirror pond" pale ale, bend, or (5% abv) | 11

fieldwork brewing, "sensee party," IPA, berkeley, ca (6.9% abv) | 11

BOTTLE

amstel light, lager, holland | 7

fensburger brauerei, pilsner, germany | 9

unibroue la fin du monde, tripel ale, canada | 9

weihenstephaner "hefe weissbier," hefeweizen, bavaria, germany | 8

clausthaler non-alcoholic, germany | 8

0 PROOF

il sobrio grapefruit, raspberry shrub, lemon juice, spiced orange simple, soda | 11

astemio apricot-sage cordial, lime, pineapple gum, rosemary, mint, soda | 11

passion fruit lemonade, soda | 10

lavender lemonade, soda | 10

ginger limeade, soda | 10

chinotto, lurisia, it 275mL | 5