



antipasti & insalata *snacks, appetizers, & salads*

january 2017

castelvetro olives orange, aleppo pepper, garlic, olive oil **6**

verde arugula, goat gouda, lemon, olive oil **12**

little gems baby lettuces, avocado green goddess dressing, gorgonzola, pancetta, pickled onion, seeds & grains **14***

kale & beet salad cavolo nero, variations of beet, grana padano, hazelnut, apple shrub vinaigrette **14**

***wood-oven roasted carrots** simmered and puffed farro, chickpeas, carrot cumin vinaigrette, pine nut **14**

***grilled octopus** ribolitta bean stew, charred cabbage, kale, croutons, parsley, fennel pollen vinaigrette **17**

carne crudo 7x wagyu beef, cured egg yolk, shaved fennel, anchovy and caper dressing, pizza griglia **16***

primi *house-made pastas*

paccheri guanciale, fennel sausage, fresh tomato sauce, grana padano, basil **13/25**

squash mezzaluna sage, amaretti and brown butter filling, mostarda, squash & apple brodo **12/23**

***gnocchetti** caramelized onion, beef broth, madeira, short rib, fontina cheese **14/27**

***tagliarini** squid ink pasta, calabrian chile, mussels & squid, orange zest, mustard greens, parsley **14/27**

pork bolognese capricci pasta, la quercia guanciale, pig heart, piave cheese **15/28**

chanterelle mushroom risotto aged carnaroli rice, red wine reduction, duck sausage, pecorino romano, sorrel **17**

wild boar zuppa prosciutto brodo, ricotta gnudi, wilted chard, carrot, parsnip, celery root, parmigiano **15**

secondi *rotating meats, fish, & fowl*

pollo al limone pan-seared half of a mary's farm chicken, grilled lemon, pan sauce, mustard frill **24**

***scampi** new caledonian prawns, shrimp stock emulsion, garlic froth, chitarra pasta, parsley **21/30**

7x wagyu tri tip** 16-18 oz, roasted garlic, rosemary **33

contorni *side dishes*

garlic bread house-made focaccia, parmigiano, parsley, evoo **7**

***polenta** anson mills grits, aged mozzarella, fontina, dehydrated corn **6**

***brussels sprouts** brown butter vinaigrette, pecorino toscano, pumpkin seeds, lemon **8**

***eggplant** marinated & grilled eggplant, charred eggplant puree, tomato, parmigiano fonduta **8**

7x ranch meatballs (chuck, pork belly, & pancetta) crushed tomato, parmigiana, petite basil **12**

wood-fired pizza *12" crust with house-made dough*

margherita red sauce, fresh mozzarella, basil **10**

3x cheese red sauce, cheese blend (aged gouda, aged mozzarella, fresh mozzarella), sicilian oregano **12**

***the spicy** red sauce, calabrese, speck, fontina, aged mozzarella, calabrian chile, basil **17**

smoked mushroom olive oil, oyster mushrooms, charred onion, stracciatella, aged balsamic **15**

***signore bianco** olive oil, stracciatella, parmigiano, creamed leek, red onion, green olive, pickled fresno chile, fennel pollen **16**

mountain man gorgonzola, montasio, onion, guanciale, calabrian chile honey, pistachio **14**

commendatore garlic oil, aged mozzarella, montasio, fennel sausage, prosciutto, sopressa **17**

spicy clam chile oil, surf clam, garlic, parmigiana, chopped parsley **16**

* **chef max's favorites**

□ Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed.