



antipasti & insalata *snacks, appetizers, & salads*

july 2017

- castelvetro olives** orange, aleppo pepper, garlic, olive oil **6**
verde arugula, goat gouda, lemon, olive oil **12**
corn and rice** corn pudding, carnaroli rice, lemon tarragon dressing, pine nuts, baby radish, puffed corn and rice **14
kale & beet salad tuscan nero, variations of beet, grana padano, hazelnut, apple shrub vinaigrette **14**
***brussels sprouts** roasted and raw, pecorino, pistachio, colatura, calabrian chile, golden raisins **13**
wood-oven roasted carrots simmered farro, chickpeas, carrot cumin vinaigrette, puffed farro, pine nut **14**
summer watermelon pepperoncini vinaigrette, pistachio, pickled onions, stracciatella, micro basil **13**
carne crudo 7x wagyu beef, shaved fennel, anchovy and caper dressing, cured egg yolk, piadina **16***
porchetta di testa crispy potato, cherry mostarda, pickled onion, garlic aioli, spicy greens **14***
***bruschetta** ciabatta, bacon jam, zucchini, fontina, fresno chile vinaigrette, micro basil **12**
caprese heirloom tomatoes, fresh mozzarella, sherry vinaigrette, breakfast radish, shallot, olive oil, basil **14**

***primi** *house-made pastas*

- bucatini** guanciale, fennel sausage, fresh tomato sauce, grana padano, basil **13/25**
***beet cavatelli** peas, spring onion, mint gremolata, shaved piave **12/23**
tagliarini squid ink pasta, calabrian chile, mussels & squid, orange zest, spicy greens, parsley **14/27**
***pappardelle fungi** porcini and oyster mushrooms, pecorino, black pepper, parsley **15/29**
clam risotto little neck clams, surf clams, pancetta, calabrian chile, white wine, grana padano, garlic **17***

secondi *rotating meats, fish, & fowl*

- *pollo al limone** pan-seared half of a mary's farm chicken, grilled lemon, pan sauce, mustard frill **24**
bistecca di maiale porchetta rolled pork shoulder, salsa verde, fennel, orange, calabrian chile, field greens **24***

***contorni** *side dishes*

- garlic bread** house-made focaccia, parmigiano, parsley, evoo **7**
***polenta** anson mills grits, aged mozzarella, fontina, dehydrated corn **7**
eggplant marinated eggplant, charred eggplant puree, tomato miso puree, parmigiana 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**
signore bianco olive oil, stracciatella, parmigiano, creamed leek, red onion, green olive, pickled fresno chile, fennel pollen **16**
***mountain man** gorgonzola, olive oil, montasio, onion, guanciale, calabrian chile honey, pistachio **18**
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**