



antipasti & insalata *snacks, appetizers, & salads*

november 2017

- castelvetro olives** orange, aleppo pepper, garlic, olive oil **6**
verde arugula, goat gouda, lemon, olive oil **12**
kale & beet salad tuscan nero, variations of beet, grana padano, hazelnut, apple shrub vinaigrette **14**
brussels sprouts roasted brussels, pistachio pesto, arugula goat cheese, soft-poached egg, parsley powder **13**
wood-oven roasted carrots simmered farro, chickpeas, carrot cumin vinaigrette, puffed farro, pine nut **14**
***cauliflower** roasted, pureed, pickled cauliflower, calabrese salami, sun-dried tomato, almond, basil **13**
carne crudo 7x wagyu beef, shaved fennel, anchovy and caper dressing, cured egg yolk, piadina **16***
***bruschetta** ciabatta, pork belly rillettes, yellow eye beans, mostarda, pickled mustard seeds, mustard frills, grana padana **13**

primi *house-made pastas*

- bucatini** guanciale, fennel sausage, fresh tomato sauce, grana padano, basil **13/25**
beet cappelletti baby beets, roasted nectarines, ricotta, orange butter sauce, hazelnuts **14/27**
tagliarini squid ink pasta, calabrian chile, mussels & squid, orange zest, spicy greens, parsley **14/27**
***pappardelle funghi** sautéed oyster mushrooms, wild mushroom conserva, pecorino romano, black pepper, parsley **15/29**
clam risotto little neck clams, razor clams, pancetta, calabrian chile, white wine, grana padano, garlic **17***
***pork belly raditori** braised, pressed, & seared pork belly, calabrian chile soffrito, mustard greens **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 style pork shoulder, salsa verde, fennel, orange, calabrian chile, field greens **24

contorni *side dishes*

- garlic bread** housemade focaccia, parmigiano, parsley, evoo **7**
polenta puttanesca anson mills grits, aged mozzarella, fontina, puttanesca jam **11**
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**
***mortadella** red sauce, house giardiniera, aged mozzarella **17**

*** chef max's favorites**