



antipasti & insalata *snacks, appetizers, & salads*

march 2017

- castelvetrano 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 16*
*kale & beet salad cavolo nero, variations of beet, grana padano, hazelnut, apple shrub vinaigrette 14
brussels sprouts roasted and raw, pecorino, pistachio, colatura, calabrian chile, dried cantaloupe 13
*wood-oven roasted carrots simmered and puffed farro, chickpeas, carrot cumin vinaigrette, pine nut 14
carne crudo 7x wagyu beef, cured egg yolk, shaved fennel, anchovy and caper dressing, pizza griglia 16*

primi *house-made pastas*

- spaghettoni king crab, crab emulsion, ramps, calabrian chile 18/35
paccheri carbonara green garlic parmesan fonduta, guanciale, egg 15/29
*bucatini guanciale, fennel sausage, fresh tomato sauce, grana padano, basil 13/25
gnocchetti caramelized onion, beef broth, madeira, short rib, fontina cheese 15/29
*tagliarini squid ink pasta, calabrian chile, mussels & squid, orange zest, mustard greens, parsley 14/27
clam risotto little neck clams, surf clams, pancetta, calabrian chile, white wine, garlic 17*
*veal pappardelle braised veal breast, rapini, pine nut and chile soffrito, rosemary, lemon 14/27

secondi *rotating meats, fish, & fowl*

- *pollo al limone pan-seared half of a mary's farm chicken, grilled lemon, pan sauce, mustard frill 24
7x wagyu tri tip 16-18 oz, roasted garlic, rosemary 39

contorni *side dishes*

- *garlic bread house-made focaccia, parmigiano, parsley, evoo 7
polenta anson mills grits, aged mozzarella, fontina, dehydrated corn 7
swiss chard garlic, chile, lemon, pickled stem 8
eggplant marinated & grilled eggplant, charred eggplant puree, tomato, 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
*salsiccia spicy salumi sausage, braised rapini, fennel cream, gouda, lemon zest 16
mountain man gorgonzola, 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