

PUBLIC

BREADS & SOUP

FOCACCIA

house-baked herb & garlic, confit tomato focaccia with roasted garlic olive oil & balsamic ... 6

WARM COUNTRY BREAD

cultured butter ... 7

GARLIC COUNTRY BREAD

thick cut country bread, roasted garlic butter, raclette, herbs, lemon, marinara ... 13

POTATO & LEEK SOUP

classically prepared yukon gold potato, leek & chive soup, grilled country loaf ... 13

CHORIZO & SWEET POTATO STEW

hungarian chorizo, sweet potato, corn, tomato broth, grilled country loaf ... 14

SHAREABLES

WARM OLIVES

house marinated castelvetro and chupedodos olives ... 7

MARCONA ALMONDS

roasted marcona almonds ... 7

PANZANELLA SALAD

heirloom tomatoes, croutons, basil pesto, cucumber, onion, white balsamic ... 15

MARINATED KALE CAESAR

with fried focaccia crumb, 2-year asiago, bacon lardons, burnt lemon ... 14

RABBIT RILLETTES

confit rabbit pâté, duck fat, black cherry jelly, red onion jam, grilled country loaf ... 16

CHEESE BOARD

local + imported cheeses, black garlic honey, fruit preserves, country loaf ... 21

CARPACCIO

thinly sliced raw certified angus tenderloin, arugula, garlic oil, shaved asiago, lemon & pistachios ... 17

HOUSE-MADE FRESH PASTA

SPAGHETTI

with brisket ragu, maitake mushrooms, charred shallots & manchego cheese ... 27

CAPPELLACCI

gruyère & parsnip stuffed hat shaped pasta, garlic cream, pine nuts, fresh herbs ... 27

GNOCCHI

green pea cream, blistered tomatoes, asparagus, aged asiago, crispy coppa ... 26

12" PIZZAS

OUR PIZZA DOUGH WAS CREATED USING THE LIEVITO MADRE METHOD, WHERE THE NATURALLY LEVAINED DOUGH GOES THROUGH A TWO DAY COLD FERMENTATION TO DEEPEN FLAVOUR & ACHIEVE A NUTRITIOUS, LIGHT & CRISPY CRUST.

RED PIZZA

MARGHERITA

san marzano tomato sauce, fior di latte, basil pesto ... 21

PEPPERONI

san marzano tomato sauce, pepperoni, house mozzarella, basil pesto ... 23

CAPICOLA

san marzano tomato sauce, coppa, castelvetro olives, artichoke hearts, red onion, buffalo mozzarella ... 25

PINEAPPLE

san marzano tomato sauce, pepperoni, pineapple, fresh jalapeno, mozzarella ... 24

SOPRESSATA

san marzano tomato sauce, hot sopressata, buffalo mozzarella, herb honey ... 24

COMBO

san marzano sauce, pepperoni, sausage, red onion, castelvetro olives, mozzarella, basil pesto ... 26

WHITE PIZZA

PEAR & GORGONZOLA

garlic cream, poached pear, caramelized onions, walnut crumble, arugula, balsamic reduction ... 23

MORTADELLA

pistachio pesto, fior di latte, red onion, shaved mortadella, chopped pistachios ... 26

FIG & PIG

garlic cream sauce, figs, bacon lardons, arugula, hot honey ... 26

FUNGI

white sauce, maitake, cinnamon caps, cremini, kaltbach truffle ... 27

+ PIZZA ADD-ONS ANCHOVY 5 / PEPPERONI 4
PROSCIUTTO 5 / SAUSAGE 5 / PINEAPPLE 4 / MUSHROOM 5
JALAPEÑOS 3 / FIOR DI LATTE 5 / HOT HONEY 3
CASTELVETRO OLIVES 3 / AGED ASIAGO 5 / MORTADELLA
OR BACON LARDONS 5

All of our breads and pastries are baked in house daily - Pastry Chef, Elisa Velazquez - Chef de Cuisine, Josh McCarty