APPETIZERS

Garlic Bread 6
Fresh Garlic Parsley Butter

Burrata Cheese Bruschetta 11
Melted Tomatoes | Basil

Brussel Sprouts 13
Black Garlic Aioli | Chili Oil | Coppa

Meatballs 11
House Ricotta | Tomato Sauce

Crispy Pork Belly 10
Apple Butter | Arugula & Fennel Salad

Seasonal Bruschetta 11
Beets | Whipped Goat Cheese
Honey | Micro Celery

Marinated Olives 5

Calamari alla Plancha 15
Lemons | Garlic | Capers

Crispy Cauliflower 12
Herb Pesto | Lemon Aioli

Hand Breaded Calamari 15
House Made Marinara

Artichoke and Spinach Dip 11
Ciabatta Toast

Crispy Artichoke Hearts 12
Roasted Garlic-Lemon Aioli

Spiced Crispy Chick Peas 7

CHARCUTERIE

Five Selections 19

Chef's Choice | Pickled Onions | Pickled Fennel
House Made Pickles | Giardiniera
Fig Jam | Grainy Mustard | Ciabatta

MUSSELS

CHOICE OF STYLE:

Birroteca 13
White Wine Brodo | Garlic | Chiles | Croutons

Provencal 14
Tomato | Garlic | Red Pepper Flakes
Thyme | Wine | Toasted Crostini

Blue 15
Shallots | Dijon | Blue Cheese | Cream
Wine | Pancetta| Toasted Crostini

CHICKEN WINGS

8pc 11 | **12pc** 16 | **16pc** 21

CHOICE OF STYLE:
Garlic-Parmesan | Agro-Dolce
Sweet-Hot | Classic | Baltimore

CHOICE OF SAUCE:
Gorganzola | Buttermilk Ranch

SALADS

Chopped 14
Romaine | Radicchio | Salume | Scallions |Feta
Kalamata Olives | Tomato | Crispy Chick Peas
Lemon-Oregano Vinaigrette | Pepperoncini

Roasted Beet 14
Burrata | Arugula | Rosemary Honey
EVOO | Toasted Almonds

House Salad 8
Romaine | Arugula | Tomato | Carrots | Red Onion
White Balsamic Dressing | Ciabatta Croutons

Caesar 13
Ciabatta Croutons | Parmesan
No Egg Vinaigrette

Arugula 13
Pickled Fennel | Roasted Cremini Mushrooms
Parmesan | Balsamic Vinaigrette

Kale 13
Gorgonzola | Pine Nuts | Apples
Raisins | White Balsamic Vinaigrette

= Vegetarian = Gluten Free = Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

ARTISAN PIZZA

ADD-ON OPTIONS:
Duck Egg 2, Shrimp 8, Any Salumi or Sausage 5, Chicken 5, Gluten Free Crust 3

TRADITIONAL

Margherita 9/17
Fresh Mozzarella | Basil | Melted Tomatoes
Take it Downtown with Meatballs 2/3

Duck Duck Goose 11/21
Duck Confit | Fig-Onion Jam | Fontina
Asiago | Balsamic | Duck Egg

Spicy Fennel Sausage 10/19
Fresh Mozzarella | Tomato Sauce
Mushrooms | Fresh Oregano

Puttanesca 11/21
Pancetta | Kalamata Olives | Chili Flakes
Fennel Sausage | Fontina & Asiago | Capers

Prosciutto 12/23
Fresh Mozzarella | Melted Tomatoes
Arugula & Fennel Salad

Figa 10/19
Squash | Fennel Sausage | Onions | Fontina
Asiago | Red Peppers | Balsamic Glaze

Spicy Italian 11/21
Coppa | Toscano | Calabrese | Fontina
Asiago | Chili Flakes

Spicy Mozzarella 11/21
Spicy Red Sauce | Tomatoes
Soppressata | Oregano | Honey

WHITE SAUCE

Spicy Fig Jam 10/19
Pancetta | Mushrooms | Scallions
Asiago & Fontina | Balsamic Glaze

Mushroom 11/21
Cremini | Shiitake | Button & Portabella
Roasted Garlic | Rosemary Oil

Formaggio 11/21
Mozzarella | Asiago & Fontina | Gorgonzola
Lemon Honey | Candied Walnuts

White Sausage 11/21
Ricotta | Asiago & Fontina
Roasted Red Peppers | Kale

Figgy Piggy 12/23
Pork Belly | Asiago & Fontina | Fig Agrodolce
Pepperoncini | Roasted Red Peppers | Scallions

DINNER

Salmon 22
Lemon Potatoes | Asparagus Arugula Salad

14 oz New York Strip Steak 30
Duck Fat Potatoes | Mushroom Sauté

Crispy Half Duck 28
Potato & Artichoke Salad | Balsamic Reduction

Chicken Breast Saltimbocca 21
Prosciutto | Sage | Spinach | Mushrooms
Marsala Sauce

PASTA & RISOTTO

Butternut Squash Agnolotti 22
Sausage | Brown Butter Sage Sauce

Gnocchi 22
Wild Mushrooms | Arugula | Pancetta | Dijon Cream

Penne 19
Basil Pesto | Peas | Oyster Mushrooms

Linguine Carbonara 20
Pancetta | Peas | Parmesan

Wild Mushroom Risotto 21
Shiitake, Cremini, Oyster Mushrooms | Parmesan

Handmade Pappardelle 23
Wild Boar Bolognese | Parmesan

Spaghetti con Polpette 17
Marinara Sauce | Parmesan

Orecchiette 19
House Fennel Sausage | Kale| Marinara
Shaved Parmesan

Frutti di Mare 26
Clams | Shrimp | Mussels | Calamari | Linguine
Cherry Tomatoes | Shrimp Broth