

## FOR THE TABLE

<b>Meatballs</b>	
3 veal-beef-pork meatballs, bread crumbs, parmigiano	13
<b>Crispy Octopus</b>	
wheat berry, shaved almond, olive purée	18
<b>Eggplant Parm</b>	
spicy tomato sauce, ricotta, basil	14
<b>Crispy Calamari</b>	
haricot vert, artichoke, lemon, harissa aioli, marinara	17
<b>Sweet Sausage Arancini</b>	
crispy risotto, pomodoro, parmigiano, chimichurri	12
<b>Marinated Olives</b> ✓	
preserved lemon, rosemary, oregano	8
<b>Eggplant Arancini</b>	
eggplant, mozzarella, crispy risotto, chimichurri	12
<b>Brussels Sprouts</b>	
local honey, Thai chili, ricotta salata	10

## CHARCUTERIE &amp; CHEESE

prosciutto di parma  
sweet sopressata  
finnochiona

High Plains cheddar  
Cambozola blue  
Saint Maure goat  
Italian granaresu

selection of four 22 / selection of six 35

## SALAD

add chicken +6, add shrimp +12, add octopus +13

<b>Burrata</b> ✓	
ciabatta panzanella tomato salad, sunflower shoot	17
<b>Spicy Kale Caesar</b> 🌶️	
pickled red onion, serrano pepper, fresh mint, parmigiano	17
<b>House</b> ✓	
seasonal greens, shaved fennel, cherry tomato, vinaigrette	14

## SOUP

**Spicy Sausage & Broccoli Rabe**  
escarole, plum tomato, onion, garlic, chili oil 10

## BRUSCHETTA

**Burrata** ✓

local burrata cheese,  
tomato, balsamic

12

**Avocado** ✓

radish, chili oil,  
ricotta salata

12

**Bone Marrow**

garlic, chive,  
cracked pepper

12

**Truffled Honey** ✓

goat cheese, sea salt,  
hazelnuts

12

## HOUSEMADE PASTA

<b>Spicy Ricotta Bolognese</b> 🌶️	
fettuccine, bolognese blend, parmigiano	24
<b>Pistachio Pesto</b> ✓ 🌶️	
toasted pistachio, fresh basil, parmigiano	22
<b>Bucatini alla Bottarga</b> 🌶️	
chili flake, parmigiano, fresh parsley, garlic, lemon	23
<b>Brown Butter Gnocchi</b>	
braised lamb, hazelnut, ricotta, piave cheese	25
<b>Spaghetti Pomodoro</b> ✓	
San Marzano tomato, fresh basil, parmigiano	17
add meatballs	+5
<b>Cacio e Pepe</b> ✓ 🌶️	
crushed black pepper, grana padano, pecorino	19
<b>Beetroot Carbonara</b>	
beetroot bucatini, guanciale, parmigiano, shaved egg	22

\*select pastas can be made gluten-free or vegan\*

## SANDWICHES

<b>Chicken Fra Diavolo Parm</b>	
mozzarella, fra diavolo sauce, basil, ciabatta	18
<b>Tuscan Roasted Pepper Chicken</b>	
mozzarella, pesto, arugula, Calabrian aioli, ciabatta	18
<b>White Cheddar Sirloin Burger</b>	
8 oz Pat LaFrieda blend, caramelized onion, brioche bun	18

## SIDES 10

<b>Truffle Mash</b> ✓		<b>Motley Mushroom</b> ✓
roasted garlic, bread crumbs, fontina		garlic confit, bread crumbs, fresh lemon

18% service charge may be added to parties of 5 or more  
spicy 🌶️      ✓ vegetarian

## FROM THE GRILL

<b>Brick Pressed Half-Chicken</b>	
brown butter, thyme, served with mashed potatoes	25
<b>Chimichurri New York Strip</b>	
14 oz., 28 day-dry aged bone-in New York Strip	40

## PIZZA

<b>Prosciutto di Parma</b>	
local stracciatella, mozzarella, arugula, cherry tomato	23
<b>Quattro Formaggio</b> ✓	
whipped goat cheese, fontina, mozzarella, parmigiano, mission fig, truffle oil, aleppo honey	22
<b>Margherita</b> ✓	
fresh mozzarella & basil, San Marzano tomato	17
<b>Wild Mushroom</b> ✓	
fontina, pepperoncini, mushroom purée, spring onion	22
<b>Inferno</b> 🌶️	
spicy capicola, mozzarella, chili flake, chili oil, parmigiano	23
<b>Cauliflower Crust Pizza</b>	
gluten-free cauliflower dough, fresh mozz, San Marzano	20
<b>Crispy Pepperoni</b>	
fresh mozzarella, San Marzano tomato, fresh basil	20

## LA CAPIZZA

a pizza-calzone hybrid

<b>Spaghettiaaboutit</b>	
stuffed with spaghetti & meatball surprise	24
<b>Quattro Formaggio</b> ✓	
whipped goat cheese, mission fig, truffle oil, aleppo honey	22
<b>Margherita</b> ✓	
fresh mozzarella & basil, San Marzano tomato	17
<b>Prosciutto di Parma</b>	
local stracciatella, mozzarella, arugula, cherry tomato	23
<b>Inferno</b> 🌶️	
spicy capicola, mozzarella, chili flake, chili oil, parmigiano	23