



shared plates

- SMOKED SALMON RILLETES** pickled vegetables, arugula, toast points 15
- MEATBALLS** herbed ricotta, pomodoro, basil, shaved parmesan, grilled ciabatta toast 14
- CHARCUTERIE** prosciutto di parma, salami, soppressata, mortadella, Seikel's mustard, pickled vegetables, olives, toast points 17 *add artisan cheese: one-3, two-6, three-9*
- ARTISAN CHEESE** local honey, seasonal fruit, almonds, mixed greens, toast points 15
- BAKED BRIE** peach compote, honey-balsamic drizzle, sliced almonds, toast points 14

oak fired pizzas

- ITALIAN MEATS** pepperoni, salami, sausage, capicola, hot cherry pepper, red sauce, mozzarella 16
- BIANCA PICCANTE** parmesan cream, mozzarella, fontina, feta, pickled fresno chile, honey-balsamic drizzle 16
- PROSCIUTTO & PEACH** caramelized onion, gorgonzola, garlic oil, thyme, fontina, spicy honey 17
- ROASTED CHICKEN** bacon, diced tomato, housemade pesto, mozzarella 17
- SAUSAGE** caramelized onion, roasted red bell pepper, red chili flake, goat cheese, mozzarella, fresh arugula, red sauce 16
- HEIRLOOM TOMATO & BASIL** garlic oil, mozzarella 15

salads

- ITALIAN WEDDING SOUP** pulled chicken, meatballs, spinach, orzo, chicken broth cup 5 / bowl 8
- MIXED GREENS** golden balsamic vinaigrette, shaved parmesan 6 (gf)
- CAESAR** romaine, caesar dressing, herb croutons, shaved parmesan 7
- CAPRESE** heirloom tomato, burrata cheese, housemade pesto, mixed greens, balsamic drizzle 12
- MEDITERRANEAN CHOPPED** mixed greens, red wine vinaigrette, kalamata olive, cherry tomato, caper, pickled red onion, feta 11 (gf)

pastas

- BRAISED BEEF SHORT RIB** spicy pomodoro sauce, rigatoni, Lovera goat cheese 21
- LINGUINE & CLAMS** pancetta, garlic-white wine, fresh herbs, chile oil, charred lemon 22
- BEEF & SAUSAGE LASAGNA** pomodoro, herbed ricotta, fontina, mozzarella, shaved parmesan 18
- MUSHROOM RAVIOLI & SAUTEED SHRIMP** cherry tomato, lemon-herb brown butter, fresh arugula 25
- CHICKEN SCALLOPINI** caper, cherry tomato, garlic-red chili cream, linguini, shaved parmesan 22
- SAUSAGE PASTA** sauteed mushroom, garlic-white wine butter, spinach, orecchiette, shaved parmesan 19
- CHICKEN & CORN RISOTTO** hickory smoked chicken breast, grilled corn, roasted red bell pepper, fresno chile, mascarpone 21 (gf)

mains

- LAMB SHANK OSSO BUCCO** braised carrot, tomato, castelvetro olives, lamb jus, goat cheese polenta 28 (gf)
- TOMAHAWK PORK CHOP** roasted broccolini, honeycrisp apple-red onion slaw, fennel 26 (gf)
- PESCA DEL GIORNO** grilled zucchini & squash, charred peppadew pepper, asparagus-spinach hummus 29 (gf)
- CREEKSTONE FARMS RIBEYE** 12 oz, shaved asparagus, roasted grape tomatoes, parmesan, salsa verde MP (gf)

a la carte

roasted broccolini (gf)
grilled asparagus (gf)

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creamy goat cheese polenta (gf)
grilled zucchini & squash (gf)