

Menu



Small Plates

Hand cut chip w/ aioli ^(v) **9**

Eggplant crisps w/ polenta & parmesan ^(v) **10**

Garlic bread, black garlic butter, parmesan ^(v) **10**

Calamari fritti, lemon ^(gf) **16**

Pork belly arancini, pork crackle, apple sauce **12**

Sicilian wings, spiced Napoli, crispy kale ^(gf) **15**

Green tomato caprese, smoked fior di latte, basil, balsamic pearls ^(v, gf) **12**

Fried Italian peppers, crispy artichoke hearts, mayo, truffle ^(vg, gf) **13**

Panzerotti w/ beef cheek & bone marrow ragu, romesco **11**

Pizza (Vegan +\$3 GF +\$3)

The O.G. - Napoli, smoked buffalo mozzarella, fresh basil, cherry tomatoes ^(v) **20**

New Yorker - Napoli, pepperoni, buffalo mozzarella **22**

Catch Of The Day - Bianco, smoked salmon, fried capers, ricotta **23**

Philadelphia - Napoli, Porterhouse steak, mixed peppers, buffalo mozzarella **24**

Green Machine - Napoli, basil pesto, spinach, buffalo mozza, w/ crispy fried kale ^(v) **22**

Boss Hog - Bianco, pancetta, bacon, salami, onion, buffalo mozzarella **25**

Funky Fungi - Napoli, field, button & enoki mushrooms, buffalo mozzarella, truffle ^(v) **23**

To Share (or not)

Crispy skin pork belly w/ duck & onion broth, beurre noisette, sage **31**

Slow braised beef cheek w/ creamy polenta, veal jus **31**

Whole spatchcock w/ cacciatore, olives, pancetta **29**

Stuffed Baby Pumpkin, roasted & stuffed w/ wild mushroom truffle risotto ^(vg) **27**