



ANTIPASTI 6

Warm Olives	\$5.00
w/ lemon & chiles	
Fried Arancini	\$9.00
smoked mozzarella & "angry" tomato sauce	
Chicken Liver Pate	\$8.00
w/ apple-date chutney & focaccia	
Mixed Choricories	AVAILABLE OPTIONS
w/ persimmons, pomegranates, fennel & dolce gorgonzola	\$10.00
	\$20.00
Wild Arugula	AVAILABLE OPTIONS
w/ beets, cypress grove goat cheese & pistachios	\$10.00
	\$20.00
Antipasti Plate	\$11.00
w/ long cooked broccoli rabe, ricotta, olives, fava & beet dips & cracker bread	

PASTAS & ROAST 3

House-made Ricotta Cavatelli	\$16.00
w/ pork sugo & parmigiano reggiano	
Baked Rigatoni	\$16.00
w/ butternut squash, sage, fontina, brown butter & amaretti	
Mary's Chicken Breast	\$19.00
w/ soft polenta, brussels sprouts & herb butter	

PIES 9

Margherita	\$13.00
tomato, fresh mozzarella & basil	
Moto	\$16.00
tomato, calabrian chilies, portobello mushrooms, red onions, sausage & mozzarella	
Amatriciana	\$16.00
tomato, pancetta, chilies, pecorino, oregano & an egg	

Potato	\$16.00
w/ smoked bacon, leeks, thyme & dolce gorgonzola	
Bianca	\$16.00
onion crema, shaved garlic, preserved lemon, aged provolone & wild arugula	
Wild Nettles	\$18.00
w/ portobello mushroom, boccalone pancetta, red onion & aged provolone	
Hen Of The Woods Mushrooms	\$17.00
w/ sunchoke, onion crema, thyme & fontina	
Brussels Sprouts	\$18.00
w/ caramelized onion, thyme, bacon & smoked mozzarella	
Pork Belly	\$17.00
w/ tomato, chilies, bull's blood greens & young pecorino	

PIES - ADD-ONS 8

Speck	\$5.00
A Rancho Elias Farm Egg	\$2.00
Pepperoni	\$2.00
Anchovy	\$2.00
Pancetta/sausage Or Bacon	\$3.00
Tomato Sauce	\$1.00
Extra Cheese	\$3.00
Spicy Calabrian Chilies	\$1.50