

Antipasti

TO BEGIN

Warm Mixed Olives citrus, savory herbs	9
Fresh Baked Focaccia Bread whipped cannellini, Castelvetro olive, evoo	11
Wood Fired Ricotta house ricotta, taleggio, Calabrian marmalade, herb bread crumbs	22
Half Dozen Raw Oysters* GF mignonette	24
Grilled Oysters (4) GF Calabrian chili garlic butter or gremolata	16
Calamari basil buttermilk, giardiniera, fresh lemon	16
Meatball Sliders (3) house milk bread rolls, beef & pork meatballs, tomato gravy, pecorino romano	22
Steamed Clams fennel broth, butter, Calabrian chili crunch	24
Fire Roasted Brussels Sprouts GF guanciale, Calabrian chile butter, pecorino romano	18
Market Salad GF arugula, prosciutto, melon, sweet corn, stracciatella, whipped basil ricotta, pistachio, extra virgin olive oil	20
Caesar Salad parmesan, crouton, anchovy, pickled shallot add grilled prawns (4) +12	18
Charred Octopus arrabbiata, creamy polenta, fried capers, preserved lemon crème fraîche	25

Pizza Napoletana

WOOD FIRED

Margherita VG fresh mozzarella, plum tomatoes, basil add prosciutto / sausage / pepperoni +5	24
Marinara plum tomatoes, basil, garlic add anchovies +5	23
Fennel Sausage & Kale fresh mozzarella, stracciatella, Calabrian chile	26
Funghi VG fresh mozzarella, crème fraîche, maitake mushrooms, chives, basil oil add fennel sausage +5	26
Apple & Speck taleggio, olive oil, apple, toasted walnuts	27

All pizzas finished with aged parmigiano reggiano.

Dolce

TO FINISH

Tiramisu	14
Pistachio Almond Cake crème fraîche, seasonal citrus	13
Chocolate Budino GF whipped cream, candied hazelnuts	11
Gelato	8
Affogato	8

Primi

MADE FRESH IN HOUSE

Orecchiette foraged mushrooms, red pepper flake, broccoli rabe, basil, cashew butter	29
Bucatini Carbonara guanciale, egg yolk, pecorino romano, fried basil	29
Spaghetti classic marinara, parmigiano reggiano	29
Squid Ink Tagliatelle prawns, nduja cream, radicchio, pistachio pesto	38
Pappardelle beef bolognese, parmigiano reggiano, basil oil	35
Add ons: house ricotta 4, burrata 8, sausage 6, prawns 12, 2 meatballs 11	

Secondi

MAIN COURSES

Cioppino GF cod, clams, prawns, tomato, fennel, grilled sourdough (adds gluten)	36
Chinook Salmon nduja vinaigrette, potato, olives, broccolini, cannellini purée	46
Roast Pork Sandwich fresh baked seeded roll, pork shoulder, garlic broccoli rabe, aged provolone, fries	26
Bistecca* and Pasta for 2 32 oz porterhouse, roasted shallot agrodolce, choice of handmade pasta	MP