## → FIRST ←

Roasted octopus with romesco + butter beans 24

Roasted broccolini, house ricotta, lemon, walnuts, fresnos + country wheat toast

Chef's daily cheese selection cashew toffee + seasonal jam 21

Wood-roasted oysters with maitre d' butter + roasted pepper gremolata 4.5 each (min. of 3)

Prosciutto san danielle, smoked duck ham, calabrese + spicy mustard 24

Whole milk burrata with scallion pesto, toast, smoked bacon + arugula 19



## → PIZZA ←

MARGHARITA tomato, mozzarella, basil 17

FUNGHI tomato, roasted local mushrooms, fontina, taleggio, garlic 19

**BLANCO** roasted garlic, ricotta, fontina, mozzarella, arugula 18

PROSCIUTTO-TOMATO spinach, mozzarella, fresh prosciutto 21

OPAL roasted garlic, smoked duck ham, goat cheese, arugula, peppers 19

BACON-GORGONZOLA roasted garlic, melted leeks, fig, mozzarella, truffle honey 21

SALSICCIA tomato, fennel sausage, kale, ricotta 22

QUAD-PIECE tomato, sausage, soppressata, pork, duck ham, fontina, mozzarella 24

## → SALADS ←

Local wood-roasted mushrooms with baby kale, lemon, reggiano + thyme 16

\*Romaine, roasted peppers, caesar, reggiano + bread crumbs

Local greens, cucumber, red onion, tomatoes, gorgonzola dolce, seeds + mustard shallot vinaigrette

Kale, cabbage, jicama, mint, roasted shrimp, cashews + red thai vinaigrette

19

Warm roasted seasonal vegetables with pickled baby beets + harissa yogurt

\*Add shrimp to any salad 9

