marinated olives 6

sister bread savory butter 8
add whipped goat cheese & fermented honey 7
add castelvetrano herb oil dip 7
add lemon garlic white bean dip 7

battered parsnips
salsa macha aioli, furikake 12

roasted carrot & golden beet salad
pistachio butter, sumac, arugula, pomegranate 15

chicories salad
pickled radish, grana, rice paper crisps, sesame salt
yuzu dressing 12

lamb ribs
spiced honey glaze, broccoli & watermelon radish,
cucumber yogurt, chili paste 22

spinach lumache
lemon ricotta, red chard, grana 29

bucatini cacio e pepe
bucatini, pink peppercorn, chives 29

pizza

margherita
fresh mozzarella, basil, tomato 26

vegan
tomato, confit garlic, broccoli rabe, herb pesto,
pickled fresno chili, caramelized shallots 26

roasted fennel & kale
savory cream, caciocavallo, lemon, fiore sardo 28

shaved brussels sprouts
pickled onions, fontina, ricotta salata,
caramelized shallots 28

rapini & braised leek
anchovy bagna cauda, lemon,
ricotta, grana, pecorino, 28

guanciale & radicchio
tomato, red onion, cream, caper, fermented chili 28

sausage
tomato reduction, gouda, mozzarella, fiore sardo,
fresno chili, basil, shaved garlic 28

add to any pizza:

fennel sausage	6
guanciale	6
wild arugula	4
side of fancy ranch	3

dessert

basque cheesecake
chestnut puree, chicory syrup 10

coconut chiffon cake
coconut diplomat cream, yuzu curd,
oroblanco, toasted meringue 10

Please inform your server of any allergies or dietary restrictions. All ingredients come from sources guided by principles of sustainability.