



Plates & Bowls

~~GF~~ ~~VG~~ ~~GF~~



Focaccia & Roasted Garlic Olive Oil (VG).....	\$5
Our Tomato Pie (VG).....	\$6
Focaccia, tomato, olive oil, sea salt, oregano	
Antipasti Cup (VG/GF).....	\$9
Castelvetrano olives, pickled peppers, piparras	
Anchovies.....	\$9
Sicilian oil cured fillets, lemon zest, aleppo pepper, focaccia	
Black Garlic Knots (V).....	\$9
Black garlic butter, parmesan, chives	
Smoked Trout Dip (GF).....	\$16
Local trout, sour cream, salmon roe, pickled onions, potato chips	
Blistered Shishitos (GF).....	\$13
Japanese peppers, charred lime, anchovy mayo, togarashi	
Pesto Rosso Romanesco (V/GF).....	\$13
Roasted cauliflower, red pesto, cured egg yolk	
Wood-Fired Rainbow Carrots (V/GF).....	\$13
Horseradish-scallion cream, pistachio crumble	
Caesar Salad.....	\$12
Romaine, chicories, parmesan, pankograttato	
Add anchovy fillets..... +\$2	
Chopped Salad (GF).....	\$14
Romaine, chicories, salami, olives, marinated tomatoes, red onion, legumes, parmesan, Italian vinaigrette	
Mushroom and Kale Ragù (V/GF).....	\$16
Criminis, kale, tomato and Calabrian chili crisp with focaccia	

Pizzas

~~GF~~ ~~GF~~ ~~GF~~

Cheese (V).....	\$24
Tomato sauce, mozzarella, provolone, smoked scamorza	
Pepperoni.....	\$30
Tomato sauce, mozzarella cheese, Ezzo's pepperoni	
Pesto (V).....	\$24
Basil, garlic, olive oil, 3 cheeses	
Anchovy.....	\$30
Tomato sauce, anchovies, oil cured olives, provolone, onion, chile	
Veggie (V).....	\$30
Mushrooms, leeks, 3 cheeses on a white pie	
Meat.....	\$30
Tomato sauce, spicy pork sausage, pickled peppers, mozzarella	

On the Side

~~GF~~ ~~GF~~ ~~GF~~

Buttermilk Ranch (V/GF).....	\$2
Hot Honey (V/GF).....	\$2
Calabrian Chili Crisp (VG/GF).....	\$2
"Very Very" Hot Sauce (V/GF).....	\$2
Whipped Ricotta (V/GF).....	\$3

V = Vegetarian | VG = Vegan | GF = Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

