



## FOCACCIA

### FOCACCIA | 9

warm, house-made rosemary focaccia, extra virgin olive oil, balsamic

## CICCHETTI

small bites to accompany our focaccia

### CRUSHED HEIRLOOM TOMATOES | 9

capers, basil, olives, boquerones

### WHIPPED RICOTTA | 9

local honey, pistachio butter

### GREEN DIRT FARMS CHEESE | 11

roasted peach jam, fresh thyme

### BAKED LITTLENECK CLAMS | 11

yellow tomato pomodoro, calabrian chili crunch, basil

## SALUMERIA

small bites to accompany our focaccia

### MORTADELLA | 9

chili honey, pistachio

### FEGATO MOUSSE | 9

chicken liver, seasonal fruit preserve

### PROSCIUTTO DI SAN DANIELLE | 11

fruit mostarda

### COUNTRY HAM | 12

burger's smokehouse attic aged ham, smoked ham hock butter

### LA QUERCIA N'DUJA | 12

roasted eggplant pecorino puree

### TASTING BOARD | 32

sampling of all salumis, hearth-baked bread, accompaniments

## PIZZA

from the hearth, napoletana style

### MARGHERITA | 15

mozzarella di bufala, basil, san marzano tomato

### MAIS | 18

corn cream, peach, burrata, prosciutto, local honey

### FONDUTA | 17

zucchini, potato, salsa verde, sweet onion, tellegio fonduta

### SALSICCIA | 16

salumi, finocchiona, fennel sausage, arrabiata sauce, mozzarella, fermented garlic syrup

## ANTIPASTI

appetizers for the table

### INSALATA | 15

gem lettuce, citronette, pickled nectarine, puffed grains, fresh cheese, honey sesame yogurt

### CARNE CRUDO | 18

salt creek beef, tallow gnocco fritto, black garlic bagna cauda, pickled chili, caper berry

### HEIRLOOM CARROT SALAD | 16

fregola sarda, pickled raisins, pepperoni, pumpkin seeds, carrot vinaigrette, whipped ricotta

### FRIED ZUCCHINI BLOSSOMS | 19

whipped feta, spiced lamb sausage, cucumber relish, spiced honey

### ARANCINI | 14

sweet corn risotto, taleggio cheese, stone fruit agrodolce, prosciutto

### RAW OYSTERS

3 \$15 | 6 \$28

island creek oysters, cucumber granita, roasted melon mignonette

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### HAND-PULLED MOZZARELLA (PER LA TAVOLA) | 38

heirloom tomatoes, cherry tomatoes, pesto, basil

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## PRIMI

house-made pasta

### SCARPINOCC | 19

eggplant scamorza filling, yellow tomato butter, aged balsamic, pine nuts

### SAFFRON PACCHERI | 23

corn crema, leeks, caramelized lamb neck, sheep's milk cheese, basil

### CORZETTI STAMPATI | 19

clams, lemon, n'duja, zucchini, pangratatto

### BUCATINI | 26

uni butter, prosecco, lime crema, smoked trout roe, bottarga

### RIGATONI | 17

amatriciana, guanciale, chilis, pecorino, san marzano tomatoes, chili oil

### MAFALDINE | 31

lobster fra diavolo, pickled chilis, burrata, sungold tomatoes, chili oil

### SERPENETE | 25

local mushroom mascarpone filling, parmigiano reggiano, mushroom brodo, black summer truffle

## SECONDI

main courses meant to share

### BRANZINO MILANESE | 45

pole bean salad, panelle, tonnato sauce

### MILK BRAISED PORK SHOULDER | 40 / 75

mascarpone polenta, caramelized peaches

### POLLO ARROSITIO | 30 / 50

campo lindo farms chicken, lemon, caesar butter, farro chicory salad

### BISTECCA ALLA FIORENTINA | 115

morgan ranch bone-in florentine steak, tuscan fries, black garlic bone marrow butter, shallot agrodolce, mushroom conserva