



FOCACCIA

FOCACCIA | 9

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

CICCHETTI

small bites to accompany our focaccia

WHIPPED RICOTTA | 9

local honey, pistachio butter

GREEN DIRT FARMS CHEESE | 11

charred apple butter, fresh thyme

BAKED LITTLENECK CLAMS | 11

yellow tomato pomodoro, calabrian chili crunch, basil

TALEGGIO FONDUTA | 11

fontina, mushroom conserva, warm marsala

SALUMERIA

small bites to accompany our focaccia

MORTADELLA | 9

chili honey, pistachio

WHIPPED FOIE GRAS | 9

spiced apples, charred apple butter

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 | 38

sampling of all salumis, hearth-baked bread, accompaniments

PIZZA

from the hearth, napoletana style

MARGHERITA | 15

mozzarella di bufala, basil, san marzano tomato

CACIO E PERE | 16

shaved pear, pecorino mascarpone, black pepper, honey

FONDUTA | 17

mushroom ragout, shaved crimini raw, pecorino, roasted shallot, taleggio fonduta
add black truffle \$20

SALSICCIA | 16

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

ANTIPASTI

appetizers for the table

INSALATA | 15

gem lettuce, radicchio, citronette, pickled apple, puffed grains, gorgonzola dolce

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

ARANCINI MILANESE | 16

roasted bone marrow, lobster mayonnaise, calabrian chili crunch

RAW OYSTERS

3 \$15 | 6 \$28

island creek oysters, cucumber granita, seasonal mignonette

HAND-PULLED MOZZARELLA

(PER LA TAVOLA) | 38

roasted squash, assorted chicory, pickled huckleberries

PRIMI

house-made pasta

COCOA CAPPELLETTI | 18

roasted butternut squash filling, lemon brown butter, pumpkin seeds, amaretti cookie crumble

SAFFRON PACCHERI | 23

charred onion crema, leeks, caramelized lamb neck, sheep's milk cheese, balsamic cippolini

CORZETTI STAMPATI | 19

clams, lemon, n'duja, rapini, 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 | 32

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

SECONDI

main courses meant to share

BRANZINO MILANESE | 45

rapini, pannelle, tonnato sauce

MILK BRAISED PORK SHOULDER | 40 / 75

mascarpone polenta, charred apples

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