



KITCHEN & CELLAR

OMAKASE PIZZA EXPERIENCE

\$36

BURRATA SALAD

heirloom tomato, seasonal fruit, burrata di puglia, basil

CACIO E PEPE

olive oil, fior di latte, parmiggiano reggiano, fresh cracked tellicherry black pepper, lemon zest, chives, shaved pecorino, black pepper

SHRIMP SCAMPI

garlic butter base, mozzarella, wood-fired shrimp, roasted garlic confit, chili flakes, parsley, lemon, brown butter drizzle

FRA DIAVOLO

garlic butter, mozzarella, spicy cappocollo, calabrian chili, roasted tomato, lemon zest, parsley

SHORT RIB PIZZA

calabrian chile, basil, tomato sauce

FIG & CHEVRE

olive oil, mozzarella, chevre, dates, fig jam, prosciutto, arugula

DESSERT PIZZA

mascarpone cream, fresh berries, grand marnier toffee, fresh mint

PAIRINGS +25

ARNEIS – CERETTO BLANGE – PIEMONTE, ITALY

PINOT NOIR – SIDURI – WILLAMETTE VALLEY, OREGON

**SANGIOVESE BLEND – IL POGGIONE ROSSO DI MONTALCINO
TUSCANY, ITALY**

ESPRESSO MARTINI