

... AND FOR DESSERT

Butterscotch Budino. 9

cookie crumble, nougat pudding, chocolate ganache, caramel, whipped cream

Gelato (vanilla, dark chocolate, and a special flavor) 6

add olive oil and Maldon Sea Salt 1

add house made caramel sauce. 1

Sorbet (lemon, raspberry,and a special flavor) 6

add olive oil and Maldon Sea Salt 1

add mint 1

STARTERS

OVEN ROASTED OLIVES castelvetrano, gaeta, kalamata olives (V) 9

BRUXELLES SPECIALE fried brussel sprouts and pork belly tossed in saba , lemon, fish sauce , and parm. . 12

LA FETTUNTA toasted ciabatta bread, garlic, parmigiano and olive oil (VG) 9

BURRATA PLATE burrata, pesto, roasted tomato, pickled vegetables, toasted ciabatta bread, olive oil (VG) . . 16

ITALIAN MEATBALLS beef and pork, chili flakes, seasoned tomato sauce, and parmesan 14

ARANCINI saffron risotto, mozzarella, tomato sauce (VG) 9

FRIED MOZZARELLA tomato sauce (VG) 8

CRISPY CHICKPEAS sea salt, rosemary (V) 6

“CHEF ALEX’S” BRUSCHETTA POMODORO 12

CHEF’S SPECIAL ASKSERVER

SALADS

KALE toasted hazelnuts, aged balsamic, apple, and parmesan 15

ARUGULA pickled red onion, shaved carrot, pickled fennel, pecorino, lemon vinaigrette (VG). 14

ROASTED BEET* mixed greens, toasted pepitas, goat cheese, pickled onion, pecorino, salsa bianco* (VG).. 16

NOSTRANA* radicchio, parmigiano, rosemary-sage croutons, caesar style dressing 17

ADDITIONAL TOPPINGS

prosciutto di san daniele	8	artichokes	4
spicy salami	6	red onions	1
pepperoni	4	baby arugula	3
Italian sausage.	4	pickled peppers.	3
cured pork belly	4	crimini mushrooms	4
salt cured anchovies	5	olives	3
house mozzarella	4	basil	1
fresh goat cheese	6	oven roasted potatoes	2
honey	2	burrata	8

PIZZAS

MARGHERITA tomato sauce, house mozzarella, basil (VG) (add prosciutto and arugula \$10) 17

SPICY SALAMI tomato sauce, provolone, house mozzarella, parmigiano, wild flower honey, chili flakes . . . 25

ITALIAN SAUSAGE tomato sauce, smoked mozzarella, potato, pickled peppers, parmigiano, scallions 21

CHEESE tomato sauce, house pulled mozzarella, provolone (VG) 16

NIGHTSHADE tomato sauce, eggplant puree, potato, olives, pickled peppers, shiitake, basil (V) 21

PEPPERONI tomato sauce, house pulled mozzarella, provolone, pepperoni 20

MUSHROOM garlic, fontina, scallion, ricotta, parmigiano, crimini, shiitake mushrooms (VG) 24

GOAT CHEESE pistachio pesto, red onion, artichokes, pecorino, fresh goat cheese, lemon zest (VG). 21

FENNEL DIAVOLO garlic, spicy roasted fennel, salami, red onion, mozzarella, fennel pollen, basil 23

MAPLE PIG crema, apple, pork belly, smoked ham, maple, ricotta 26

THE PEARL garlic, fontina, mozzarella, ricotta, lemon, fried sage (VG) (add prosciutto and arugula \$10). . . 19

JALAPENO BIZZNESS garlic rosemary bechamel, pecorino, red onion, picked jalapeno, mozz, sausage, 25

lemon juice, pickled fennel, parsley. 1

SEASONAL SPECIAL MP

SUBSTITUTE GLUTEN-FREE CRUST 7

SUBSTITUTE CASHEW VEGAN CHEESE 4

SIDE HOUSE HOT SAUCE 2

SIDE DRESSING 2

(VG) = VEGETARIAN (V) = VEGAN

* Contains raw egg. Thoroughly cooking meat and eggs greatly reduces the risk of food borne illness.

20% service charge will be added to all parties of 8 or more.

There is a good deal of flour everywhere in the restaurant. If you have celiac disease or a severe gluten allergy we do not recommend dining here, as we cannot guarantee a totally gluten-free experience.

