

S.



R.

LUNCH

Cold Antipasta

Italian Green Salad Cress, arugula, radicchio, red peppers, italian vin	\$8
S.R. Caesar Salad* Romaine, anchovy, parmesan, lemon	\$14
Grilled Beet Salad Ricotta, hazelnuts, cress, horseradish	\$16
Kale Apple Salad Goat cheese vin, seasonal fruit, walnuts, crispy freekeh	\$16
Steak Tartare Crostini Salsa verde, arugula, Pecorino	\$22

Warm Antipasta

Stuffed Peppers Long hots, cheese & salami, smoked tomato, rosemary	\$16
Grilled Octopus Hazelnut romesco, potato, chili oil, celery	\$18
Grilled Artichoke Spring greens, lemon aioli, sesame crouton, mint	\$18
S.R. Mozzarella Fresh mozzarella, gazpacho flavors, toasted sourdough, radish, shiso	\$16
Chicken Wings al Diablo Buttermilk herb sauce, celery	

half dozen \$13
full dozen \$21

Sandwiches

S.R. Chicken Parm Grilled half chicken, tomato sauce, mozz, parm crumbs	\$16
S.R. Cheeseburger* 8oz Happy Valley beef, provel, L.T.O. Speedy Sauce, potato chips	\$18
Sub S.R. potatoes \$2 Sub side salad \$2	
Meatball Sub Pork and Veal meat balls in gravy, parm fried garlic, Italian seed bread	\$16
Brisket Beef brisket, spicy giardiniera, sesame bread	\$18

Brunch

Saturday & Sunday Only

Chorizo Burrito Chorizo, three eggs, provel, potato	\$12
Bacon Burrito Slab bacon, three eggs, provel, potato, Speedy Sauce	\$12
Broccoli Burrito Roast broccoli, three eggs, provel, potato, Speedy Sauce	\$12
Nutella Pizza Grilled dough, ricotta, caramel, hazelnuts, sea salt	\$21
The Ritz* Taylor ham, two eggs, provel, tabasco	\$21
Gravlax Pizza Grilled dough, cured salmon, ricotta, pickled onions, capers	\$21
Slab Cut Bacon Salt cured, thick cut	\$12
S.R. Potatoes Speedy sauce	\$9
Skillet Baked Eggs* Marinara, mozzarella, chili flakes pizza toppings welcomed	\$16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness

Pizza

Margherita	San Marzano tomato sauce, mozzarella, oregano, basil, chili flake	\$17
White Album	Béchamel, roasted garlic, mozzarella, ricotta, provel, pec & parm	\$21
Little Fish	San Marzano tomato sauce, anchovy, basil, oregano, chili flake	\$17
Kind Brother*	Béchamel, wild mushrooms, smoked mozzarella, farm egg, sage	\$21
Dick Dale	Béchamel, speck, pineapple, provel, grilled scallion	\$22
Anton Ego	Smoked eggplant, squash, tomato concentrate, onion, basil, mint	\$22
St. Louie	San Marzano tomato sauce, provel, pepperoni, sausage, pickled chilis	\$23
King Salami	Tomato sauce, hot, sweet & fennel salami, red peppers, mozzarella	\$25
Dangerfield	Béchamel, pork-veal meatballs, ricotta, garlic chips	\$23
K.C. Royale*	Béchamel, clams, pancetta, kale, fontina	\$25
The Speedy Romeo	Grilled dough, marinated cherry tomatoes, fresh ricotta, basil, chili flake, lemon	\$25
Corn To Be Wild	Béchamel, corn, pancetta, cherry tomatoes, red onion, basil, farm egg	\$22

all pizzas are 12" with Neapolitan style crust

Toppings & Sauces

Buttermilk Ranch, Mikes Hot Honey, 1000 Island, Speedy Sauce	\$2
Onions, Capers, Fresh Garlic, Olives, Basil, Toasted garlic	\$2
Anchovies, Farm egg, Arugula, Roasted Peppers, Pineapple, Kale	\$3
Pork sausage, Mushrooms, Mozzarella, Ricotta, Smoked Mozz, Provel	\$4
Pepperoni, Soppresata, Meatballs, Finocchiona, Pancetta, Speck, Daiya Vegan	\$5

Dessert

Chocolate Cake	Branded Marshmallow, graham cracker	\$12
Olive Oil Cake	Seasonal fruit, ask your server!	\$12
Affogato	Espresso, amaretto cookie	\$10
Il Laboratoria Gelato	rotating flavors	\$10



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness

Chef Owner
Justin Bazardich
Chef de Cuisine
Winnie Vasquez Lopez