

RAW



BLUEFIN TUNA TARTARE \$17

OLIVE TAPENADE, PEPPERONCINI,
TONNATO, CRUSTINI

BAR

1/2 DOZEN OYSTERS \$21

(CHEF'S CHOICE - SELECTION OF SEASONAL OYSTERS)

PROSECCO MIGNONETTE & HOUSE FRESNO HOT SAUCE



SCARPETTA

(COMES W/ HOUSE-MADE GRILLED FOCACCIA ... ADD CRUDITE \$7)

WHIPPED EGGPLANT \$14 (v)
W/ CALABRIAN XO SAUCE

BURRATA & FOCACCIA \$15
CITRUS, FENNEL,
SMOKED MALDON & FENNEL POLLEN

FROM THE MARKET

(ALWAYS FRESH! - THANKS TO OUR FARM FRIENDS)

MARKET SALAD \$15 (v)
FENUGREEK VINAIGRETTE,
TOASTED HAZELNUTS, HERBS,
& SPRING GREENS
(ADD HOUSE SMOKED TROUT \$6)

CHOPPED SALAD \$15
RADICCHIO, RED WINE VINAIGRETTE,
PEPPERONI, GIGANTE BEAN & PARMESAN

EGGPLANT CAPONATA \$12 (v)
W/ SPICY AGRODOLCE

CAESAR SALAD \$14
ROMAINE, KALE, HOUSE CAESAR,
CROUTONS, PECORINO

BEET SALAD \$15
RASPBERRIES, FETA,
RASPBERRY VINAIGRETTE & ARUGULA

LUNCH-TIME SAMMIES!

(ADD A PICKLE PLATE \$5)

FRIED EGGPLANT SANDWICH \$13
FENNEL-CUCUMBER SLAW, ARUGULA &
CALABRIAN AIOLI ON FOCACCIA

PROSCIUTTO SANDWICH \$13
PROSCIUTTO COTTO, PROVALONE,
GIARDINIERA AIOLI & ARUGULA ON FOCACCIA

PIZZA

MARG \$16
TOMATO, BASIL,
MOZZARELLA
(MAKE IT NONNA-STYLE \$2)

SICILIAN \$16 (v)
CAPERS, PINE NUTS,
TOMATO, OLIVES, RED ONION,
RED CHILI FLAKE
(ADD 'CHOVIES \$4)

WHITE \$17
JAPANESE POTATO,
FENNEL, ONION, PESTO & MOZZ
(ADD SPICY GIARD TO ANY PIZZA \$2)

PEPP \$18
PEPPERONI, TOMATO,
MOZZ, PECORINO
(ADD SPICY HONEY \$2)

GLUTEN-FREE PIZZA \$19 (v)
CHARRED KALE, CASHEW RICOTTA,
PEPPERONCINI

IT'S A LOX PIZZA! \$18
HOUSE SMOKED TROUT, GARLIC CREAM,
PICKLED ONION, EVERYTHING SPICE, HERB

TIRAMISU \$11

JUST LIKE NONNA USED TO MAKE

GRANITA \$5 (GF)
CHERRIES, WHIPPED CREAM
(VEGAN OPTIONAL & BOOZY OPTIONAL +\$4)

BRULEE LEMON TART \$9
MEYER LEMON, SHORTBREAD CRUST