

PARALLEL

	WOOD-ROASTED ASPARAGUS With lemon, sea salt	10		MARSEILLE Marinara, oregano, garlic, Kalamata olives	16
SIDES DESSERTS SMALL PLATES	* Add bacon +2 * Add Smoked Steelhead Trout +4 SUPPLI	11	FIRED PIZZAS	MARGHERITA Marinara, house mozzarella, basil, Pecorino Romano, extra-virgin olive oil	17
	Roman-style fried arborio rice filled with Ellsworth cheese curds, served with marinara sauce	11		ROCKET + FINOCCHIO Roasted tomatoes, fennel, fresh mozzarella, arugula, lemon, Pecorino Romano	18
	CHICKPEA + AVOCADO KALE SALAD Roasted chickpeas, avocado, kale, tomatoes, heirloom beans, lemon dill vinaigrette	14		LAZY EDDIE Roasted garlic, shiitake mushrooms, pork sausage, house mozzarella, thyme,	20
	HOUSE PRETZEL Spent-grain pretzel served with choice of Border Bourbon cheese sauce or horseradish stone ground mustard	14		Pecorino Romano THE JERK Caribbean jerk chicken, charred pineapple, house mozzarella, red onion,	22
	JESSICA'S SPICY MEATBALLS Three spicy pork, beef, and lamb meatballs,	15	00 D	green onion, Pecorino Romano * Pairs well with Havana Good Time cocktail	
	marinara, Pecorino Romano, served with wood-fired seasoned bread		0 %	OLD ROSCOE Marinara, pork sausage, Ezzo pepperoni, red onions, house mozzarella,	22
	Pastrami, sauerkraut, swiss cheese, stone ground horseradish mustard, served with a small cup of daily soup	15	-41	Pecorino Romano BIG JACK	22
	ANTIPASTO PLATTER ** Cured meats, artisan cheeses, olives, wood-fired seasoned bread, almonds, fruit *Gluten-free bread available +2	16	ADDITIONAL 16" SICILIAN	Marinara, Ezzo pepperoni, andouille sausage, Calabrian peppers, green olives, house mozzarella, hot honey, Pecorino Romano *Gluten-free crust available +2	
	DAILY SOUP Ask your server what soup, stew, or chowder our kitchen has created today	10		THE WALKER Marinara, capers, grilled artichokes, red onion, Kalamata olives, fresh mozzarella, oregano,	34
	CANNOLI ** Traditional cannoli shells filled with sweetened ricotta, mascarpone cream, topped with bitter chocolate, pistachio, chocolate sauce	10		P-SQUARED Marinara, double Ezzo pepperoni, oregano, fresh mozzarella, seasoned breadcrumbs, Pecorino Romano	38
	STRAWBERRY PANNA COTTA Topped with strawberry puree, almond cantuccini	10		Serrano ham Bacon Spanish anchovies Crilled artichokes Arugula Wood-roasted mushrooms Calabrian peppers Pickled jalapeños Kalamata or green olives Extra virgin olive oil Balsamic reduction	4 2 3 3
	Smoked Steelhead Trout Wood fired seasoned bread Gluten-free seasoned bread Border Bourbon cheese sauce 4 oz. Horseradish mustard 2 oz. House ranch 2 oz.	6 2 2 2 2 1			2 2 2 2 2 1 1
**MENULITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT ECCS TREE NUTS DEANLITS OR DAIDY					

^{**}MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS, PEANUTS, OR DAIRY.

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.