



PARALLEL

APPETIZERS	CRISP FINGERLING POTATOES 8 Heirloom fingerling potatoes, garlic, rosemary	14" WOOD FIRED PIZZAS	MARSEILLE 16 Marinara, oregano, garlic, Kalamata olives
	WOOD-ROASTED BROCCOLINI ** 10 Romesco sauce, sea salt <i>*Add bacon +2 or smoked Steelhead Trout +6</i>		MARGHERITA 17 Marinara, house mozzarella, basil, Pecorino Romano, extra-virgin olive oil
	SUPPLI 11 Roman-style fried arborio rice, Ellsworth cheese curds, marinara sauce		LAZY EDDIE 20 Roasted garlic, shiitake mushrooms, pork sausage, house mozzarella, thyme, Pecorino Romano
	HOUSE PRETZEL 14 Spent-grain pretzel, choice of Border Bourbon cheese sauce or stone ground mustard		OLD ROSCOE 22 Marinara, pork sausage, Ezzo pepperoni, red onions, house mozzarella, Pecorino Romano
	ANTIPASTO PLATTER ** 16 Cured meats, artisan cheeses, olives, wood-fired seasoned bread, almonds, fruit <i>*Gluten-free bread available +2</i>		BIG JACK 22 Marinara, Ezzo pepperoni, andouille sausage, Calabrian peppers, green olives, hot honey, house mozzarella, Pecorino Romano
SALADS	CAESAR SALAD 14 House Caesar dressing, seasoned croutons, shaved Pecorino Romano, lemon	<i>*Gluten-free crust available +2</i>	
	ROASTED GOLDEN BEET SALAD ** 14 Roasted golden beets, greens, feta cheese, Saba, pistachio vinaigrette	16" SICILIAN	ROASTED BUTTERNUT SQUASH ** 36 Roasted butternut squash, blue cheese, Serrano ham, house mozzarella, crushed pistachios, Pecorino Romano
PASTA	SPAGHETTI CHITARRA CACIO E PEPE 14 House made egg spaghetti, eggs, Pecorino Romano, black pepper		P-SQUARED 38 Marinara, double Ezzo pepperoni, oregano, fresh mozzarella, seasoned breadcrumbs, Pecorino Romano
	RIGATONI CARBONARA 16 Guanciale, eggs, Pecorino Romano, black pepper	ADDITIONAL TOPPINGS	Serrano ham 4
	JESSICA'S SPICY MEATBALLS 16 Three spicy pork and beef meatballs, marinara, Pecorino Romano <i>*Add paccheri pasta +4</i>		Bacon 2
	TAGLIATELLE BOLOGNESE 18 House made egg tagliatelle, tomato, beef, pork, Pecorino Romano		Spanish anchovies 3
SIDES	Smoked Steelhead Trout 6		Grilled artichokes 3
	Wood fired seasoned bread 2	Seasonal greens 2	
	Gluten-free seasoned bread 2	Wood-roasted mushrooms 2	
	Border Bourbon cheese sauce 4 oz. 2	Calabrian peppers 2	
	Stone ground mustard 2 oz. 2	Pickled jalapeños 2	
	House ranch 2 oz. 1	Kalamata or green olives 2	
		Extra virgin olive oil 1	
		Balsamic reduction 1	
		DESSERTS	CANNOLI ** 10 Sweetened ricotta and mascarpone cream, bitter chocolate, pistachio, chocolate sauce
		BANANAS FOSTER 12 Caramelized bananas, rum, served on a Belgian Liège waffle with vanilla bean gelato	

**MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS, PEANUTS, OR DAIRY. PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.