



WEDNESDAY - SATURDAY 11AM - 9PM
SUNDAY BRUNCH 10AM - 3PM

INTRODUCTION

GOOD OLIVES (V) with bread + butter **8**

WOOD-ROASTED ASPARAGUS (VG)** romesco sauce, sea salt **10**

**Add bacon +3 or smoked Steelhead Trout +6*

SUPPLI (V) Roman-style fried arborio rice, Ellsworth cheese curds, marinara **11**

HOUSE PRETZEL (V) spent-grain pretzel, choice of Border Bourbon cheese sauce or stone ground mustard **14**

SPANISH ANTIPASTO Serrano ham, Buen Alba cheese, quince paste, herbed bread **16**

TIN FISH + CRACKERS caramelized lemon, cornichons **16**

DAILY SOUP + SANDWICH

GARDEN

JOHN BIBB SALAD (V) Bibb butter lettuce, French Breakfast radish, avocado, fennel, buttermilk lemon dill vinaigrette **14**

ROASTED GOLDEN BEET SALAD (V)** greens, feta cheese, saba, pistachio vinaigrette **14**

PASTA

RIGATONI CARBONARA guanciale, egg, Pecorino Romano, black pepper **16**

JESSICA'S SPICY MEATBALLS three spicy pork + beef meatballs, marinara, Pecorino Romano **16**

**Add calamarata pasta +4*

TAGLIATELLE BOLOGNESE house made egg tagliatelle, tomato, beef, pork, Pecorino Romano **18**

NO SPRING CHICKEN oven-roasted bone in chicken breast, potato gnocchi, fennel salad **22**

14" WOOD-FIRED PIZZA / 16" SICILIAN PIZZA

MARSEILLE (VG) marinara, oregano, garlic, Kalamata olive **18 / 30**

MARGHERITA (V) marinara, house mozzarella, basil, Pecorino Romano, extra-virgin olive oil **20 / 33**

LAZY EDDIE roasted garlic, shiitake mushroom, pork sausage, house mozzarella, thyme, Pecorino Romano **22 / 37**

OLD ROSCOE marinara, pork sausage, Ezzo pepperoni, red onion, house mozzarella, Pecorino Romano **24 / 40**

BIG JACK marinara, Ezzo pepperoni, andouille, Calabrian pepper, green olive, hot honey, house mozzarella, Pecorino Romano **24 / 40**

GREEN GODDESS smoked chicken, herbed ricotta, English shell peas, sun-dried tomato, house mozzarella, arugula, buttermilk lemon dill vinaigrette **24 / 40**

P-SQUARED marinara, double Ezzo pepperoni, oregano, house mozzarella, Pecorino Romano **24 / 40**

SWEET

CANNOLI strawberries, sweetened mascarpone cream **10**

CHOCOLATE BUDINO sea salt **12**

SIDES

Smoked Steelhead Trout	6
Seasoned bread	4
Gluten-free seasoned bread	4
Bacon (2)	3
Border Bourbon cheese sauce, 4 oz.	2
Stone ground mustard, 2 oz.	2
House ranch, 2 oz.	1

ADDITIONAL PIZZA TOPPINGS

Smoked chicken	4	Wood-roasted mushrooms	2
Serrano ham	4	Calabrian peppers	2
Bacon	3	Pickled jalapeños	2
Spanish anchovies	3	Kalamata or green olives	2
Grilled artichokes	3	Extra virgin olive oil	1
Arugula	2	Balsamic reduction	1
<i>* Gluten-free 14" pizza available +4</i>			

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

V - VEGETERIAN | VG - VEGAN
CHEFS: SCOTT DAVIS, JESS LACY, HAYDEN HATELLA