



PARALLEL

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

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