



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

** 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