

SALAD

GOLDEN BEET arugula, lemon, aged balsamic vinaigrette, taleggio grigio, candied walnuts 12
NOSTRANA radicchio, parmigiano, rosemary-sage croutons, caesar style dressing* 11
KALE grapefruit, fried breadcrumbs, poppyseed fricco, pecorino, anchovy vinaigrette. 12
HOUSE GREEN greens, shaved vegetables, red wine vinaigrette 10

FINGER & FORK

ARANCINO** choice of 5
 Smoked King Salmon: lemon risotto, dill mascarpone, chives, espelette, fried capers
 Herbed Goat Cheese: ruby beet risotto, radish green pesto, parmigiano
FRIED CHICKPEAS jacobsen sea salt, rosemary. 4
BAR NUTS** sugar, cayenne, jacobsen sea salt, rosemary 6
LA FETTUNTA garlic and parmigiano bruschetta. 4
TEMPURA GREEN BEANS wildflowers, jacobsen sea salt, espelette, lemon aioli 7
CHICHARRONES house spice, fennel pollen, smoked honey lime sauce 7
FRIED MOZZARELLA tomato ragu. 6
OVEN ROASTED OLIVES & BURRATA** castelvetrano, gaeta, arbequina olives, fried rosemary, baguette 10
FRITTO MISTO calamari, octopus, lemon, scallions, calabrian honey, watercress 13

CHEESE & MEAT BOARDS

CHEESE PLATE** selection of italian cheese, Oregon hazelnuts, seasonal jam, baguette 16
CHARCUTERIE capicola, prosciutto, speck, abruzzo, pepper jelly, taleggio grigio, pickled vegetable. 16

* Contains raw egg. We are required to tell you that thoroughly cooking meat and eggs greatly reduces the risk of food borne illness.
 ** Contains nuts. All fried items prepared in peanut oil.
 *** Cheese substitutions replace all cheeses on specialty pizzas.
 – Seasonal ingredients limited to specialty pizzas. Thank you!



BUY THE KITCHEN A 6-PACK 7
 Practice borrowed from our friends at the Publican, Chicago IL

SPECIALTY PIZZAS

MUSHROOM garlic, fontina, scallion, ricotta, parmigiano 17
CAULIFLOWER garlic, olives, mama lil’s peppers, red onion, pecorino, mozzarella 17
CURRENT SAUSAGE potato, fried rosemary, garlic, provolone, mozzarella, arugula, lemon, parmigiano 18
GOAT CHEESE garlic, summer squash, mint, lavender, scorpion chili honey, scallions. 19
SPICY FENNEL garlic, calabrese salami, red onion, bufala mozzarella, fennel pollen, parmigiano, basil 19
MAPLE PIG apple butter, pork belly, smoked ham, maple mascarpone, ricotta 22
PORK BELLY garlic, goat cheese, sheep robiola, espelette sunchokes, spinach, lemon zest, parmigiano. 20
SPICY SALAMI tomato, provolone, mozzarella, parmesan, wild flower honey 18
WILD FENNEL SAUSAGE tomato, smoked mozzarella, potato, mama lil’s peppers, parmigiano, scallion 18

TRADITIONAL PIZZAS

BIANCA garlic, raschera, sottocenere al tartufo, bufala mozzarella, fried sage 16
MARGHERITA tomato, mozzarella, basil 13
TOMATO onion, garlic, olive, mama lil’s peppers, oregano (add house pulled mozzarella \$4). 13
MARINARA tomato, garlic, oregano (add house pulled mozzarella \$4). 9

ADDITIONAL PIZZA TOPPINGS maximum of two

prosciutto di san daniele 5	oil cured anchovies 3
duck egg* 4	red onions 1
parmigiano 2	olives 1
baby arugula 3	basil 1
spicy salami 3	oven roasted potato 1
wild fennel sausage 3	***substitute bufala mozzarella 4
mama lil’s peppers 2	***substitute portland creamery goat cheese 4
shiitake mushroom 3	
house cured bacon 3	