

SALAD

GOLDEN BEET arugula, lemon, aged balsamic vinaigrette, taleggio grigio, candied walnuts 12
NOSTRANA radicchio, parmigiano, rosemary-sage croutons, cæsar style dressing* 11
KALE grapefruit, fried breadcrumbs, poppyseed fricco, pecorino, anchovy vinaigrette 12
ANTIPASTO SALAD mozzarella, provolone, salami, celery, chickpeas, romaine, oregano vinaigrette 14
HOUSE GREEN greens, shaved vegetables, red wine vinaigrette 10

FINGER & FORK

ARANCINO** choice of :
 ‘Nduja: pork-saffron risotto, ‘Nduja sugo, pecorino-parsley, tomato ragu 5
 Delicata Squash: taleggio-sage risotto, pear mostarda, ricotta salata 5
FRIED CHICKPEAS jacobsen sea salt, rosemary 4
BAR NUTS** sugar, cayenne, jacobsen sea salt, rosemary 6
LA FETTUNTA garlic and parmigiano bruschetta 4
FRIED MOZZARELLA tomato ragu 6
OVEN ROASTED OLIVES castelvetrano, gaeta, arbequina olives 5
FRITTO MISTO calamari, octopus, lemon, scallions, calabrian honey 13

CHEESE & MEAT BOARDS

CHEESE PLATE** selection of italian cheese, Oregon hazelnuts, seasonal jam, baguette 16
CHARCUTERIE capicola, prosciutto, bresaola, levoni salami, seasonal jam, taleggio, pickled vegetable 17

* 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.
 – To-go orders subject to \$1 per item additional charge.
 – 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, ricotta salata, mozzarella 17
GOAT CHEESE harvest squash puree, spinach, delicata squash, hazelnuts, aged balsamic 21
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, shredded brussel sprouts, red onion, robiola, pecorino, lemon 19
SPICY SALAMI tomato, provolone, mozzarella, parmigiano, 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	red onions 1
bresaola (air-dried salt cured beef) 5	baby arugula 3
duck egg* 4	mama lil’s peppers 2
parmigiano 2	shiitake mushroom 3
spicy salami 3	olives 1
wild fennel sausage 3	basil 1
house cured bacon 3	oven roasted potato 1
oil cured anchovies 3	***substitute bufala mozzarella 4
	***substitute portland creamery goat cheese 4