

DINNER 4-9PM

PLATES

SEASONAL PICKLE PLATE \$6 + PROSCIUTTO \$7

CAESAR SALAD, LITTLE GEMS, WAKAME, RYE \$10

SARDINE TOAST, CULTURED BUTTER, WOOD FIRED RADISHES \$11

WOOD FIRED SUNCHOKES, AIOLI, HORSERADISH, GOAT CHEDDAR \$12

LAMB MEATBALL, ZHUG, SOFT HERBS \$15

MERCH
POSTER \$5
LONG SLEEVE \$45
DAD HATS \$35

PIZZA

MARGHERITAVILLE \$15

TOMATO, BASIL, MOZZ, EVOO

RAD CHICO (VG) \$17

FENNEL PUREE, RADICCHIO, PISTACHIO, LEMON

PORCO ROSSO \$17

TOMATO, PARM, BREADCRUMB, CHARD, CALABRIAN, PANCETTA

BRAISED N CONFUSED \$18

BRAISED LAMB, RICOTTA SALATA, SPIGARELLO, CHILI OIL

ADD-ONS

CUPPING RONI \$3 PROSCIUTTO \$5

SWEETS

CARDAMOM RICE PUDDING, WHEY CARAMEL \$8

PERSIMMON OLIVE OIL CAKE, WOOD FIRED DATES \$10

JAN 6TH 2022