

PIES

Margherita 18

tomato, mozzarella, basil
parmesan

Meatball 23

tomato, mozzarella, veal
meatballs, caramelized
onions, olives, aged-pecorino
oregano

Boscaiola 22

tomato, mozzarella, pork
sausage, mushroom, onion
chili

Stracciatella 21

crushed tomato, stracciatella
arugula, black pepper

Rosa 12

crushed tomato, garlic
fresh oregano, chili



CHEESES

artisanal cheeses served with toast & local honey
6 each or five for 25

Invierno Vermont Shepard VT (raw sheep and cow)

Nobel Road Calkins Creamery PA (cow)

Cabot Clothbound Cheddar Jasper Hill Farms VT (cow)

Bayley Blue Jasper Hill Farm MA (raw cow)

Grilling Cheese Narragansett Creamery RI (cow)

*Our pies are not always round. Please, no substitutions
July 2017*

APPETIZERS

Mixed Olives 6

alfonso, picholine, castelvetrano
gaeta, garlic, rosemary

Pizza Bianca 8

olive oil, rosemary
with ricotta 12

Ribollita 9

tomato broth-based soup
cabbage, kale, cannellini beans
prosciutto, croutons

Cannellini Beans with Toast 9

olive oil-poached beans
prosciutto, anchovy

Campo Rosso Red Lettuce 14

valdeón blue cheese, radish
bread crumbs, lemon, and olive oil

Heirloom Tomato Salad 15

tomatoes, puntarelle, stracciatella
burnt scallion vinaigrette

Escarole Salad 10

capers, anchovy, dill, parsley, lemon
olive oil, bread crumbs

Willow Wisp Farm Arugula 13

local strawberries, toasted almonds
almond vinaigrette

WOOD-FIRED VEGETABLES

Roasted Carrots 12

chickpea puree, pistachio
garlic scape pesto

Charred Cauliflower 11

preserved lemon, capers, chili
flakes, breadcrumbs

Coal Roasted Beets 12

toasted pinenuts, dill, chives
citrus-fennel yogurt vinaigrette

Fire Roasted Eggplant 11

eggplant, ginger, cilantro, sumac
served with toast

ENTREES

Meatballs 16

veal, tomato sauce, parmesan & basil served with truccione saré & butter

Wild Hive Polenta 19

roasted zucchini, mushrooms, tarragon

Roasted Poussin 23

wood-fired ½ poussin chicken, farro, cherry tomato, basil

*Please inform your server of any food allergies and/or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*

WINES BY THE GLASS

SPARKLING

Prosecco Rosé - NV - Bisol 'Jeio Cuvée' Veneto, Italy **11/40**

Prosecco Superior - NV - Borgoluce Veneto, Italy **13/48**

WHITE

Vinho Verde - 2016 - Vaca Das Cordas Ponte de Lima, Portugal **10/34**

Garganega - 2014 - Cantine Buglioni 'Il Disperato' Veneto, Italy **11/40**

Sancerre - 2015 - Gilles Lesimple Loire Valley, France **15/60**

Albariño - 2016 - Terras Gauda 'Abadía de San Campio' Rias Baixas, Spain **12/44**

ROSE

Pinot Noir - 2016 - Stephen Ross Edna Valley, California **15/55**

Syrah/Duras - 2015 - Chateau Lastours "Les Graviers" Gaillac, France **11/40**

RED

Pinot Noir - 2013 - L'Umami Willamette Valley, Oregon **13/49**

Graciano - 2012 - Quinta Cruz Santa Cruz, CA **12/45**

Merlot - 2014 - Whitehall Lane Napa Valley, California **15/60**

Malbec - 2014 - Manos Negras Mendoza, Argentina **14/52**

Cabernet Sauvignon - 2014 - Matthew Fritz California **10/34**

BEER, CIDER, AND COCKTAILS

Left Hand *Traveling Light* Kolsch CO **8**

Smuttnose *Summer* IPA PA **8**

Peak Organic *Fresh Cut* Pilsner ME **8**

New Belgium *Fat Tire* Amber Ale CO **8**

Highway Manor *Bright the Day* Sour Ale
PA **9** (12oz.)

Wolffer No. 139 Dry Rose Cider (bottle) NY **9**

Summertime Sangria 12

white wine, strawberry, basil
Atxa Blanco Vermouth, prosecco

El Clásico 10

P. Quiles Vermouth Rojo, splash
soda, castelvetrano olive, orange
twist

Cocchi-Ocho 10

red cocchi americano, coca-cola
maraschino cherry

BEVERAGES

Housemade Sodas 6

passion fruit, strawberry, or
ginger-yuzu

Lemonade 5

Strawberry Lemonade 6

Green or Black Iced Tea 4

Coca-Cola, Diet Coke 4

Bottled Water 6

