

PIES

Margherita 18

tomato, mozzarella, basil
parmesan

Meatball 23

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

Boscaiola 22

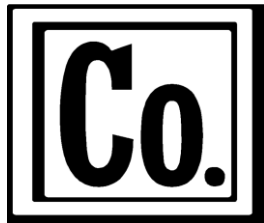
tomato, mozzarella, pork
sausage, mushroom, onion
chili

Stracciatella 21

crushed tomato, stracciatella
arugula, black pepper

Rosa 12

crushed tomato, garlic
fresh oregano, chili



Popeye 19

pecorino, gruyère, mozzarella
spinach, garlic

Ham & Cheese 21

pecorino, gruyère, mozzarella
prosciutto, caraway

Flambé 21

béchamel, parmesan, mozzarella
caramelized onions, bacon

Shiitake 20

caramelized onion-walnut purée
mushrooms, olive oil
rosemary

Amatriciana 22

guanciale, tomato, pecorino, red
onion, chili, parsley

Peach and Coppa Pie 20

béchamel, parmesan, peaches,
coppa, oregano, honey

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

Watermelon Salad 12

red radish, mint, Pecorino di
Fossa

Campo Rosso Red Lettuce 14

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

Heirloom Tomato Salad 15

tomatoes, dandelion, 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

Summer Vegetable Panzanella 16

truccione saré, wood-fire roasted Japanese eggplant, red peppers
zucchini, piquillo pepper vinaigrette, white anchovy

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**

ROSÉ

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 'Clements Hills'** Santa Cruz, CA **12/45**

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

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

Syrah · 2015 · **Château Maris 'La Touge'** Minervois, France **10/34**

BEER, CIDER, AND COCKTAILS

Cigar City *Tampa-Style* Lager FL **8**

Oskar Blues *Metamodern-Style* IPA CO **8**

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

Southern Tier *Lemon-Drop Sun* Wheat Ale
NY **8**

Highway Manor *Mr. Strawberry* 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

Venetian Spritz 12

Cappelletti, prosecco rosé
rosemary, orange

The Americano 12

Cocchi Rosa, Vya sweet vermouth
soda, orange

Byrrh Royale 12

grand quinquina, prosecco, lemon

BEVERAGES

Housemade Sodas 6

passion fruit, strawberry basil,
or ginger-yuzu

Lemonade 5

Strawberry Lemonade 6

Green or Black Iced Tea 4

Coca-Cola, Diet Coke 4

Bottled Water 6

