

## PIES

### Margherita 19

tomato, mozzarella, basil  
parmesan

### Meatball 23

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

### Boscaiola 23

tomato, mozzarella, pork  
sausage, mushroom, onion  
chili

### Stracciatella 22

crushed tomato, stracciatella  
arugula, black pepper

### Rosa 13

crushed tomato, garlic  
fresh oregano, chili



### Popeye 20

pecorino, gruyère, mozzarella  
spinach, garlic

### Ham & Cheese 22

pecorino, gruyère, mozzarella  
prosciutto, caraway

### Flambé 22

béchamel, parmesan, mozzarella  
caramelized onions, bacon

### Shiitake 21

caramelized onion-walnut purée  
mushrooms, olive oil  
rosemary

### Amatriciana 23

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

### Fairy Tale Eggplant Pie 19

heirloom eggplant, tomato  
ricotta, chili flake, purslane

### Summer Corn Pie 22

local sweet corn, buffalo  
mozzarella, nduja sausage  
cherry tomato, epazote

## 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  
September 2017*

## APPETIZERS

### Mixed Olives 7

alfonso, picholine, castelvetroano  
gaeta, garlic, rosemary

### Pizza Bianca 8

olive oil, rosemary  
with ricotta 12

### Ribollita 10

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

### Cannellini Beans with Toast 10

olive oil-poached beans  
prosciutto, anchovy

### Watermelon Salad 13

red radish, mint, Pecorino di  
Fossa

### Heirloom Tomatoes 16

tomatoes, dandelion, stracciatella  
burnt scallion vinaigrette

### Escarole Salad 11

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

### Willow Wisp Farm Arugula 14

local strawberries, toasted almonds  
almond vinaigrette

### Red Russian Kale Salad 13

radish, pickled fennel, breadcrumbs  
crème fraîche vinaigrette

## WOOD-FIRED VEGETABLES

### Roasted Carrots 12

chickpea puree, scallion  
pistachio

### Charred Cauliflower 12

preserved lemon, capers, chili  
flakes, breadcrumbs

### Coal Roasted Beets 12

toasted pinenuts, dill, chives  
citrus-fennel yogurt vinaigrette

### Fire Roasted Sweet Corn 9

cilantro butter, Aleppo pepper  
lime

## 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, roasted eggplant, corn, red onion, 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

**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**

**Chardonnay - 2015 - Jean-Marc Brocard 'Sainte Claire'** Chablis, France **13/48**

### ROSÉ

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

**Provençale Blend - 2015 - Domaine Sainte Lucie 'MiP'** Provence, FR **11/40**

### RED

**Pinot Noir - 2015 - L'Umami** Willamette Valley, Oregon **13/49**

**Graciano - 2012 - Quinta Cruz 'Clements Hills'** Santa Cruz, CA **14/52**

**Merlot - 2015 - Sand Point** Clarksburg, Clifornia **10/34**

**Zinfandel - 2014 - Lange Twins** Lodi, California **12/44**

**Syrah - 2015 - Château Maris 'La Touge'** Minervois, France **11/40**

## BEER, CIDER, AND COCKTAILS

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

**Capt. Lawrence** *Sun Block* IPA NY **8**

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

**Speakeasy** *Prohibition* Amber Ale CA **8**

**Highway Manor** *Taste My Place* 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**

