

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

Fig and Prosciutto Pie 24

taleggio, béchamel, figs,
prosciutto, arugula, aged-
balsamic, Parmigiano

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, castelvetrano
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

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

walnuts, dried cherries, aged balsamic
vinegar, Parmigiano Reggiano

Watermelon Salad 13

red radish, mint, Pecorino di Fossa

WOOD-FIRED VEGETABLES

Roasted Carrots 12

chickpea puree, scallion/
pistachio pesto

Charred Cauliflower 12

preserved lemon, capers, chili
flakes, breadcrumbs

Coal Roasted Beets 12

toasted pinenuts, dill, chives
citrus-fennel yogurt vinaigrette

Roasted Delicata Squash 12

pepitas, honey, cider vinegar
fresh herbs

ENTREES

Meatballs 16

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

Roasted 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 sweet potato, golden chard
espelette pepper

*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**

Nebbiolo - 2015 - Azienda Agricola Broccardo 'Langhe Rosato' Piedmont, Italy **11/40**

RED

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

Corvino - 2013 - Zenato 'Veronese Rosso Alanera' Vento, Italy **14/52**

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

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

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

BEER, CIDER, AND COCKTAILS

Six Point Sweet Action Blonde Ale NY **8**

Founders Centennial IPA MI **8**

Left Hand Brewery Oktoberfest Lager CO **8**

Mendocino B.C. Red Tail Amber Ale CA **8**

Highway Manor Taste My Place Sour Ale
PA **9** (12oz.)

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

Spiced Sangria 12

red wine, Atxa Vermouth, fall
spices, apples, Pasubio Amaro

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

