

PIES

Margherita 19

tomato, mozzarella, basil
parmesan

Meatball 23

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

Boscaiola 23

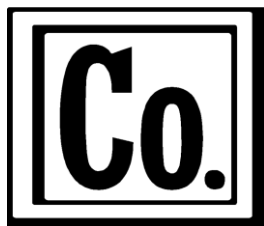
tomato, mozzarella, pork
sausage, mushroom, onion
chili

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

Peter Piper Pie 22

fresh ricotta, tomato, heirloom
pickled spicy peppers, fresh
herbs

Brussels Sprout Pie 23

béchamel, mozzarella, bacon, red
onion, chestnuts, chili flake

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

Fennel and Citrus Salad 16

blood orange, meyer lemon, grapefruit
treviso, almonds

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

Red Romaine Salad 13

chardonnay vinaigrette, radish,
cucumber, pickled red onion
breadcrumbs

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

Dry Resling · 2016 · Clare Wine Company 'Watervale' Clare Valley, Australia **11/40**

Sancerre · 2016 · 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

Nebbiolo · 2016 · Azienda Agricola Broccardo 'Langhe Rosato' Piedmont, Italy **11/40**

RED

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

Malbec · 2014 · Manos Negras Mendoza, Argentina **11/40**

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

Syrah · 2015 · Château Maris 'La Touge' Minervois, France **10/36**

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

BEER, CIDER, AND COCKTAILS

Greenport Harbor *Black Duck* Porter NY **8** **Spiced Sangria 12**

Firestone *Luponic Distortion #7* IPA CA **8** red wine, Atxa Vermouth, fall
spices, apples, Pasubio Amaro

New Belgium *Bohemian* Pilsener CO **8** **Venetian Spritz 12**

Founders *Centennial* IPA MI **8** Cappelletti, prosecco rosé
rosemary, orange

Highway Manor *Say John* Sour Ale PA **9** **The Americano 12**
(12oz.) Cocchi Rosa, Vya sweet vermouth
soda, orange

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

