

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



CHEESES

artisanal cheeses served with toast & local honey
6 each or 5 for 25

Invierno *Vermont Shepard* VT (raw sheep and cow)

Moses Sleeper *Jasper Hill Farms* VT (cow)

Grayson *Meadow Creek Dairy* VA (raw cow)

Manchester *Consider Bardwell Farm* VT (raw goat)

Middlebury Blue *Blue Ledge Farm* VT (raw cow)

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

Fennel and Citrus Salad 16

treviso, fennel, blood orange,
meyer lemon, grapefruit, almonds

Escarole Salad 11

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

Red Romaine Salad 13

chardonnay vinaigrette, radish
cucumber, pickled red onion
breadcrumbs

Roasted Squash and Kale Salad 15

butternut squash, Tuscan Kale
hazelnuts, cranberries, cider vinegar

WOOD-FIRED VEGETABLES

Parsnip & Leek Gratin 12

parsnip, leek, white wine, crème
fraiche, gruyere, breadcrumbs

Charred Cauliflower 12

preserved lemon, capers, chili
flakes, breadcrumbs

Coal Roasted Beets 12

toasted pinenuts, dill, chives
citrus-fennel yogurt vinaigrette

Blistered Brussels Sprouts 12

pickled red onion, sherry
vinaigrette, Aleppo chili flake

ENTREES

Meatballs 16

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

Roasted Vegetable Panzanella 16

truccioni 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

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| Prosecco Rosé · NV · Bisol 'Jeio Cuvée' Veneto, Italy | 11 /40 |
| Lambrusco Di Sorbara · NV · Leclisse Emilia-Romagna, Italy | 12/44 |
| Prosecco Superior · NV · Borgoluce Veneto, Italy | 13/48 |

WHITE

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|---|--------------|
| Dry Resling · 2016 · Clare Wine Company 'Watervale' Clare Valley, Australia | 10/35 |
| Garganega · 2016 · Ca' Rugate 'San Michele' Soave, Italy | 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 |

RED

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|---|--------------|
| Pinot Noir · 2015 · L'Umami Willamette Valley, Oregon | 13/49 |
| Sangiovese · 2015 · Cantine Rialto IGT Umbria 'Rosso' Umbria, Italy | 10/36 |
| Tempranillo · 2012 · Quinta Cruz 'Pierce Ranch' Santa Cruz, CA | 12/45 |
| Malbec · 2014 · Manos Negras Mendoza, Argentina | 11/40 |
| Syrah/Mourvedre · 2013 · Domaine de Fondrèche 'Persia' Rhône Valley, France | 15/58 |

BEER, CIDER, AND COCKTAILS

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| Victory <i>Home Grown</i> American Lager PA 8 | Spiced Sangria 12 |
| Threes Brewing <i>Wandering Bine</i> Saison NY 8 | red wine, Atxa Vermouth, fall spices, apples, Pasubio Amaro |
| Capt. Lawrence <i>Brown Bird</i> Brown Ale NY 8 | Venetian Spritz 12 |
| Half Acre <i>Gone Away</i> IPA IL 8 | Cappelletti, prosecco rosé rosemary, orange |
| Highway Manor <i>Funky Prowler</i> Sour Stout PA 9 (12oz.) | The Americano 12 |
| Aval <i>Cidre Artisanal</i> Cider (bottle) France 9 | Cocchi Rosa, Vya sweet vermouth soda, orange |
| | Byrrh Royale 12 |
| | grand quinquina, prosecco, lemon |

BEVERAGES

Housemade Sodas 6

passion fruit, strawberry basil,
ginger yuzu

Lemonade 5

Green or Black Iced Tea 4

Coca-Cola, Diet Coke 4
Bottled Water 6

