
SFIZI

PIZZA BIANCA 5

Farro Sourdough, Sea Salt, Oregano,
Chickpea + Basil Hummus

GIARDINIERA 5

Pickled Seasonal Vegetables

LUCKY'S TOMATOES 6

Charred Onions, Thai Basil, 10 year Balsamic

WOOD-FIRED OLIVES 5

Fennel, Celery, Lemon, Oregano

HOUSE MOZZARELLA 10

Stracciatella, Salted or Smoked Mozzarella

ARANCINI 10

Fontina Fonduta, Pecorino,
Parmigiano, Mozzarella,
Calabrian Bomba Aioli

ANTIPASTO

20 SMALL / 29 LARGE

Stracciatella, Salted or Smoked Mozzarella,
Casella Prosciutto Speciale, Verdure

[PICK 2 MOZZARELLAS FOR LARGE]

PIATTINI

WOOD ROASTED BABY EGGPLANT 12

Lucky's Tomatoes, Charred Onions,
Basil Pesto, Crispy Parmigiano

CHICKEN LIVER MOUSSE 14

Bing Cherry-Black Pepper Marmellata,
Carta di Musica

ARTICHOKE 14

Lemon Bread Crumbs, Parsley, Pecorino

CHARRED CARROTS 13

Kohlrabi, Whipped Goat Cheese,
Cocoa Nib, Calabrian Maple Vinaigrette

OCTOPUS 18

Farro, Mint Pesto, Celery, Pickled Radish, Pine Nuts

MEATBALLS 17

21-Day Dry-Aged Beef, Herb Ricotta

LITTLE GEM LETTUCE 13

Roasted and Raw Peaches, Sicilian Pistachio,
Pecorino Di Fossa, Red Wine Vinaigrette

PRIMI

SPAGHETTI ALLA CHITARRA 18
Alla Pummarola, Basil, Chili, Parmigiano

CORZETTI 22
Heritage Pork Ragu, Tomato,
Charred Fava Beans, Ricotta Salata

RICOTTA ROSILLI 23
Charred Asparagus, Summer Truffles,
Parmigiano Reggiano

LINGUINE PAGLIA E FIENO 22
‘Straw & Hay’
Peekytoe Crab, Zucchini, Fermented Chili,
Roasted Garlic, Herb Crumbs

CORN MEZZALUNA 21
Stracciatella, Heirloom Tomatoes, Charred Corn

SAFFRON GIGLI* 19
Persian Saffron, Calabrian Honey, Pecorino, Black Pepper

DUO RAVIOLO 21
‘Ravioli Inside a Ravioli’
Smoked Fonduta, Mushroom, Broccoli Rabe

PASTA TASTING
Chef’s Selection of Three
45

*CAUTION: OUR SAFFRON GIGLI RUNS SWEET.
MOST PEOPLE LOVE IT, BUT IF YOU DONT LIKE SWEET PASTA
IT MIGHT NOT BE FOR YOU. ENJOY! *

PIATTI

CHICKEN AL MATTONE 26
Roasted Eight Ball Squash, Charred Vegetable Pesto,
Baby Dandelion, Pine Nuts

WHOLE BRANZINO 29
Broccoli Rabe, Pickled Chilies, Charred Lemon, Salsa Verde

SCALLOPS + SHRIMP 28
Baby Arugula, Shrimp Chips, Jalapeño Sott’aceto, Squid Ink Aioli

HERITAGE PORK TOMAHAWK 35
Raw Corn Polenta, Heirloom Tomato, Coraline Chicory

PIZZA

MARGHERITA 18
Tomatoes, Mozzarella, Basil

‘NDUJA 22
Ricotta, Mozzarella,
Calabrian Honey, Tomatoes

ZUCCHINI FLOWER 21
Ricotta, Basil Pesto, Stracciatella

FOCACCINA 22
Heirloom Tomatoes, Red Onions, Bresaola,
Parmigiano, Mosto Cotto d’Abruzzo

TOPPINGS
+3 EACH

Prosciutto Farm Egg Mushroom
Arugula Pepperoni Basil Pesto