

## take-out menu

### wood fired pizza

**MARGHERITA**  
*San Marzano tomato sauce,  
fresh mozzarella, basil, evoo 15*

**FIG**  
*figs, prosciutto, gorgonzola,  
red onion marmellata, Saba 17*

**PEPPERONI**  
*San Marzano tomato sauce,  
Margherita pepperoni, fresh mozzarella,  
Pecorino, basil 16*

**BIANCO VERDE**  
*fresh mozzarella, Parmigiano,  
Fontina, arugula 16*

**SALSICCIA**  
*goat horn peppers, ricotta, sausage,  
rapini, extra virgin olive oil 18*

### antipasti

**OYSTERS ON THE HALF SHELL**  
*Freshly shucked oysters, classic mignonette, fall spice mignonette  
Half dozen 17 | Full dozen 34*

**PASTA E FAGIOLI**  
*white beans, braised prosciutto, ditali, tomato broth 10*

**ROASTED BRULEE SQUASH**  
*squash puree, pepitas, goat cheese, frisee, herb buttermilk dressing 13*

**BONE MARROW BRUSCHETTA**  
*tomato-horseradish jam 13*

**HOT BANANA PEPPERS**  
*gorgonzola, anchovy 12*

**WOOD ROASTED FIGS**  
*prosciutto, gorgonzola, arugula, balsamico 16*

**FRIED CALAMARI**  
*arugula, grape tomatoes, hot banana peppers, Parmigiano 16*

**ANTIPASTO FOR TWO**  
*cured meats, cheeses, wood roasted olives,  
pickled vegetables and condimento 28*

### formaggi

**BUCHERON, France**  
*Cow & Goat's milk, creamy, fluffy, lemony*

**ALP BLOSSOM, Austria**  
*Cow's milk, pastoral sweetness, umami, bold*

**SMOKEY BLUE, Oregon**  
*Cow's milk, hazelnut, sweet caramel, sharp bite  
1 for \$7 | 2 for \$14 | 3 for \$21*

### insalate

**ARUGULA**  
*grape tomatoes, red onion,  
Parmigiano, lemon, extra virgin  
olive oil 13*

**CAESAR SALAD  
FOR TWO**  
*prepared table side 27*

**WOOD ROASTED BEET &  
AVOCADO SALAD**  
*mixed greens, mountain Gorgonzola,  
pistachio, citrus vinaigrette 15*

### primi

**RIGATONI**  
*caramelized cauliflower, onions, capers, parsley, brown butter, lemon zest, breadcrumbs 22*

**TAGLIATELLE BOLOGNESE**  
*veal, pork & beef ragu, thyme, Parmigiano 28*

**FAZZOLETTI e PROSCIUTTO di ANATRA**  
*caramelized mushrooms, duck prosciutto, peas, truffle crema, Parmigiano Reggiano 27*

**RICOTTA CAVATELLI**  
*sausage, rapini, smoked ricotta salata, extra virgin olive oil 27*

**RAVIOLI di ASTICE e MASCARPONE**  
*lobster and mascarpone ravioli, melted tomatoes, Parmigiano Reggiano 30*

### secondi

**BRAISED SHORT RIBS**  
*mashed parsnips, braising sugo, horseradish gremolata 28*

**GRILLED 8 oz. FILET MIGNON**  
*gorgonzola butter, leek - potato - mushroom gratinato, rapini 55*

**GRILLED 20 oz. PRIME RIBEYE**  
*Parmigiano - truffle fries, rapini 58*

**SEARED BRANZINO ACQUA PAZZA**  
*tomato & roasted garlic broth, local seasonal vegetable, grilled bread 38*

**CONTINENTAL**  
*shrimp scampi, veal francese, hand made tagliatelle 37*

**CHICKEN PARMIGIANA**  
*Lightly pounded, breaded chicken cutlet, house pomodoro,  
hand pulled mozzarella, hand made tagliatelle 26*

**EGGPLANT al FORNO con PIZZA BIANCO**  
*San Marzano tomato sauce, fresh mozzarella, Parmigiano, basil, peperoncino 24*

**PORK CHOP PORTERHOUSE**  
*mashed potatoes, apricot mostarda, braised greens, cipollini jus 35*

**CIOPPINO**  
*salmon, day boat sea scallops, smoked mussels, fennel-tomato broth 32*

### contorni

**TRUFFLE FRIES**  
*Parmigiano, scallion, parsley 9*

**FRIED CAULIFLOWER**  
*spicy chili - caper vinaigrette,  
scallion, parsley, Marcona almonds 11*

CHEF VALENTINA GARCIA - MONTANO



SOUS CHEF MATTHEW WORTH



So that we may better serve you,  
please advise your server of any dietary restrictions