

3.27.21

SALUMI & THINGS

BREAD AND CULTURED BUTTER w/ cantabrian anchovies +8	8
MARINATED OLIVES	8
HOUSE MADE STRACCIATELLA our bread	15
DUROC PORK SIRLOIN HAM Roberta’s, Culver City, California	15
AMERICAN PROSCIUTTO La Quercia, Norwalk, Iowa Elevation Meats, Denver, Colorado Lady Edison, Smithfield, North Carolina	15
CALIFORNIA CHEESE Mount Tam, cow, Cowgirl Creamery Grazin Girl, Blue, Cowgirl Creamery Estero Gold, Valley Ford Cheese Co.	15
A COMBINATION OF PROSCIUTTO AND CHEESE	28
WAGYU BEEF CARPACCIO wood sorrel with horseradish and Fiscalini cheddar	18

PASTA

GIGLI WITH CLAMS white wine, parsley and garlic	20
BRAISED OXTAIL SPACCATELLI with horseradish and gremolata	21
BUCATINI AMATRICIANA guanciale, pecorino, tomato and basil	19

MARKET

SMASHED CUCUMBER SALAD fermented garlic with calabrian chili and sunflower seeds	15
GREEN LETTUCES pecorino fiore sardo with sea lettuce vinaigrette, market herbs and caper breadcrumbs	16
MEDLEY OF CALIFORNIA PEAS with whipped ricotta, pea tendrils, sesame and green garlic	16
WOOD GRILLED SWEETBREADS with nasturtium and radish	18
GRILL	
SMOKED BERKSHIRE PORK COLLAR “AU POIVRE” with wasabina and horseradish	26
CHEESEBURGER potato roll, american cheese, white onion, house pickles and spread, fingerling potatoes	17
DRY AGED WAGYU STRIPLOIN FOR 2 french fried potatoes with aioli and bitter- greens salad	98

DESSERT!!!



Semolina cake with wood smoked
vanilla ice cream, basil and Contratto



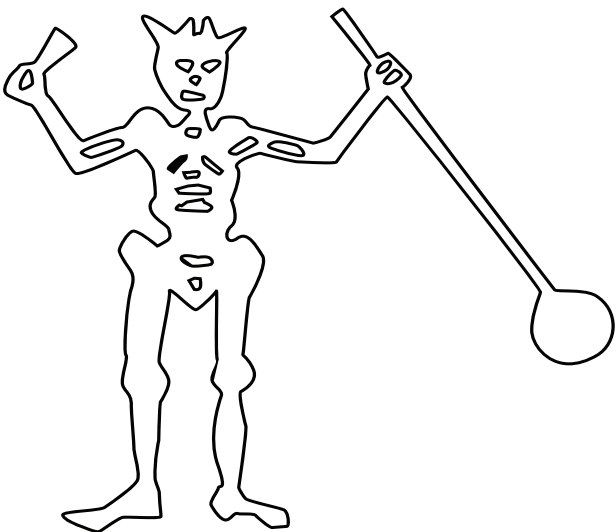
PIZZA

ROSSO tomato with garlic, basil and oregano	15	URSULA’S PARADE mozzarella, parmigiano, littleneck clams, calabrian chilis, garlic, parsley, lemon	24
FAMOUS ORIGINAL tomato with mozzarella, parmigiano, caciocavallo, oregano and chili	20	SHORE LEAVES bloomsdale spinach, garlic, mozzarella, ricotta, lemon	19
MARGHERITA tomato with basil and mozzarella	19	RELIABLE RED BARCLAY tomato, pork sausage, guanciale, basil, toasted fennel seed, black pepper	21
BEE STING tomato with soppressata, mozzarella, chili, honey and basil	21	WHITE & GREENS mozzarella, parmigiano, mixed chicories, baby lettuces, lemon	20

CARDS ONLY

Menu items may contain or come into contact with
WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK
Due to these circumstances, we are unable to guarantee
that any menu item can be completely free of allergens
and you may be at risk of an allergic reaction.
For more information please speak with a manager.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions



8810 Washington Blvd. Ste 104 Culver City, CA

PIZZA TOPPINGS

\$1 Basil Capers Caciocavallo Honey Jalapeños Mozzarella Parmigiano Pepperoncini Ricotta Tomato	\$2 Calabrian Chili Egg Mushroom
\$5 Market Greens Anchovies Guanciale Pork Sausage Prosciutto Soppressata Stracciatella	