



SALUMI & THINGS

MARINATED OLIVES	8
BREAD & BUTTER	9
add Spanish anchovies 7	
STRACCIATELLA	16
CHEESE PLATE	17
Mad River Blue - Cow, Waitsfield, VT	
Snow Camp - Goat, Climax, NC	
Calderwood - Raw Cow, Greensboro, VT	
AMERICAN PROSCIUTTO	19
Volpi, MO	
Newsome, KY	
Broadbent, KY	

PASTA

TORCHIETTI WITH SPRING VEGETABLES	20
with english peas, fava beans, green garlic and	
and piave vecchio	
BUCATINI CACIO E PEPE	21
with pecorino romano and black pepper	
CHITARRA CON RAMPS	22
with anchovy, lemon and parsley	
RIGATONI OXTAIL RAGU	25
with parmigiano, horseradish and herbs	

MARKET

MARINATED CUCUMBERS	13
with garlic, basil, chili and breadcrumb	
LITTLE GEM SALAD	16
with chili breadcrumb, dill, mint	
and pecorino romano	
ENDIVES	17
with sea lettuce vinaigrette,	
caper breadcrumb, fiore sardo and herbs	
GRILLED ASPARAGUS	15
bottarga hollandaise, green garlic,	
gremolata breadcrumb	

GRILL

MEATBALLS	16
pork and beef with basil and parmigiano	
SWEET POTATOES	18
with pine nut, mascarpone and spigarello	
SMOKED HERITAGE RIBS	20
house dry rub, togarashi, honey and lime zest	
DRY AGED FLANNERY STRIP STEAK	38
with marble potatoes and bitter greens	

PIZZA

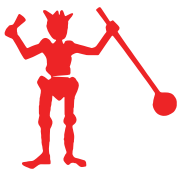
ROSSO	16	WHITE GUY	21
tomato, garlic, oregano,		mozzarella, ricotta, parmigiano,	
extra virgin olive oil		garlic, olive oil	
MARGHERITA	20	LIL' STINKER	21
tomato, mozzarella, basil,		tomato, mozzarella, parmigiano, pecorino,	
extra virgin olive oil		double garlic, onion, pepperoncini	
FAMOUS ORIGINAL	21	CRISPY GLOVER	23
tomato, mozzarella, parmigiano,		tomato, taleggio, guanciale,	
caciocavallo, oregano, chili		garlic, chili, red onion, breadcrumb	
BEE STING	22	URSULA'S PARADE	24
tomato, mozzarella, soppressata,		mozzarella, clam, parmigiano, garlic,	
basil, chili, honey		calabrian chili, breadcrumb	

PIZZA TOPPINGS

\$1	\$2	\$5
basil	calabrian chili	anchovies
honey	mushrooms	pepperoni
parmigiano	mozzarella	pork sausage
pepperoncini	olives	soppressata
red onions	capers	speck
jalapenos	green peppers	ham
	ranch	

DESSERT

SCOOPS	5 EA
black currant sorbet	
almond gelato or cookies 'n' cream gelato	
PURPLE SWEET POTATO PIE	12
with root beer meringue, coconut milk jam and	
pineapple sorbet	
BAY LEAF PANNA COTTA	13
with huckleberry, citron and polenta crisp	
TIRAMISU	14
with grappa, cara cara, hazelnuts and	
beet white chocolate ganache	
STICKY TOFFEE PUDDING	14
toffee soaked date cake with black sesame brittle and	
curry leaf gelato	



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 allergens free. For more information please speak to 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.