

5.1.22
Brunch



SALUMI & THINGS

BREAD AND CULTURED BUTTER w/ cantabrian anchovies +8	9
MARINATED OLIVES	8
HOUSE MADE STRACCIATELLA our bread	16
AMERICAN PROSCIUTTO True Story, Poconos, Pennsylvania Elevation, Denver, Colorado Lady Edison, Smithfield, North Carolina	16
CALIFORNIA CHEESE Scorpio, Sheep, Central Coast Creamery Mount Tam, Cow, Cowgirl Creamery Bay Blue, Cow, Point Reyes Creamery	16
A COMBINATION OF PROSCIUTTO AND CHEESE	29

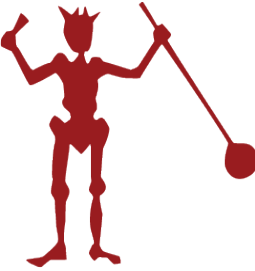
BRUNCH

GREEN LETTUCES market herbs, with sea lettuce and anchovy vinaigrette, pecorino fiore sardo, and caper breadcrumbs	16
POACHED EGG AND STRACCIATELLA with house foccacia, asparagus and ramps	16
WAGYU BEEF HASH with magic myrna potaotes, alliums, and jidori egg	18
TRUE STORY PROSCIUTTO SANDWICH with cultured butter and Basque peppers	14

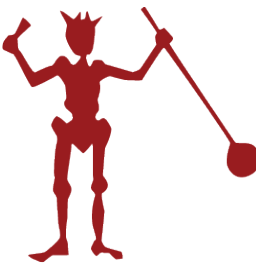


KID'S BUTTER radiatori with butter and parmesan	8
KID'S TOMATO radiatori with house tomato sauce	8

ICE CREAMS!!!



market strawberry
cardamom
5/scoop



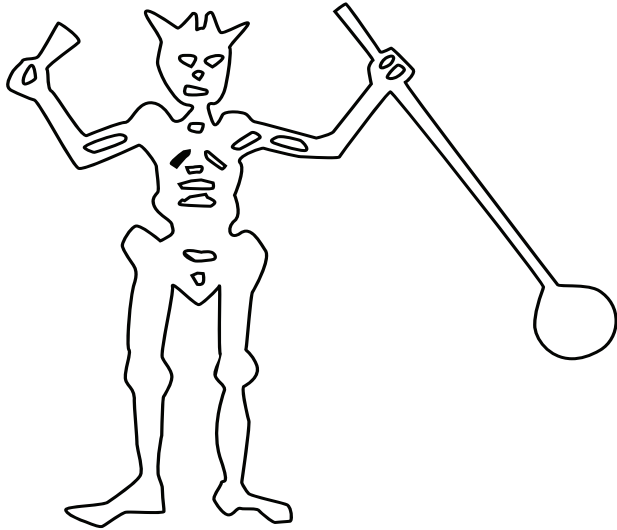
PIZZA

ROSSO tomato with garlic, basil and oregano	16
FAMOUS ORIGINAL tomato with mozzarella, parmigiano, caciocavallo, oregano and chili	21
MARGHERITA tomato with basil and mozzarella	20
GUANCIALE AND EGG tomato, guanciale, mozzarella and egg	21

WHITE & GREENS mozzarella, parmigiano, mixed chicories, baby lettuces, lemon	21
SPECKENWOLF mozzarella, speck, mushrooms, red onion, oregano, black pepper	23
ROSEMARY'S BABY mozzarella, parmigiano, cured egg yolk, mashed potatoes, and rosemary	21
OLIVE LAUGH LOVE mozzarella, raclette, olive tapenade, garlic, arugula and lemon	22

PIZZA TOPPINGS

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

**Please allow 1 hour for preparation.

***Parties larger than 10 guests will incur an automatic
gratuity of 20%.