

## SALUMI & THINGS

Bread & Butter 8

add Spanish anchovies +3

Marinated Olives 8

Stracciatella 14

house bread

**Duck Prosciutto 13** 

toasted batard

House Coppa 14

toasted batard

Meat Plate 19

Prosciutto (Volpi, MO), Prosciutto (Casella, NY),

Aged Country Ham (Newsom, KY),

toasted batard

Cheese Plate 17

Middlebury Blue - Cow, Blue Ledge Farm, VT, Lakes Edge - Goat, Lazy Lady Farm, VT Jakes Gouda - Cow, Jakes Gouda Cheese, NY

toasted batard

MARKET

Marinated Cucumbers 12

garlic, chili, breadcrumbs and herbs

Little Gem Salad 16

little gem lettuce, fiore sardo, sea lettuce vinaigrette,

herbs, caper breadcrumbs

DESSERT

Scoops 5ea

chocolate sorbet or mint chocolate chip gelato

Panna Cotta 10

with rhubarb, caramelized buckwheat and parmigiano

Chocolate Tart 12

with rosemary, pine nuts and burnt honey

PIZZA

Rosso 15

tomato, oregano, garlic

Margherita 19

tomato, mozzarella, basil

Famous Original 20

tomato, mozzarella, caciocavallo, parmigiano, oregano, chili

Just A Biber21

taleggio, capra con pepe, asparagus, pickled onion, urfa biber, chili, chives

Speckenwolf 21

mozzarella, speck, mushroom, onion, oregano,

black pepper

Bee Sting 22

tomato, mozzarella, basil, soppressata, chili, honey

White and Greens 23

mozzarella, parmigiano, market greens, lemon

Crispy Glover 23

tomato, taleggio, guanciale, onion, breadcrumb, chili

PIZZA TOPPINGS

\$1

basil capers

caciocavallo honey

jalapenos parmigiano pepperoncini

red onions

\$2

calabrian chili gorgonzola mushrooms mozzarella ranch

ricotta

\$5

anchovies pepperoni pork sausage soppressata

speck



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.