



## PLATES

**caesar** gem lettuces, black garlic sourdough crouton, parmigiano-reggiano 10

**bolognese** house garganelli, red wine braised beef & pork, parmesan béchamel 12

**cauliflower fritto** polenta battered, golden raisin agrodolce, creme fraiche “ranch” 11

## PIZZAS

**classic** tomato passata, aged & fresh mozzarella, basil 14  
(add bolognese +2)

**pepperoni** hot honey, pecorino-romano, oregano 16

**‘nduja** grilled pineapple, jalapeno, grana padano 16

**funghi** roasted gourmet mushrooms, truffle & garlic cream, goat cheese 16

\* our pizzas are “naturally leavened” using a sourdough starter in place of commercial yeast and organic “00” flour from the midwest, organic California tomatoes, and a blend of fresh and aged mozzarella \*

## DOLCI

**cannoli** house-fried shells, ricotta custard, pistachio 7