FOR THE TABLE

Olives - 5
jalapeno, onion, spices

Marinated Mushrooms - 5
lemon, chilies

Grilled Bread - 5
whipped butter & maldon

Salumi
served with house pickles

Venison Salami - 9
Beef & Pork Genoa - 9
Lonza - 9

All Three - 23

Cheese
served with house preserves

Celtic Blue - 9
Madawaska - 9
Black Truffle Gouda - 7

All Three - 21

Add Bread - 2

Raddichio Cicorino - 15
roasted beets, apple, horseradish, creme fraiche

Crispy Mushroom - 16
hen of the woods, peppery arugula

Caesar - 17
hickory sticks

Burratini - 15
white anchovy, salsa verde
add bread -2

Fried Calamari - 15
preserved lemon mayo

Meatballs - 15
parsley salad
add bread -2

PASTA

Cacio e Pepe - 20
pistachio

Rigatoni - 22
forest mushrooms, rye & cocoa

Bucatini - 22
guanciale, pickled chilies, black olives

Beef Reginette - 24
red sauce, braised beef cheek

Mafaldine - 24
shrimp, n'duja, preserved lemon

PIZZA
14 or 18 inches

Cheese - 18/27
mozzarella

Pepperoni - 21/30
mozzarella, pepperoni

Salami - 22/32
spicy honey

Becki - 22/32
grilled eggplant, red peppers, fresh ricotta

Hawaiian - 22/32
prosciutto cotto, pineapple, jalapeno

Smoked Bacon - 22/32
potato, rosemary, chili

Mushroom - 22/32
sesame, taleggio

DESSERT

Milk & Honey Tart - 10
fried pecans, buckwheat

kindly let your server know of any allergies
@superpoint184