



pantry

olives & almonds	marinated castelvetro and gaeta olives, lavender marcona almonds	8
cured meat plate	30 month prosciutto di parma, smoking goose salumi, spicy nduja spread, pickles	14
ricotta toast	On the Rise challah, whipped ricotta, seasonal jam	8
house caesar	artisan romaine, dried olives, breadcrumbs, pecorino, house dressing	12
arugula salad	arugula, parmigiano, marcona almonds, lemon agrumato	10
prosciutto & melon	crenshaw melon, cantaloupe, crispy prosciutto, calabrian chili, ricotta salata	12

pizza

11" organic, naturally leavened 00 napoletana. No substitutions/ modifications

margherita	tomato, mozzarella, basil	14
margherita DOP	tomato, buffalo mozzarella, basil	16
marinara	tomato, garlic, oregano, basil; no cheese	13
nycheese	tomato, low-moist & fresh mozzarella, parmigiano, oregano, basil	16
piccante	tomato, mozzarella, calabrian chili, onion, pecorino	16
salumi	tomato, mozzarella, spicy salami, honey, pecorino	16
bowser	tomato, 'nduja, roasted tomato, pecorino, lovage	18
capua	tomato, mozzarella, prosciutto di parma, arugula, parmigiano	18
bianca	garlic, mozzarella, basil	14
milk 'n honey	garlic, mozzarella, farm egg, honey, basil	16
filetti	garlic, mozzarella, cherry tomatoes, basil, arugula	16
best	garlic, mozzarella, ricotta, caramelized leeks, sesame seed	16
mad max	garlic, mozzarella, spicy salami, shallots, pecorino, hot honey	16
amr	garlic, buffalo mozzarella, beef bresaola, arugula, parmigiano	18

gelato

bowl	5 / 6
affogato	6

We proudly serve local produce and goods direct from farmers and producers, thanks to:

Rainbow Farms, Haywire Farms, Thaxton's Organic Garlic, On the Rise Bakery, Smoking Goose, Gelato Star

Please let us know of any food related allergies/ dietary restrictions. Some menu items are made with raw eggs.

Red Wine

House Karaf, <i>Toscana Rosso</i>	18
Barbera d'Alba, <i>Rocche Costamagna</i>	9 32
Montepulciano, <i>Corno Grande</i>	9 32
Chianti, <i>Castello Sonnino</i>	8 28
Vino Nobile, <i>Podere San Giovanni</i>	12 42
Super Tuscan, <i>Renieri Invetro</i>	10 36

White Wine

House Karaf, <i>Chardonnay</i>	18
Chardonnay, <i>Andriano Somerato</i>	8 28
Falanghina, <i>Feudi di San Gregorio</i>	8 28
Pinot Grigio, <i>Andriano</i>	10 36
Vermentino, <i>San Felo</i>	9 32
Sauvignon Blanc, <i>LaVis Dipinti</i>	10 36
Kerner, <i>Abbazia di Novacella</i>	12 42

Other Wine

Rose, <i>Bertani</i>	8 28
Rose, <i>Frescobaldi Alie</i>	12 42
Lambrusco, <i>Carpi e Sorbara Terre dei Pio</i>	9 32
Bracchetto d'Aqui, <i>Col dei Venti</i>	9 32
Prosecco Split, <i>Lamberti</i>	9

Beer

Blonde Lager, <i>Menebrea Bionda</i>	5
IPA, <i>Columbus Brewing Company</i>	5
Pilsner, <i>Lagunitas</i>	5
Wheat, <i>Market Garden Brewery</i>	5

Soft Drinks

Blood Orange	3
Lemon	3
Asian Pear	3
Mexican Coke	4
Diet Coke	2
Aqua Panna Flat Bottled Water	4
Pellegrino Sparkling Mineral Water	4 8

Bottles

Massimago <i>Amarone</i>	102
Boffa <i>Barbera Buschet</i>	38
Franco Conterno <i>Barolo</i>	52
Tamburini Somnio <i>Brunello</i>	84
Sonnino <i>Chianti Riserve</i>	38
Marchesi di Barolo <i>Dolcetto</i>	42
Zisola <i>Nero d'Avola</i>	45
Abbazia di Novacella, <i>Pinot Nero</i>	48
Corte alla Flora <i>Pugnitello</i>	60
Sonnino <i>San Leone</i>	75
Remo Farina <i>Ripasso</i>	38
Tolaini Al Passo <i>Super Tuscan</i>	48
Marchesi di Barolo <i>Gavi</i>	36
Terlan <i>Chardonnay Kreuth</i>	58

After Dinner | Coffee

Espresso	2
Americano	3
Gelato Affogato	6
Vin Santo & Biscotti	8
Lemoncello	8



Verò
PIZZA