



Pantry

Olives & Almonds	7
Boquerones anchovy, lemon	9
Burrata herb pesto, pistachio	14
Caesar parm, dried olives, breadcrumbs	10

Pizza

11" ORGANIC, NATURALLY LEAVENED NAPOLETANA. NO SUBSTITUTIONS/ MODIFICATIONS

Margherita tomato, mozzarella, basil	14
Margherita DOP tomato, buffalo mozzarella, basil	16
Marinara tomato, garlic, oregano, basil; no cheese	13
Amatriciana tomato, mozzarella, pancetta, chili, onion	16
Salumi tomato, mozzarella, salami, hot honey	16
Bianca garlic, mozzarella, basil	14
Milk 'n Honey mozzarella, farm egg, hot honey	16
Funkhouser fontina, caciocavallo, ibores, mozzarella, chili flake	16
Reptar cheddar, broccoli, shallots, dried olives	16
Best mozzarella & ricotta, caramelized leeks, sesame seed	16
Purp Pancetta purple potato, mozzarella, pancetta	18
Mad Max mozzarella, salami, shallots, hot honey	16
Plain Jane tomato, cheese <i>for the kids</i>	13

Add to any pie

arugula 3

prosciutto di parma aged 36 months *served on side plate* 4

beef bresaola *served on side plate* 4

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, SMOKING GOOSE, GELATO STAR

PLEASE LET US KNOW OF ANY FOOD RELATED ALLERGIES/ DIETARY RESTRICTIONS. SOME MENU ITEMS ARE MADE WITH RAW EGGS.

Vero
PIZZA

Red Wine

House Karaf, <i>Toscana Rosso</i>	18
Barbera d'Alba, <i>Rocche Costamagna</i>	12 42
Morellino di Scansano, <i>Poliziano Lohsa</i>	10 36
Montepulciano, <i>Corno Grande</i>	9 32
Toscana, <i>Aia Vecchia</i>	10 36
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
Greco, <i>Mastroberardino</i>	10 36
Falanghina, <i>Feudi di San Gregorio</i>	8 28
Pinot Grigio, <i>Barone Fini</i>	10 36
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

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

Bottles

<i>Ornellaia 'Le Volte'</i> Toscana	75
<i>Vietti Perbacco</i> Nebbiolo	54
<i>Boffa</i> Barbera Buschet	38
<i>Franco Conterno</i> Barolo	52
<i>Tamburini Somnio</i> Brunello	84
<i>Castello Sonnino</i> Chianti Riserve	38
<i>Marchesi di Barolo</i> Dolcetto	42
<i>Zisola</i> Nero d'Avola	45
<i>Abbazia di Novacella</i> Pinot Nero	48
<i>Corte alla Flora</i> Pignitello	60
<i>Castello Sonnino San Leone</i> Toscana	75
<i>Remo Farina</i> Ripasso	38
<i>Tolaini Al Passo</i> Super Tuscan	48
<i>Marchesi di Barolo</i> Gavi	36
<i>Terlan</i> Chardonnay Kreuth	58

After / Coffee

Espresso	2
Americano	3
Gelato Affogato	6
Vin Santo	8
Limoncello	8

Soft Drinks

Blood Orange, <i>Pellegrino</i>	3
Lemon, <i>Pellegrino</i>	3
Prickly Pear & Orange, <i>Pellegrino</i>	3
Strawberry, <i>Crush</i>	3
Cream Soda, <i>Jones</i>	3
Root Beer, <i>IBC</i>	3
Cola, <i>Coca-Cola</i> <i>hecho en mexico</i>	3
Diet Coke, <i>Coca-Cola</i>	2
Flat Bottled Water, <i>Aqua Panna</i>	4
Sparkling Mineral Water, <i>Pellegrino</i>	4 8