

## STARTERS|SMALL PLATES

### **SOURDOUGH BREAD ... 10**

focaccia, ricotta & hot honey

### **WARM OLIVES ... 8**

garlic, chile, citrus

### **CAVOLO NERO ... 14**

shredded tuscan kale, pickled currants, toasted hazelnuts, pecorino, lemon/garlic vinaigrette

### **LITTLE GEM SALAD ... 14**

green garlic ranch, green peppercorn, cured egg yolk, pistachio, dill

### **ARUGULA PANZANELLA ... 16**

sourdough croutons, grilled maitake mushroom, shaved cremini, truffle tahini, pecorino

### **OYSTER ... 4/EACH**

raw, lemon, puttanesca mignonette

## PIZZE

### **PEPPERONI ... 23**

tomato, Ezzo's pepperoni, aged mozzarella, oregano

### **SALSICCIA ... 23**

tomato, aged & fresh mozzarella, spicy Italian sausage, roasted peppers, roasted fennel

### **CHEESE LOUISE ... 23**

tomato, fior di latte, aged mozzarella, pecorino, hot honey, oregano

\* add calabrian salami \$2

### **SALAMI & OLIVE ... 23**

tomato, aged and fresh mozzarella, Calabrian salami, green olive, red onion, oregano

### **MORTADELLA TOAST ... 16**

masa sourdough, pistachio, taleggio espuma, dandelion honey

### **FRICO CHIPS ... 9**

fried parm chips, tomato, herb & garlic seasoning

### **COAL COOKED CARROT ... 14**

Maple glaze, yogurt, puffed wild rice, sesame, herbs

### **CALAMARI ... 16**

Crispy fried, pistachio romesco verde, herbs

### **CAVATELLI ... 16**

aged ricotta Alfredo, broccolini, cashew chile crisp

### **CHICKPEA BRAVAS ... 14**

fried chickpea polenta, salsa brava, whipped ricotta, basil

### **TESTA ROSSA ... 20**

tomato, garlic, pickled chiles, capers, basil, olive oil (no cheese)

### **MARGHERITA ... 22**

tomato, fior di latte, basil, olive oil, parmigiano

### **ZUCCHINI ... 22**

cream, aged mozzarella, thinly sliced zucchini, calabrian chile, mint, garlic tahini, sesame

### **MUSHROOM ... 23**

cream, aged mozzarella, chipotle bbq maitake, poblano, shallot

*add white anchovies to any pizza \$4*

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*20% gratuity added for parties of 7 or more*