



## ANTIPASTI | APPETIZERS

<b>FARM GREENS, HARVESTED DAILY BY NISHNABOTNA NATURALS</b> 🌱 lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 4)	7/12
<b>FRIED SQUID &amp; SHRIMP</b> olives, calabrian chili oil, mint, pickled jalapeño, fried artichokes & potato	17
<b>WOOD-OVEN FRIED PLUM CREEK FARM CHICKEN LIVERS</b> chili & honey aioli, sea salt	15
<b>TIGELLE &amp; CHEESE</b> 🌱 rosa maria (hard aged goat), fontina (semi-soft cow) & gorgonzola (soft, crumbly blue, cow) w/ peach preserves, honey comb & lavender almonds	21
<b>NEBRASKA BISON TARTARE</b> mustard aioli, green onion, artichoke, sumac, arugua & flax cracker	19



## PRIMI | PASTA

<b>RIGATONI BOLOGNESE</b> beef & pork ragu w/ red wine & grana padano	20
<b>SHRIMP &amp; TAGLIERINI</b> garlic, chili paste, chive & breadcrumbs	22
<b>ORECCHIETTE &amp; SPICY SAUSAGE</b> wood-roasted broccoli, fennel, green onion & grana padano	20
<b>LUMACHE CARBONARA</b> house guanciale, grana padano & fried egg	20
<b>BRAISED PORK &amp; CAMPANELLE</b> fennel, apple cider, rainbow chard & kale	20
<b>POLENTA RAVIOLI</b> 🌱 mushroom & parsnip sauce	20
<b>CHICKEN HEART RAGU W/ COCO TAGLIATELLE</b> guanciale, pumpkin seed, fennel & squash	20



## SECONDI | MAIN

<b>WOOD-OVEN ROASTED PLUM CREEK FARM CHICKEN</b> gnocchi, broccoli & chicken sugo	29
<b>WOOD-OVEN BRAISED DUCK</b> fried potatoes & artichokes, raw celery leaves & pickled red onion	30
<b>WOOD-ROASTED SCALLOPS &amp; SPOT PRAWNS</b> house guanciale, tomato, white wine, olive, ceci beans & artichoke	35
<b>WOOD-OVEN BRAISED BISON SHORT-RIB</b> wood-oven braised white beans w/ fennel, carrots & turnips & breadcrumbs	35



## CONTORNI | SIDES

<b>WOOD-ROASTED BRUSSELS SPROUTS</b> guanciale & lemon	12
<b>WOOD-ROASTED BROCCOLI</b> 🌱 fontina fondue	10
<b>WOOD-ROASTED SHISHITO PEPPERS</b> 🌱 sumac & green onion	10
<b>WOOD-ROASTED BEETS &amp; FRIED KALE</b> 🌱 butter, bourbon & brown sugar w/ almonds	10
<b>HOUSE TIGELLE</b> 🌱 whipped butter w/ soft herbs	FOUR for 4



## PIZZA NAPOLETANA

<b>AMORE DI CARNE</b> papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella	21
<b>ROBERTA</b> tomato sauce, spicy sausage, chili, garlic, breadcrumbs, grana, olive oil, basil & red onion	19
<b>MONTEROSSO</b> 🌱 fingerling potato, garlic, rosemary, olive oil & mozzarella (white pizza)	19
<b>DIABOLO</b> soppressata, spicy sausage, Calabrian chili, garlic & mozzarella	19
<b>BIANCO</b> papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella (white pizza)	19
<b>FUNGHI ROSSO</b> 🌱 wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	19
<b>QUATTRO FORMAGGI</b> 🌱 black truffles, fontina, mozzarella, ricotta & grana padano (white pizza)	22
<b>SAUSAGE &amp; PEPPERS</b> spicy sausage, heirloom peppers, garlic, tomato sauce & ricotta	19
<b>GIUSEPPE</b> papa's sausage, roasted red peppers, cipollini & mozzarella	19
<b>PARMA</b> 600 day aged prosciutto, tomato sauce, mozzarella & arugula	19

**WEEKEND BRUNCH IS HERE,  
MAKE YOUR RESERVATION NOW!**

