

l i t t l e o a k



feast

the feast 35 per guest
put yourselves in the kitchens hands /
seasonal on + off menu offerings / entire
table participation required / 4 or more
guests please

share[able] plates

oven warmed olives 7
vineyard grown herbs / citrus

charred shishito peppers 9
flaked sea salt / olive oil

cheese + meat board 18 / 34
kitchen selection of handcrafted cheeses /
charcuterie / seasonal accompaniments

wood roasted meatballs 13
san marzano tomato sauce / pecorino

oven shucked clams 16
clams fired in the wood oven until just
opened / garlic / pancetta /
jv sauvignon blanc

fontina + prosciutto 11
wood fired fontina wrapped in prosciutto

wood fired pizza

margherita 16
crushed italian tomatoes / fresh mozzarella / basil

buddy boy 20
crushed italian tomatoes / fresh mozzarella / hot
soppressatta / pecorino / spiced honey

little piglet 22
fresh mozzarella / béchamel / house made sausage
/ garlic / charred kale

everyday I'm trufflin 22
fresh mozzarella / wood roasted mushroom /
garlic / taleggio / white truffle oil

rocket 20
ricotta / fresh mozzarella / arugula / lemon /
pecorino / olive oil

littleneck 24
clam stock + white wine béchamel /
fresh shucked clams / pancetta

sailor man 20
spinach / gruyere / garlic /
fresh cracked black pepper / pecorino

the roman 20
béchamel / taleggio / pecorino /
copious amount of fresh cracked black pepper
[our pizza take on cacio e pepper]