



BEFORE*

OVEN WARMED OLIVES 10

lemon zest + herb oil

BURRATA 16

Burrata over a bed of arugula with a romesco sauce (contains tree nuts)

MEATBALLS 14

fresh tomato sauce, ground beef, pecorino romano

BRUSCHETTA 12

Roma tomatoes, garlic, shallots, basil

BEEF SALAD 14

Yellow beets, shallots, goat cheese, arugula, red wine vinaigrette

CHARRED OCTOPUS 16

Fingerling potatoes, soppressata, celery, parsley

CHEESE & CHARCUTERIE

MILD 2 YEAR AGED CHEDDAR 12

Mellow tartness, creamy mouthfeel

ST. STEPHEN FOUR FAT FOWL 15

triple cream, soft ripened cheese

VERMONT CREAMERY CREMONT 12

double cream, cow & goat milk

CHEVRE 9

goat milk, lightly flavored with garlic & olive oil

PROSCIUTTO 15

SOPPRESSATA STICK 12

HUMMUS 10

ORIGINAL CRISPS 7

CRACKERS (GLUTEN FREE) 8

WOOD FIRED PIZZA*

(*Our famous wood-fired kitchen is open 4 days a week, Thurs. Fri. Sat. & Sun. from 12-5:30pm!)

THE REGULAR 20

Margherita style pizza. Fresh mozzarella, basil with tomato sauce

BUDDY BOY 21

fresh mozzarella with spicy soppressata and a drizzle of Mikes hot honey

FUN GUY 24

Roasted garlic sauce, mushrooms, spinach, roasted shallots, truffle oil

Thursday, Friday & Sunday:

\$40 EAST END SPECIAL!

a Margherita pizza and a bottle of ANY of our EAST END line of wines!

(ADDED TOPPINGS ARE \$2.50/EA. for veggies
\$5.00/EA. FOR MEATS SOPPRESSATA OR PROSCIUTTO)

CHEF THEODORE MCLEMORE

