

## **ANTIPASTI & INSALATA**

Focaccia, Sapori olive oil • 6

Prosciutto, Sapori olive oil • 12

Giardiniera pickles, carrot, cauliflower, onion, fresno chili • 6

Radicchio Conserva, garlic, chili • 6

Mushroom Conserva, garlic, chili • 7

Marinated olives, coriander, fennel, chili • 5

Bitter greens, radish, mint, parmesan dressing • 14

Burrata, sun-dried tomatoes, lemon salt, lemon preserves, Katz olive oil • 16

Grilled Jimmy Nardello Peppers, Fleecemaker feta, anchovy, fried capers • 17

Roasted delicata squash, 'Nduja, mead, garlic breadcrumb, fried sage • 15

Tomatoes, red wine vinegar, prosciutto, hazelnuts, tarragon, grilled bread • 14

Salumi board, coppa, pork terrine, rachel cheese, conserva, Ben's crackers • 32

Pork Terrine fritti, fennel pepperonata, lemon • 15

Coho Salmon collar and belly fritti, Italian herb aioli, lemon • 16

Italian pepper fritti, Maldon salt, coriander and fennel seed • 11

Wilderness Farm lamb and pork meatballs, rossa, chili flake, sesame, pecorino • 14

Wilderness Farm Pork fennel sausage, scallion salsa verde, Sapori olive oil • 11

Fish Trap Coho Salmon, scarlet turnips, controne, lemon preserves, Italian herbs • 31

## **PANINI**

Meatball sandwich, chili flake, sesame, pecorino, on Ben's Bread • 14

Cured Coppa, provolone, chili oil, date-spread, basil, bianca pizza bread • 8

## **PIZZA**

Cheese, tomato, mozzarella, pecorino, provolone, oregano • 21

Margherita, tomato, mozzarella, basil • 25

Pepperoni, tomato, mozzarella, oregano • 25

Cured Shaved Coppa, tomato, coriander, fennel, chili flake • 25

Sausage, tomato, pecorino, mozzarella, preserved lemon, chili flake • 25

Mushroom, peppered ricotta, mozzarella • 25

*Add Anchovies • 3 / Calabrian chilies • 3 / Olive tapenade • 3 / Fresh burrata • 11*

## **DOLCI**

Olive Oil Cake, seasonal jam, crème fraiche, Sapori olive oil • 10

Tiramisu, espresso, lady fingers, mascarpone • 10

General Porpoise Bombolini, chocolate, vanilla, pistachio cream • 4

Gelato with Renee's pistachio biscotti, *Olive oil or Bay Leaf or Hazelnut* • 9 ea.

*Proudly serving Ben's Bread, baked on premise daily. Ben happily sources grain from Cairnspring Mills & Small's Family Farm.*

*\*Consumption of raw, undercooked or unpasteurized foods may increase foodborne illness risk.*

## **COCKTAILS**

Spritz Della Giornata

Rinomato Bianco, Mulassano Bianco, Sparkling wine • 14

Pigiama Al Gatta

Vodka, Meletti Amaro, Gran Classico, Apricot Liqueur, tonic, Sparkling Wine • 15

Melograno Old Fashioned

Bourbon, Averna, Black pepper and Pomegranate-Fennel reduction, Scrappy's Bitters • 16

Willmott's Negroni

London Dry Gin, Campari, Vermouth Blend • 16

Il Luppolo Rosso

Strawberry infused Campari, Lemon, Mirage IPA • 14

*\*\*If you loved it, ask your server about take home kits \*\**

## **BIRRA**

Mirage "Rent Free"

IPA, can 16oz (WA, USA) • 12

Samuel Smith

Apricot Ale, bottle 12oz (UK) • 13

## **Non-ALCOHOLIC**

House Shrub • 6

Bottled Coca Cola • 5

Diet Coke • 4

Iced Tea • 5