

Focaccia, sapori olive oil • 6
Burrata, sapori olive oil • 15
Prosciutto, sapori olive oil • 12
Formaggio*, pickled figs • 7
Giardiniera pickles • 6
Gaeta olives • 5

Suppli, mozzarella & tomato • 8
Fritto misto of fennel, romanesco, onion • 10
Gnocchi, pecorino & Calabrian chili fritti • 10
Squid, lemon aioli* • 14
Sidestripe shrimp, chili flake, lemon aioli* • 16

Lettuces, radish, mint, crouton, parmesan dressing • 13
Radishes, whipped ricotta, focaccia, trampetti olive oil • 12
Asparagus, bagna cauda, crispy prosciutto • 15
Artichoke, pecorino, garlic breadcrumbs, mint • 11
Salish Sea Halibut crudo*, celery salsa verde, saffron oil • 17
Chicken liver pâté, fennel mostarda, apple balsamic, crostini • 12

Lasagna bianco, mushroom, spinach, ricotta, thyme • 22
Manila clams, marsala, Ayers Creek polenta, pea vines, lardo • 25
Copper River Salmon, radish, green strawberries, preserved lemon • 36
Half-Chicken under a brick, grilled fennel, salsa agresto, whipped ricotta • 30
Boneless Pork Chop (16oz.), Ayers Creek zolfini beans, beet thinnings • 38

Margherita pizza, tomato, mozzarella, basil • 20
Mushroom pizza, leek, mozzarella, olive tapenade, lemon • 21
Potato pizza, mozzarella, ricotta, garlic oil • 22
Pepperoni pizza, tomato, mozzarella, oregano • 22
Sausage pizza, pecorino, mozzarella, preserved lemon, chili flake • 23

Add Anchovies • 8 Calabrian chili • 2 Olive tapenade • 3 Prosciutto • 10

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. 20% service charge added to each bill. 55% is distributed as gratuity to employees serving guests. 16.25% is distributed as gratuity to employees not directly serving guests. The remainder is retained by the house to provide living wages, health insurance, and retirement benefits to employees.*