

## FRITTI

Suppli, mozzarella & tomato • 8  
Fritto misto of fennel, romanesco, onion • 10  
Gnocchi, pecorino & Calabrian chili fritti • 10  
Squid, caper aioli\*, lemon • 12

## PIZZA

Margherita, tomato, mozzarella, basil • 20  
Roasted oyster mushroom, garlic cream, fennel, asiago • 21  
Fresh & pickled peppers, mozzarella, pecorino, chili flake • 21  
Potato, kale, mozzarella, kraut, parmesan • 22  
Mortadella, parmesan cream, mozzarella, pistachio, orange zest • 23  
Salami, mozzarella, fennel mostarda, red onion, chili flake • 24  
Porchetta, mozzarella, apple, rosemary • 23

## PRIMI

Scallop crudo, winter citrus, crème fraiche, wild fennel • 18  
Spot prawn carpaccio, fried shell, black pepper, yuzu, olio nuovo • 18  
Chicories, radish, mint, crouton, parmesan dressing • 13  
Brussels, potato, soffrito, pork broth, asiago • 11  
Winter squash, yellowfoot chanterelles, walnut, parmesan • 12  
Borlotti beans, olive oil, sage, crème fraiche, Ben's seeded bread • 13  
Chicken liver pate, fried sage, preserved green tomato, apple balsamic vinegar • 12  
Meatballs, tomato sauce, almond, sesame seed, parmesan • 18  
Prosciutto, trampetti olive oil • 14

## SECONDI

Clams, crispy prosciutto, shallot, bread crumb • 26  
Half-Chicken under a brick, kohlrabi, celery, apple, gorgonzola, almond • 30  
Boneless New York, fried potato, garlic, blue cheese (32 oz) • 98

## CONTORNI

Focaccia • 6 Giardiniera pickles • 6 Anchovies • 3 Calabrian chili • 2 Gaeta olives • 5

*Proudly serving Ben's Bread, baked on premise daily.*

*\*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.*