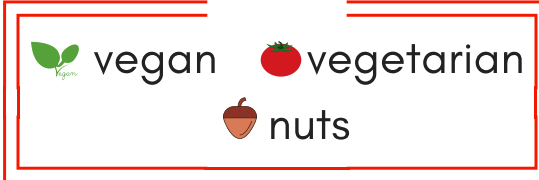




# Summer Menu

## starters

- house marinated **olives** 4
- just **bread** 4
- fire roasted **garlic** 5
- wood-fired **mushrooms** 6
- soup** cup or bowl 5/7
- bread plate** with marcona almonds & olives 9
- marinated & wood-fired **artichoke hearts** 9
- veggie meatball** roasted thai eggplant, spiced pomodoro, grana cheese 10
- wood-fired **shishito pepper** with fresh corn, calabrian aioli, micro cilantro 12
- polpette** (meatballs) 13
- avocado crostini** with marinated tomatoes, pickled onion, grana cheese, cilantro 14



## salumi e formaggio

- choose three** 17
  - choose four** 21
  - chef's plate** of 3 salumi and 2 formaggio 26
- with bread and olives

### salumi 6

- la quercia **prosciutto**
- la quercia **coppa piccante**
- mortadella**
- la quercia **nduja**
- molinari **sopressata**
- tartufo salami**
- zoe **ghost pepper salami**

### formaggio 6

- burrata**
- truffle brie**
- shaft **bleu**
- barely buzzed** beehive
- saint andre**
- mitica **drunken goat**
- drake **chevre**
- spanish **manchego**
- p'tit **basque**

## salads

- local greens:** mustard vinaigrette 7
- pasta salad:** house pasta, italian vinaigrette (contains egg), fresh summer vegetables, grana cheese, parsley 13
- caesar:** fresh artisan romaine, cured egg yolk, pancetta, caesar dressing (with anchovies), grana cheese, croutons 12
- summer salad:** roasted beets, sliced peaches, goat cheese, candied walnuts, beet vinaigrette, arugula 14
- caprese:** heirloom tomatoes, marinated mozzarella, basil puree, Lot 22 balsamic 14

## wines to enjoy

BY THE GLASS

### bubbly

**valdo**, prosecco 10

### whites

**scarpetta**, pinot grigio 9

**squadra**, rose of nero d'avola 11

**cambria clone 4**, chardonnay 12

**mohua**, sauvignon blanc 12

### reds

2016 **scarpetta** frico rosso, italy 9

2017 **cuvee los gatos** pinot noir, monterey 12

2014 **trinitas** red blend, mendocino 12

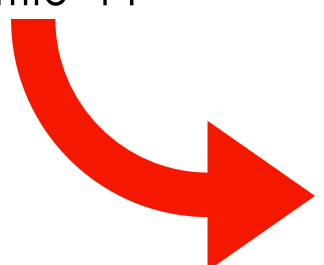
2016 **the pundit** syrah, washington 12

2016 **manifesto** zinfandel, lodi 12

2016 **peltier** cab sauv, lodi 12

2016 **napa valley quilt** cab sauv, napa 16

A service charge of 18% will be added to groups of 8 or more. We reserve the right not to split checks more than 3 ways.



# the main course







## wood-fired pizza

-  **marinara:** tomato sauce, garlic, oregano (no cheese) 10
-  **margherita:** tomato sauce, mozzarella 14
-  **verdura summer:** roasted eggplant puree, roasted summer vegetables 17
-  **funghi:** olive oil, roasted mushrooms, fontina, chervil 17
- arrabbiata:** tomato sauce, sopressata, fresno chilis, mozzarella, aleppo pepper 17
-   **alla lori summer:** fresh fig, cherry & bourbon spread, bleu cheese, arugula, pecans, Lot 22 oil & vinegar 17
- hefe's pizza:** olive oil, smoked mozzarella, house sausage, caramelized onions 18
- cauliflower dreamin:** olive oil, fresh grated cauliflower, pancetta, grana cheese, aleppo pepper 18
- rosa:** tomato-alfredo sauce, fontina, mozzarella, grana cheese, crispy prosciutto, fresh herbs 18
- honey pot:** tomato sauce, fontina, mozzarella, grana cheese, pickled onions, fresnos, prosciutto 18
- ellie's pizza:** olive oil, mushrooms, house sausage, fresno chilis, onions, fontina, topped with local greens 18
- chris' pizza:** tomato sauce, house sausage, potatoes, mozzarella, topped with an egg over-easy, sriracha 18

Our chef has carefully crafted each dish below.  
Please limit any changes to dietary necessities.

## primi

-  house-made **rigatoni:**  pomodoro, pesto or alfredo 19  
**add** mushrooms 4 sausage 4 chicken 5 meatballs 5
-  **pasta verdura:** house-made bucatini, marinated tomatoes, olives, artichoke hearts, spinach 24
-  **roasted corn agnolotti** with corn puree, pickled fresno chilis, cilantro pesto, cotija cheese 26
- spiced lobster & prawn pasta** with nduja and heirloom cherry tomatoes 30
- australian wagyu filet:** summer wax beans, roasted onion vinaigrette, garlic roasted potatoes, shishito puree 36

 vegan

 vegetarian

 nuts

## add to your pizza

fresh egg 2  
sopressata 3  
funghi 4  
house sausage 4  
prosciutto 5

## soft beverages

acqua panna still water 3  
san pellegrino sparkling 4  
pellegrino aranciata 3  
pellegrino limonata 3  
pellegrino rosso 3  
diet coke 3  
mexicoke 4  
mexisprite 4  
hebe kombucha 7  
ginger-lime or hibiscus-ginger  
(<.5% abv)

## bottled beer & cider

### samuel smith

organic cider 9

### peroni

pale lager 5

### modern times

blazing world amber 7

### smog city

coffee porter 7

### duchesse

flanders red ale 8

### trappistes rochefort 8

belgian dark ale 9

### delirium tremens

belgian ale 9