

## SALAD

- 12 **Wild Rice Kale** toasted pine nuts, pecorino romano, pomegranate seeds, apple, roasted pecans, lemon vinaigrette
- 14 **Fire Roasted Tomatoes** bufala, roasted grapes, garlic confit, aged balsamic, pistachios, fresh basil, crostini
- 11 **Caesar** romaine, double smoked bacon, grana padano, house baked croutons, garlic dressing, smoked salt
- 15 **Anise Warm Plum** prosciutto, bufala, arugula, roasted pecans, mint vinaigrette

## MAINS

- 17 **Bucatini Amatriciana** guanciale, double smoked bacon, pecorino romano, fresh basil
- 16 **Roasted Acorn Squash** pearl barley sage barlotto, chèvre, sautéed kale, pomegranate reduction, toasted pumpkin seeds
- 19 **Seafood Linguine** smoked bouillabaisse arctic char, east coast mussels, cold water shrimp, kale

## SMALL PLATES

- 11 **Grilled Sardines** muhammara, parsley barley pearls, charmoula, lemon zest
- 13 **Wild Boar Meatballs** fire roasted tomatoes, grana padano, basil, wood fired focaccia
- 13 **Wood Roasted Chicken Wings** roasted garlic oil, herbs, burnt lemon
- 13 **Vegetable Quinoa Crust** basil pesto, cherry tomato confit, chèvre, balsamic onion, arugula, pomegranate seeds, carrot ribbons, charmoula

## VEGETABLES

- 9 **Crispy Green Beans** truffle aioli, grana padano
- 9 **Roasted Beet with Kale** goat yogurt, orange confit, fennel pollen, garlic crumble
- 9 **Tuber Root Chips** yams, cassava, purple potato, agrodolce, chilies, mint
- 9 **Wild Mushroom Toast** white wine, gorgonzola, thyme
- 9 **Caramelized Fennel** burnt carrots, chèvre, blood orange, fennel pollen, parsley
- 9 **Collard Greens** creole soffrito, nduja crumble
- 9 **Eggplant Bruschetta** cherry tomato confit, roasted garlic, charmoula, mint, bulgarian feta
- 9 **Crispy Brussel Sprouts** double smoked bacon, sun dried tomatoes, lemon vinaigrette, grana padano
- 9 **Warm Olives** bulgarian feta, ouzo, oregano

## WOOD FIRED PIZZA

Choose from **NAPOLETANA, ROMA, or KAMUT\*** style pizza dough.  
*\*Kamut is an ancient grain with higher protein than regular flour (add \$1.00)*

substitute Fior di Latte with Bufala Mozzarella \$3.00

- 14 **Napoletana** SM tomato sauce, fior di latte, olives, anchovies, oregano, basil
- 15 **Diavola** SM tomato sauce, fior di latte, sopressata, grana padano, basil
- 16 **The #504** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil
- 16 **Roncy** fior di latte, yukon gold potatoes, pancetta, asiago, caramelized shallots, cracked black pepper, rosemary
- 16 **Defina Sausage** SM tomato sauce, fior di latte, caramelized shallots, gorgonzola, radicchio, fennel
- 17 **Pesto** fior di latte, wood roasted chicken, peppers, chèvre, red onions, tomato confit
- 17 **Pumba** SM tomato sauce, fior di latte, wild boar meatballs, oregano, mushrooms, grana padano, caramelized shallots, garlic confit
- 17 **Prosciutto** SM tomato sauce, fior di latte, arugula, grana padano, extra virgin olive oil
- 18 **Roast Kachka** duck confit, fior di latte, roasted pear, arugula, gorgonzola, toasted pecans, thyme, honey
- 18 **The Red Hot Chilli Pepper** SM tomato sauce, fior di latte, hot chorizo, sopressata, roasted red peppers, jalapenos, chili flakes
- 19 **Spanish Coca** fior di latte, chorizo, arugula, parsley, manchego, roasted peppers, chèvre, olives, caramelized onions, charmoula
- 19 **Ripieno Classico** SM tomato sauce, tomato confit, prosciutto, arugula, grana padano, caciocavallo cheese, oregano
- 19 **2013 Pizza Expo Best Traditional Pizza; International Region** nduja sausage, SM tomato sauce, hen of the woods mushrooms, bufala, tarragon, basil
- 24 **2016 Pizza Expo Pan Divison Sicilian Style, Second Place International Region: Capo Faro** fior di latte, smoked mackerel, grilled octopus, grana padano, smoked provolone, arugula, manchego, tomato confit, fennel pollen
- 26 **2016 Pizza Expo Best Non-Traditional Pizza; International Region: Lobster Poutine** lobster bisque, Québec cheese curds, yukon gold, red onion, poached lobster, lemon zest, tarragon

## HAND CRAFTED VEGETARIAN PIZZA

- 13 **Margherita** SM tomato sauce, fior di latte, grana padano, basil
- 15 **Beet Pesto** kale, chèvre, tomato confit, fennel seeds, toasted pine nuts, lemon zest, dill
- 16 **Fire Roasted Tomatoes** fior di latte, SM tomatoes DOP, caciocavallo cheese, basil, arugula, grana padano, extra virgin olive oil, smoke salt
- 18 **Wild Mushrooms** fior di latte, gorgonzola, seasonal mushrooms, oyster, cremini, garlic, balsamic onion, lemon zest, truffle oil

## SWEETS

- 7 **Nutella Beignets** berries