

**Join us for Brunch Saturday & Sunday 11AM-4PM**

<b>Pane</b>	Grilled Olive Ciabatta, Pugliese Ricotta, Bloom Wild Honey	10
	Grilled Tuscan Bread with Garlic and Olive Oil, San Marzano Tomato	9
<b>La Verdura</b>	Fire Roasted Sugar Snap Peas and Pea Shoots	15
	Fried Brussels Sprouts, Caper Dressing, Feta Cheese, Calabrian Chilies	14
	Charred Broccolini, Garlic, Crushed Red Pepper	14
<b>Antipasti</b>	Chickpea Farinata Pancake, Rosemary, Black Pepper, Avocado Caponata	18
	Brentwood Corn Fritters, Carnaroli Rice, Fontina	14
	Burrata, Calabrian Pepperoni, Sweet Red Peppers, Crostini	18/24
	Neapolitan Meatballs, Lemon, Caper, Brown Butter, Tomato	16
<b>Pizza Rosso</b>	San Marzano Tomato, Fior di Latte Mozzarella, Basil	19
	Pepperoni, Calabrian Chile Oil, Wild Bloom Honey	20
	Spicy 'Nduja Sausage, Burrata, Cipollini Onions, Sweet Red Peppers	20
<b>Pizza Bianca</b>	Fresh Goat Cheese, Fontina, Tomatillo Salsa, Scallion, Basil, Avocado	20
	Pork Belly, Cipollini Onions, Sweet Chile Garlic, Brussels Sprout Leaves	20
	Mortadella, Red Onion, Pistachio, Mozzarella, Fontina	20
<b>Panini</b>	Calabrian Chile Fried Chicken on Brioche, Pickle, Chile Aioli, French Fries	20
	Piadina with Rosa Salami, Mortadella, Sopressata, Pepperoni, Mozzarella, Caper Dressing	18
	Almond Wood Grilled Hamburger, Cheddar and Provolone, Lettuce, Onion, French Fries	20
	Add Apple Smoked Bacon	4
<b>Insalata</b>	Fried Calamari, Wild Arugula, Baby Lettuce, Preserved lemon, Olives, Pinenuts, Sherry Vinegar	23
	Burrata with Tenerelli Farms Peaches, Sun Gold Tomatoes, and Arugula	25
	Tuna Nicoise, Olive Oil Poached Tuna, Green Beans, Potato, Tomato, Olives	25
	Wood Grilled Skirt Steak or Chicken Breast, Mixed Summer Salad, Meyer Lemon Dressing	25
<b>Pasta</b>	Black and White Garlic, Calabrian Chilies, Spaghettoni, Pecorino	21
	Bucatini Cacio e Pepe, Pecorino, Black Pepper	21
	Penne with Mozzarella, Sun Gold Tomatoes, and Basil, Virgin Olive Oil	22
	Heritage Pork Ragu, Pacheri, Chilies, Mozzarella	22
<b>Secondo</b>	Chicken Alla Parmigiana, Spaghetti Pomodoro	26
	Baja Shrimp and Prince Edward Island Mussels cooked in White Wine and Fermented Chile Paste	24
	Local Pacific Rock Cod, Tomatoes, Capers, Olives, Potato, Virgin Olive Oil	30

**Consuming raw or uncooked seafood, poultry, meats & eggs may cause foodborne illness\***

20% Gratuity will be added to the check for parties with 8 and above