



### SMALL

Housemade bread  
{olive oil} 3 {burrata} 9 {lardo pestato} 7  
Marinated olives {chilies, parsley, orange} 5  
Pittule pugliese {vincotto, ricotta} 6  
Pannelle {chickpea fritters, lemon, ragusano} 6  
Friarelli peppers al forno {capers, oregano} 6

### MEDIUM

Blistered little gems {anchovy garlic  
pestata, breadcrumbs, aged caprino Sardo} 12  
Grilled pork meatballs {snap peas, pecorino,  
bitter greens} 11  
Shaved beet and mixed lettuce salad  
{wheatberries, lemon vinaigrette, Fiore Sardo} 11  
Tomato-braised octopus ai ferri {chickpeas,  
preserved lemon, chard, bottarga} 16  
Grilled mackerel in scapece {cauliflower, cured  
lemons, crispy buckwheat, pesto pantesca} 12  
Sardines alla piastra  
{Sicilian citrus salad, fennel,  
crushed olive-pistachio vinaigrette} 13  
Spicy clams in guazzetto  
{cranberry beans, 'nduja} 15

### LARGE

Brick-pressed half chicken  
{roasted kale, hen of the woods farro} 22  
Whole grilled market fish  
{almond, wild fennel and currant acquasale} MP



### PASTA

Casarecce  
{braised lamb ragu, egg, pecorino} 16

Maharrones  
{tomato, Fiore Sardo} 14

Squid ink fusilli lunghi  
{pistachios, bottarga, mint} 16

Buckwheat cavati  
{pig's head ragu, dandelion  
greens, cacao} 16

### PIZZA

Marinara  
{tomato, garlic, oregano, EV00} 9

Margherita  
{tomato, mozzarella, basil, EV00} 14

Guanciale  
{house-cured pork cheek, ricotta,  
scallions, fennel pollen} 17

Salsiccia e friarielli  
{sausage, rapini, mozzarella, chilies} 15

Campagnola  
{fingerling potatoes, fennel,  
mozzarella, marjoram} 16

Homage to Caiazzo {white calzone}  
{escarole, capers, Gaeta olives, burrata} 16

add (each): arugula / anchovy / egg 2