

**STARTERS**

Marinated olives {chilies, parsley, orange}	5
Friarelli peppers al forno {Pantelleria capers, oregano}	6
Cauliflower and almond zuppa {chilies, capers, sultanas}	9
Shaved beet and mixed lettuce salad {wheatberries, lemon vinaigrette, Fiore Sardo}	11
Blistered little gems salad {anchovy garlic pestata, breadcrumbs, aged caprino Sardo}	12
Grilled pork meatballs {lemon leaves, snap peas, pecorino, bitter greens}	11
Tomato-braised octopus {chickpeas, preserved lemon, chard}	16
Sardines alla piastra {Sicilian citrus salad, fennel, crushed olive-pistachio vinaigrette}	13

PASTA

Casarecce {braised lamb ragu, egg, pecorino}	16
Bucatini {tomato, Fiore Sardo}	14
Spaghetti {bottarga, chilies}	16
Rigatoni {Devil's Gulch pig's head ragu, dandelion greens, cacao}	16

PIZZA

Marinara {tomato, garlic, oregano, EVOO}	9
Margherita {tomato, mozzarella, basil, EVOO}	14
Guanciale {house-cured pork cheek, ricotta, scallions, fennel pollen}	17
Salsiccia e friarielli {sausage, rapini, mozzarella, chilies}	15
Campagnola {potatoes, fennel, mozzarella, marjoram}	16
Homage to Caiazzo {calzone: escarole, capers, Gaeta olives, burrata}	16
Saporita {scamorza, dried tomato, peperoncino, cauliflower, anchovy}	17

add: arugula / anchovy / egg 2

SANDWICHES

Chickpea panelle {Ragusano cheese, zucchini, arugula, pickled chilies}	13
Crispy pork belly porchetto {pickled vegetable giardiniera}	16
Mackerel in scapece {cured lemon aioli, romaine, cauliflower salad}	14

LARGE

Brick-pressed SFV half chicken {roasted kale, hen of the woods, farro}	22
Whole grilled orata {almond, wild fennel and currant acquasale}	28
Devil's Gulch fennel-crusting pork chop {roasted carrots, escarole}	32

Substitutions/Modifications politely declined

Automatic service charge of 20% on parties of 8 or more