

Is a Mexican
combo of
French &
Italian
varietals
unusual?
Undoubtedly.



But is our
chardonnay-
vermentino
blend
ridiculously
delicious?
You betcha.

Antipasti

!PEAS! [simple & divine, with dill & butter] 6
Wood-fired Asparagus [walnut crema, ricotta salata, lemon & toasted walnuts] 9
Eggplant & Feta Fritters
[with romesco (the most flavorful of sauces!), ricotta salata & fresh oregano] 9
!Fire-roasted Local Hakurei Turnips! [these babies are the first of the season!
Served with turnip greens, garlic, spring onion, lemon & olive oil] 9
Housemade Ricotta Crostini
[with toasted almonds & crushed red pepper on housemade focaccia] 9
Smoked Lamb Meatballs
[drizzled with yogurt & topped with fresh dill, these little guys are dreamy!] 11
Wood-fired Octopus
[with crispy potatoes, cilantro salsa verde, roasted red peppers & lime aioli] 14

Insalate

Chopped Salad No. 3
[romaine tossed with marcona almonds, anchovies, parmigiano Reggiano & anchovy vinaigrette] 10
Tuscan Kale Salad [with toasted almonds, pecorino & lemon-Dijon vinaigrette] 10

Housemade Pasta & Piatti Principali

Cavatelli [crispy prosciutto, parmigiano broth, arugula, fresh peas, parmigiano] 18/26
Ravioli [housemade ricotta, local asparagus, crushed pistachios & parmigiano broth] 19/26
Spaghetti Carbonara [bacon, egg, pecorino, grana padano & black pepper] 18/26
Tonarelli Nero [Maryland crab, Calabrian chilies, lobster broth & focaccia crumbs] 18/25

No-Joke Wood-fired Eggplant Parmigiano
[with smoked mozzarella & pecorino, served with arugula salad & housemade focaccia] 18
We Stuff Our Own! Smoked Brisket Sausage [Roseda Farms dry-aged brisket sausage,
crispy potatoes, lemony dill-fennel slaw & mustard aioli] 19

Wood-Fired Pizze Napoletane

[Uncut... like in Naples]
Il Carciofo
[housemade whipped ricotta/artichokes/spring onions/pecorino/lemon/crushed red pepper] 15
Clam Pie
[fresh Quahog clams/provolone/garlic/lemon/mozzarella/pecorino/crushed red pepper/parsley] 17
Fumo e Fuoco [smoked mozzarella/grana padano/fried eggplant/chili oil] 15
Kale & Pistachio [fontina/garlic/crushed red pepper/pecorino] 14
Margherita [housemade mozzarella/fresh basil/grana padano/olive oil] 13
Market Pie [creamy housemade ricotta/prosciutto/fava beans/garlic scapes/turnip greens/
leeks/purple basil oil] 17
The Miles Davis
[shiitake, trumpet & cremini mushrooms/housemade ricotta/crushed red pepper/arugula/lemon] 15
Salsiccia
[housemade Italian sausage/soppressata/housemade mozzarella/provolone/roasted red pepper] 17

Toppings

Arugula 2	Pepperoni 3
Cremini Mushrooms 2.5	Prosciutto di Parma 3.5
Fried Eggplant 2.5	Really Nice White Anchovies 3
Housemade Sausage 3.5	Red Onions 1.5
House-Pickled Hot Peppers 2.5	Soppressata 3
Olives 2	

Our pizza will be sent to your table when it's best: as soon as it exits the fiery jaws of the oven.

Got a question about any funny-sounding words on the menu? Feel free to ask us!

If you don't turn off your cell phone, we may just turn it off for you.

A 20% Gratuity may be added to parties of 6 or more.

One check per table, please.

Sparkling

Vermentino 9.5/35
Santa Maria 'Aragosta' (Italy) 2017
Muscat Blend 9.5/35
Jaillance (France) NV
Sweet & sparkling, with notes of lychee and rose.

White

Vinho Verde 8.5/33
Alto Lima (Portugal) 2016
Pinot Gris 9.5/35
Foris (Rogue Valley, Oregon) 2016
Sauvignon Blanc 10/36
Cœur de la Reine (France) 2017
Grenache Blanc Blend 9.5/35
Claude Val (Languedoc, France) 2016
Chardonnay Vermentino Blend 12/45
Casa Magoni (Mexico) 2017

Rosé

Sparkling Pinot Noir 10/36
Albrecht Cremant d'Alsace Brut Rosé NV
Grenache Syrah Cinsault 9/34
Hecht & Bannier (France) 2016
Negroamaro 9.5/35
Castello Monaci Kreos Rosato (Italy) 2016
Try a flight of all three for \$16!

Red

Pinot Noir 10/36
Le Grand Caillou (France) 2014
Montepulciano d'Abruzzo 9/34
Quattro Mani (Italy) 2016
Chianti Classico 11/40
Fattoria Rodano (Italy) 2015
Shiraz 10/36
Gentree Dragon's Blood (Australia) 2015
Malbec Blend 12/45
Tikal 'Patriota' (Mendoza, Argentina) 2014

Featured Spirits

~Catocin Creek Roundstone Rye~

100% rye, distilled by a husband & wife team in Loudoun County, Virginia. Woody & spicy, with a sweet roundness. Makes a great Manhattan!

11

~Penna Dutch Malt Whiskey~

Dry & grassy with malt notes & a nutty finish. One of our favorites!

14

~Traverse City XXX Straight Bourbon~

Small batch, handcrafted straight bourbon aged four years in American white oak barrels. Warm vanilla & a touch of spice.

11

Beer Bottles & Cans

Angry Orchard Crisp Apple 12oz 5.5
Miller Lite 12oz 5
Owl's Brew That's My Jam Radler 5
Peroni 12oz 6
Saranac Haus Lager 5.5
Victory Kirsch Gose 12oz 6

Cocktails 11

The Dilly-O
vodka/lemon/rose water/orgeat/dill simple syrup
The Fresh Maker
gin/lime/dry vermouth/sage simple syrup
Her Majesty's Pleasure
gin/Earl Grey tea/lemon/honey/sparkling wine
Hersh's Margarita
blanco tequila/lime/agave/orange liqueur/salt
Paper Plane
rye/amaro/lemon
Pimm's Cup
Pimm's #1/gin/lemon/lime/mint/cucumber water
The Tom Selleck
bourbon/green chartreuse/
dry vermouth/celery bitters
Wells & Light
bourbon/maple syrup/lime/ginger beer

PATIO POUNDERS

Owl's Brew That's My Jam 5

Radler-style beer with a delicious blend of tea, spices & fruit juice.

3.8%

Saranac Haus Lager 5.5

A German-style Helles lager in 16oz cans for your pounding pleasure.

4.9%

Summer Sangria Carafe 35

white wine/orange liqueur/strawberry/bitters

Beer On Tap 6.5

Bell's Lager of the Lakes
Kalamazoo, MI/Bohemian style pilsner/5%
Blue Point Toasted Lager
Patchogue, NY/lager/5.5%
Brooklyn Brown Ale
Brooklyn, NY/brown ale/5.6%
Devil's Backbone Striped Bass
Lexington, VA/IPA/5.2%
Dogfish Head Flesh & Blood
Milton, DE/citrus IPA/7.5%
Heavy Seas Tropicannon
Baltimore, MD/citrus IPA/7.25%
Hysteria Trash Panda
Columbia, MD/American IPA/7.2%
Hysteria Yellow Sudmarine
Columbia, MD/hefeweizen/5.3%
Sierra Nevada Summerfest
Chico, CA/crisp lager/5%
Tröegs Crimson Pistil
Hershey, PA/hibiscus IPA/6.2%

Shots of Note

Jameson [with any draft beer] 2
DryerBall [housemade cinnamon whiskey] 5
Spiced Pineapple Tequila [housemade!] 5

Booze-Free Beverages

Acqua Panna 750ml 3
San Pellegrino 750ml 3

Clausthaler Golden Amber Ale 12oz 5
Earl Palmer 4.5
Earl Grey tea/honey/lemon/soda water
Housemade Ginger Beer 4
Lavender Lemonade 4.5