



DOLOMITI



STUZZICHINI

MARINATED OLIVES	8.50
Assorted olives, orange, fennel, chili flakes with housemade focaccia	
MEATBALLS	10
Beef, pork, tomato sauce, aged parmesan with housemade focaccia	
BRUSSELS SPROUTS	14
Pancetta, romesco sauce, pickled red onions, parmesan cheese	
BURRATA	16
Grande burrata, basil & arugula pesto, crème fraîche with focaccia <i>Add prosciutto</i> +2	
SALUMI & FORMAGGI FOR TWO	26
Salami, mortadella, speck, fontina, housemade ricotta, American grana with accoutrements	

INSALATA

CITRUS BEET	13
Roasted beets, housemade ricotta, orange, pickled fennel, sesame seeds	
CAESAR	13
Romaine hearts, crumbled croutons, aged parmesan	
WINTER SALAD	13
Champagne vinaigrette, rutabaga, apple, mint, fontina, toasted hazelnuts	

12" PIZZA

MARGHERITA	15
Tomato sauce, mozzarella, extra virgin olive oil, basil salt, fresh basil	
FORMAGGI	18
Fontina, mozzarella, housemade ricotta, pecorino, aged parmesan, roasted garlic	
ZUCCA	18
Tomato sauce, harissa squash, kale, red onion	
PATATA	17
Sliced potatoes, mozzarella, caramelized onions, pancetta, aged parmesan	
PROSCIUTTO	20
Tomato sauce, arugula, red onion, pecorino, grande burrata	
PEPPERONI	17
Pepperoni, tomato sauce, mozzarella, aged parmesan, fresh basil	
RUSTICA	19
Spicy Italian sausage, charred broccolini, roasted garlic, smoked Calabrian honey, mozzarella, aged parmesan	
<i>Substitute cauliflower crust</i> +3	
<i>Substitute vegan cheese</i> +3	

PANINO

HAM & EGG	15
Prosciutto, garlic aioli, fried egg, pecorino on house bread	
MORTADELLA	13
Pesto, housemade ricotta, arugula on house bread	

DOLCE

ROASTED PARSNIP ICE CREAM	9
Olive oil cake, hazelnut crumbles	
AFFOGATO	6
Archetype espresso, Basque cheesecake ice cream	
CITRUS & CREAM	12
Blood orange sorbet, crème fraîche ice cream, lemon curd, meringue, Campari syrup	

All ice cream is made in collaboration with our friends at Coneflower Creamery



WINE AND BEVERAGES ON BACK



RED WINE

Poggio Anima Belial	\$8 / .5L \$26 / 1L \$46
Sangiovese, <i>Tuscany, Italy</i>	
Poggio Anima Asmodeus	\$11 / \$36
Nero d'Avola, <i>Sicily, Italy</i>	
Scarpetta Barbera del Monferrato	\$9 / \$29
Barbera, <i>Piedmont, Italy</i>	
Lan Crianza	\$12 / \$40
Tempranillo, <i>Rioja, Spain</i>	
Comtesse Marion	\$13 / \$33
Cabernet Sauvignon, <i>Languedoc, France</i>	
Cantina Jasci Atilia	\$45
Montepulciano, <i>Abruzzo, Italy</i>	
G.D. Vajra Dolcetto d'Alba	\$65
Dolcetto, <i>Piedmont, Italy</i>	
Ioppa Colline Novaresi	\$50
Nebbiolo, <i>Piedmont, Italy</i>	
Lenotti Valpolicella Doc Classico	\$42
Corvina blend, <i>Veneto, Italy</i>	
Piazzano Chianti	\$44
Sangiovese, <i>Tuscany, Italy</i>	
Valle dell'Acate Il Frappato Vittoria	\$60
Frappato, <i>Sicily, Italy</i>	
Diego Conterno Barolo	\$95
Nebbiolo, <i>Piedmont, Italy</i>	
Château Le Boscq	\$90
Cabernet Sauvignon & Merlot, <i>Bordeaux, France</i>	
Le Caveau Savoyard	\$47
Mondeuse Noire, <i>Savoie, France</i>	
Krasno	\$38
Pinot Noir, <i>Goriška Brda, Slovenia</i>	

WHITE. ORANGE. ROSÉ WINE

Giacomo Grimaldi	\$13 / \$38
Sauvignon Blanc, <i>Piedmont, Italy</i>	
Le Mistral	\$14 / \$44
Chardonnay, <i>California, USA</i>	
Scarpetta	\$11 / \$33
Pinot Grigio, <i>Veneto, Italy</i>	
Setzer	\$39
Grüner Veltliner, <i>Weinviertel, Austria</i>	
Cantina Roeno Rivoli	\$66
Pinot Grigio, <i>Trentino Alto Adige, Italy</i>	
Pitars	\$40
Chardonnay, <i>Friuli-Venezia Giulia, Italy</i>	
Matteo Correggia	\$56
Arneis, <i>Piedmont, Italy</i>	
Tenuta San Lorenzo Gavi	\$42
Cortese, <i>Piedmont, Italy</i>	
Terre Nere Etna Bianco	\$63
Carricante & Catarratto, <i>Sicily, Italy</i>	
Ovum Orange Rosé	\$46
Pinot Gris & Riesling, <i>Oregon, USA</i>	
Tenuta Aurea Prosecco	\$7 / .5L \$18 / 1L \$31
Glera, <i>Veneto, Italy</i>	
Giuseppe & Luigi Prosecco	\$11 / \$36
Glera, <i>Friuli, Italy</i>	
Domaine Rondeau	\$15 / \$49
Gamay & Poulsard, <i>Bugey-Cerdon, France</i>	
Guinigi Prosecco Rosé	\$37
Glera & Pinot Noir, <i>Veneto, Italy</i>	

SPARKLING WINE

BEER

Fairy Nectar IPA	\$7
16 oz, Kros Strain, <i>Omaha, NE</i>	
Helles Lager	\$5.50
12 oz, Kros Strain, <i>Omaha, NE</i>	
Classica Pilsner	\$6
11.2 oz, Birra Morena, <i>Italy</i>	

N/A BEVERAGES

Aranciata or Limonata	\$3.50
11.2 oz, Fonti Di Crodo	
Hellraiser Dark Amber	\$6
12 oz, WellBeing Brewing	
Hellraiser Victory Wheat	\$6.50
16 oz, WellBeing Brewing	
Phony Negroni	\$9.25
7 oz, St. Agrestis	
Alta Apertivo	\$6
12 oz, Casamara Club	
Como Breezy Mandarina	\$6
12 oz, Casamara Club	

