


ANTIPASTI

Homemade marinated olives 	7.50\$
Crostini al Pomodoro Candied tomatoes, fresh mozza, basil, EV00.	17.00\$
Crostini Salsiccia e Peperoncini Mild italian sausage, fennel, peperoncini, iberico cheese, aragula.	18.00\$
Ceci ed Erbe Stewed chickpeas and red onions, garlic, chilies, bulgarian feta, fresh herbs.	15.50\$
Burrata classique Nina Topped with lemon zest, basil, EV00.	24.75\$
Burrata E Melanza Aubergine caviar, orange and herbs.	25.50\$
Pizza Burrata Radicchio e Blu Radicchio, Bleu d'Elizabeth cheese, balsamic reduction, burrata, pecans.	26.50\$
Pizza Burrata Pistacchio E Mortadella Pistacchio and lemon pesto, burrata and mortadella, EV00.	27.50\$

INSALATE

Patate e Pesto di Rucola

Roasted potatoes, radishes, aragula pesto, parmigiano reggiano, pecans.

17.00\$

Ravanello, Barbabietole e Tonnato

Raw, roasted and marinated radishes and beets, tonnato dressing, herb oil.

18.25\$

Farro e Funghi

Spelt, oyster mushrooms, goat cheese crema, polenta crumbs.

19.50\$

César Nina

Little gem, anchovy dressing, bacon from Turlo Farm, cured egg yolk, Parmigiano Reggiano.

19.00\$

PIZZE ROSSE

Marinara

Tomato sauce, garlic, oregano, EV00.

17.00\$

+ mozza fraiche 4\$ + mozza di bufala 5\$

Margherita

Tomato sauce, fresh mozza, basil, EV00.

21.00\$

Margherita ++

Tomato sauce, mozza di bufala, basil, EV00.

25.00\$

Luca

Tomato sauce, fresh mozza, prosciutto, EV00.

27.75\$

Sopressata

Tomato sauce, sopressata calabrese, fresh mozza, olives, EV00.

23.75\$

Verdura Marinata

Tomato sauce, garlic, marinated eggplants and zucchinis, roasted bell peppers, Grana Padano, fresh mozza, basil..

27.50\$

PIZZE ROSSE

Prosciutto e Rucola

Tomato sauce, fresh mozza, prosciutto, aragula, EV00. **28.50\$**

+Parmiggiano Reggiano **5\$**

Vegana Piccante

Tomato sauce, garlic, vegan mozza, peperonata, spiced green olives, basil, EV00. **22.50\$**

Salsiccia e Rapini

Tomato sauce, spicy sausage meat from William J Walter, broccoli rabe, fresh mozza, Iberico cheese, spiced honey. **27.50\$**

Barcelona

Tomato sauce, Chorizo Iberico, Manchego, fresh mozza, EV00. **27.50\$**

Carciofo e Prosciutto Cotto

Tomato sauce, rosemary ham, kalamata olives, artichokes, fresh mozza, EV00. **27.75\$**

PIZZE BIANCHE

Greenpoint

Fresh mozza with lemon zest, lemon juice, aragula, Parmigiano Reggiano, EV00.

25.00\$

+ prosciutto 5\$

Piselli e Pancetta

Green peas, pancetta, fresh mozza, mint, mascarpone, EV00 and lemon juice.

28.00\$

Bianca e Verde

Garlic flower emulsion from Les Voisins farm, vegan mozza, broccoli rabe, EV00.

23.25\$

Funghi

Oyster mushrooms, button mushrooms, shallots braised in white wine, fresh mozza, chives, cream cheese, EV00.

27.75\$

+ pancetta 3\$

Cinque Formaggi

Fresh mozza, Grana Padano and a blend of local cheeses -Hercule 12 mois, Emmental de Charlevoix, Le Grondines, garlic, oregano.

26.00\$

+ chorizo 5\$\$

LES +

garlic	2\$	4 cheeses blend	4\$
spiced honey	2\$	rosemary ham	4\$
basil	2\$	fresh mozza	4\$
anchovies	2\$	sopressata	4\$
egg yolk	2\$	roasted bell peppers	4\$
white marinated anchovies	2\$	marinated artichokes	4\$
truffle oil	3\$	marinated zucchinis	4\$
cream cheese	3\$	marinated eggplants	4\$
peperoncini	3\$	mortadella	4\$
aragula	3\$	iberico cheese	4\$
spicy olives	3\$	Bleu d'Elizabeth cheese	5\$
broccoli rabes	3\$	spicy sausage meat	5\$
Grana Padano	3\$	chorizo iberico	5\$
pancetta	3\$	mushrooms	5\$
mascarpone	3\$	manchego	5\$
kalamata olives	3\$	Parmigiano Reggiano	5\$
tomato sauce	3\$	prosciutto	5\$
candied tomatoes	4\$	mozzarella di bufala	5\$

Gluten free dough 3.50\$ - Vegan Mozza 2.50\$