



hours
12pm-930pm daily
drink and beer service by DSB.
no outside food, please.

flip for beer list 

starters

- roasted olives** calabrian chiles, garlic, lemon **5.5**
- focaccia** garlic oil, rosemary, sea salt **6.5**
- simple salad** mixed greens, pecorino, pine nuts, lemon vinaigrette **10**
- caesar salad** romaine, croutons, parmigiano, chimayo chile. **10**
- burrata and prosciutto** marinated figs, arugula, balsamic glaze **13.5**

pizzas

- margherita** tomato sauce, basil, house-made mozzarella, and olive oil **17**
- pepperoni** tomato sauce, house mozzarella, pepperoni, oregano, pecorino, fontina, and parmesan **18**
- veganara** tomato sauce, pesto, cashew ricotta, shaved garlic, and chili oil **18.5**
- bacon and shallot** tomato sauce, house mozzarella, pecorino roasted shallots, bacon, oregano, fontina, and parmesan **18**
- the bee's knees** mascarpone, sage, house mozzarella, italian sausage, and Mountain Top honey **18**
- funghi** house mozzarella, mushroom cream, pecorino, roasted mushrooms, red onion, and chives **18**

pizza additions **4 each**
meats sausage, bacon, pepperoni, 'nduja
veg/vegan roasted mushrooms, calabrian chilis, pesto, cashew ricotta, spicy sun dried tomato, arugula
sides chili oil, caesar dressing, lemon vinaigrette **2 each**

house-made gelato

- 7 oz Cup** - chocolate sea salt, vanilla bean, strawberry, stracciatella, or salted caramel (vegan) **6.5**
- Tasting Flight** - **3 oz each of:** chocolate, vanilla, strawberry, stracciatella **12**