

— SNACKS —

DAILY SOUP 6	MARINATED OLIVES 5	POLENTA FRIES 7 spicy ketchup
CAPONATA 6	HOMEMADE RICOTTA 8	
HOMEMADE FOCACCIA 3	MEATBALLS IN SAUCE 8	WOOD OVEN ROASTED CHICKEN WINGS 12 agrodolce & rosemary crema

— SALADS —

ESCAROLE	lemon, anchovy, pecorino, breadcrumbs 8
WARM BRUSSELS SPROUTS & STRACCIATELLA	pears, pistachios, herbs, creamy parmigiano dressing 12
KALE	roasted beets, onion, goat cheese, sunflower seed dressing, dill 10
ORANGE & RADISH	greens, shaved fennel, green olives, parmigiano 9
HARRY'S CHOPPED	romaine, carrot, red onion, white beans, farro, mozzarella, kalamata olives, creamy lemon dressing 12
HEIRLOOM TOMATO & MOZZARELLA	torn basil & extra virgin olive oil 12

Add free-range chicken breast \$6

— DAILY ENTRÉES —

MONDAY	Wood Oven Roasted Eggplant	stewed tomatoes, farro, gremolata, feta 16
TUESDAY	Braised Short Rib	celery salad & crème fraîche 20
WEDNESDAY	Slow Roasted Pork	white beans, kale, fennel, lemon zest 19
THURSDAY	Wood Oven Roasted 1/2 Chicken	salsa verde & fennel salad 19
FRIDAY	Wood Oven Roasted Local Fish	grain salad & aioli 21
SATURDAY	Chicken Milanese	escarole salad, chilies, herbs, capers 18
SUNDAY	Lamb Merguez	curried lentils, tomato, yogurt, herbs 19

— PIZZA —

MARGHERITA	mozzarella, tomato sauce, basil	12
CLASSIC CHEESE	tomato sauce, fontina, parmigiano	13
CAPONATA	eggplant, mozzarella, pecorino, basil	13
SHORT RIB	cave aged gruyere, caramelized onion, arugula	17
OYSTER MUSHROOM	taleggio, roasted poblano peppers, fresh chiles	14
MGFD BACON	caramelized onion, potato, gruyère, arugula	16
MEATBALL	peppers & onions, escarole, trugole	15
ROCK SHRIMP	grilled lemon, manchego, scallion, cilantro	16
PESTO	homemade ricotta, mozzarella, pecorino, fresh tomato	13
BRAISED FENNEL	trugole, basil, caramelized onion, green olive	14
SLOW ROASTED PORK	fig, grilled onion, fontina, arugula	15

All pizza now available with gluten-free crust for an additional \$2

— DESSERT —

PANNA COTTA	6
ZEPPOLE	honey whipped ricotta 6
TODAY'S BISCOTTI	2
CHOCOLATE CHUNK COOKIE	4