

ANTIPASTI

lunch

brussels sprouts-egg, grana-
padano, white anchovy vinaigrette - 12

arugula salad-aged
pecorino, balsamic, tuscan
olive oil - 8

burrata-roasted leeks,
pancetta, hazelnut vinaigrette - 15
w/ **prosciutto** +4

farmers market chicory-
mint, parmesan, black pepper
vinaigrette - 9

sorrel-roasted apples, pine
nuts, gorgonzola dolce - 10

cauliflower soup-ground
pistachio, olive oil - 8

add shrimp / chicken +5

PIZZETTE

soppressata-spicy salami,
tomato, mozzarella, oregano,
garlic - 10

taleggio-hen of the woods
mushrooms, caramelized onions,
thyme - 12

fried egg-mozzarella, tomato,
smoked prosciutto, arugula - 12

burrata-tomato, pork sausage
vincotto - 13

"the classic"-mozzarella,
tomato, sea salt, basil - 10

add prosciutto +4

PASTA

bucatini carbonara-black
pepper, guanciale, poached egg,
mascarpone - 16

nero spaghetti crab, uni,
tomato, pickled jalapenos - 18

pappardelle bolognese-
parmigiano reggiano - 17

spaghetti cacio pepe-
tellecherry pepper, pecorino - 16

rye rigatoni-braised duck
leg, swiss chard, goat cheese,
figs - 17

(gluten free pasta available)

PANINI

OLB burger-taleggio, tomato, garlic
aioli, zucchini pickles - 12

muffaletta-shaved roasted
pork, salumi, tomato olive
tapenade, mozzarella - 13

smashed meatball sandwich-
parmesan, on a hero - 14

"the dodger"-smoked chicken,
pancetta, arugula, pickled red onion,
burrata, mustard - 14

CARNE / PESCE

hanger steak-seasonal
greens, lemon, tomato, grana
padano, balsamic - 26

idaho trout-garlic scented black
lentils, salsa verde - 24

SIDES-6

crispy brussels sprouts
rosemary fingerling potatoes