

A. Francisco's

for the table.

castelvetroano olives ^{GF, VE}

marinated sicilian green olives, orange zest

focaccia ^v

evoo, maldon, parsley

giardiniera ^{GF, VE}

pickled vegetables

figs ^{GF, VE}

marinated, rich herbaceous

alice ^{GF}

white anchovy, olive, peperoncino, crispy prosciutto

crisps

potato chips, parmesan, prosciutto, pickled peppers, truffle oil
...feeling bold? *add white anchovies +3*

zucchini fritti

crispy zucchini, mint aioli

trout toast

smoked trout, crème fraiche, dill, pickled shallot, grilled bread

melon ^{GF}

prosciutto di parma, cantaloupe, fennel, white balsamic, mint

burrata bites ^v

panko-crusted burrata, marinara, truffle oil

arancini ^v

saffron risotto croquettes, corn purée, pecorino romano, basil

notyamama's meatball

[225g] wagyu beef blend, marinara, grana padano

greens.

arugula and parm ^{v, GF}

arugula, parmigiano, lemon zest, vinegar & evoo

tuscan kale ^v

tuscan kale, kale chips, toasted pine nuts, grana padano, lemon, evoo

little gem

gem lettuce, caesar dressing, grana padano, croutons, crispy prosciutto

grilled peach ^v

arugula, peaches, stracciatella, saba, toasted hazelnuts

plates.

pomodoro ^v

bucatini, house red sauce, grand padano, basil, evoo

cavatelli

evoo, fennel sausage, prosciutto di parma, broccoli rabe, calabrian chili

almond-crusted milanese

chicken cutlet topped with red onion, citrus, fennel salad, evoo, dill aioli

porkchop* ^{GF}

premium thick cut, charred tomatoes

bistecca* ^{GF}

[500-600g] thick cut angus strip steak, medium rare

*for no added cost, is accompanied by your choice of side

note: no potassium bromate is used in our process. gluten free dough: (limited availability) for an additional \$4. please note that our kitchen is not a certified gluten-free environment, and cross contamination may occur. menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

seasonal pies.

meridione

calabrian chili infused tomato sauce, fior di latte, mozzarella, iberico chorizo, dried allepo pepper

vodka ^v

gochujang vodka sauce, fior di latte mozzarella, basil chiffonade...*add sausage +2*

romesco ^v

cashew romesco sauce, fior di latte mozzarella, cherry tomato medley, caramelized onions, grana padano, parsley, evoo

signature pies.

sausage

evoo, fontina, sausage, garlic, pickled peppers, parsley, grana padano

pepinurstep

tomato sauce, mozzarella, salami, pickled peppers, grana padano

devil's honey

tomato sauce, 'nduja, pickled peppers, stracciatella [post bake], hot honey, basil

classic pies.

rosso ^{VE}

tomato sauce, garlic, basil, evoo

og

tomato sauce, fior di latte mozzarella, pepperoni, basil

margherita

tomato sauce, mozzarella di bufala [post bake], basil, evoo

cheese

tomato sauce, shredded mozzarella, basil

cheese add-ons [limit: 2]

•hot honey drizzle +1

•pickled peppers +1

•sausage +2

•salami +2

•pepperoni +2

•white anchovy +3

•nduja +3

sides. [serves two]

patatine

hand-cut fries, grana padano, truffle oil

asparagus ^{GF, VE}

romano, honey aleppo pepper, smoked olive oil

beans ^v

green beans, béchamel, pecorino, breadcrumbs, garlic

CICCHETTI NIGHT - EVERY TUESDAY!

join us at the bar for a taste of italy! enjoy 3 free cicchetti per person. our take on venetian-style small bites, perfect with a glass of wine or a cocktail. come sip, snack, & stay awhile!

