

A. Francisco's

for the table.

castelvetro olives ^{GF, VE} 6
marinated, orange zest

pickles ^{GF, VE} 10
house-pickled vegetables

anchovies ^{GF} 11
white anchovy, orange zest, parsley, chili, evoo

mushroom toast ^V 13
wild mushrooms, taleggio, parsley, grilled bread

prosciutto & pear ^{GF} 15
gorgonzola dolce, honey, thyme, arugula, saba

arancini 16
mushroom risotto, cauliflower purée, grana padano, herbed oil

burrata bites 16
panko-crusted, marinara, truffle oil

notyamama's meatball ^{GF} 18
wagyu blend, marinara, grana padano

greens.

tuscan kale ^{GF, V} 13
kale chips, pine nuts, grana padano, lemon, evoo

little gem caesar 13
caesar dressing, croutons, crispy prosciutto

beets & squash ^{GF, V} 14
roasted beets, butternut squash, goat cheese, arugula, dill, sunflower seeds, saba

plates.

rigatoni carbonara 19
hand-cut rigatoni, egg, guanciale, pecorino romano, pepper

seared salmon ^{GF} 29
wild mushroom lentil risotto, herb oil, citrus

heritage chicken ^{GF} 31
bone-in, sweet potato purée, tomato confit, tuscan crème sauce, pepper drops, evoo

roasted cauliflower steak ^{VE} 25
garbanzo, roasted squash, kale, salsa verde, almond-fennel dukkah

bistecca ^{GF} MP
thick cut certified angus strip steak, medium rare, charred tomato, sautéed kale, roasted garlic, evoo

seasonal.

no substitutions or enhancements

harvest ^V 19
garlic confit base, mozzarella, provolone, butternut squash, marsala-sautéed mushrooms, butternut squash crème purée, chives

signature.

no substitutions or enhancements

sausage 19
evoo, fontina, sausage, garlic, pickled peppers, parsley, grana padano

vodka ^V 19
gochujang vodka sauce, fior di latte mozzarella, basil chiffonade. add sausage +2

meridione 20
calabrian chili infused tomato sauce, fior di latte mozzarella, iberico chorizo, dried aleppo pepper

prosciutto e arugula 22
evoo, fior di latte mozzarella, confit cherry tomatoes, arugula, prosciutto, parmigiano reggiano, tomato infused evoo

devil's honey 24
tomato sauce, n'duja, pickled peppers, stracciatella [post bake], hot honey, basil

classic.

available enhancements listed below [limit 2]

rosso ^{VE} 15
tomato sauce, garlic, basil, evoo

og 16
tomato sauce, fior di latte mozzarella, pepperoni, parmigiano reggiano, basil

margherita ^V 17
tomato sauce, mozzarella di bufala [post bake], basil, evoo

cheese 16
tomato sauce, shredded mozzarella, basil
•hot honey drizzle +1
•garlic+1
•pickled peppers +1
•wild mushrooms +2
•sausage +2
•salami +2
•pepperoni +2
•white anchovy +3
•n'duja +3
•iberico chorizo +3

sides. [serves two]

patatine 11
house-cut fries, grana padano, truffle oil

beans ^V 10
green beans, pecorino, toasted walnuts, honey, lemon zest

roasted brussels sprouts 12
pancetta, lemon, chili

CICCHETTI NIGHT-EVERY TUESDAY!

join us at the bar! 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 while!



we don't offer substitutions, but we're happy to accommodate simple removals

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 allergen-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. all fried items are prepared in beef tallow.

20% gratuity will be added to parties of 6 or more.