

A. Francisco's

for the table.

castelvetrano olives ^{GF, VE}
marinated, orange zest

pickles ^{GF, VE}
house-pickled vegetables

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

fried gnocchi
served with marinara

mushroom toast ^v
wild mushrooms, taleggio, parsley, grilled bread

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

arancini
parsley roasted garlic risotto, cauliflower purée, grana padano, herbed oil

burrata bites
panko-crusted, marinara, truffle oil

mussels
white wine, tomato, garlic, shallot, grilled bread

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

greens.

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

little gem caesar
caesar dressing, croutons, crispy prosciutto

seasonal salad ^{GF, V}
snap peas, shaved fennel, radish, pecorino, lemon vinaigrette, mint

on the side.

broccolini ^v
pecorino, toasted walnuts, honey, lemon zest

roasted brussels sprouts
pancetta, lemon, chili

polenta
northern cornmeal, butter, parmigiano

patatine
house-cut fries, grana padano, truffle oil

6

9

11

13

13

15

16

16

18

18

18

13

13

13

14

10

12

12

12

11

pizza.

rossa ^{VE}
tomato sauce, garlic, basil, evoo

la vegana (100% vegan "margherita")
tomato sauce, evoo, house vegan cashew-tofu "cheese," basil, garlic confit oil brushed crust, grated chickpeas

cheese
tomato sauce, shredded mozzarella, basil

margherita ^v
tomato sauce, fior di latte, basil, evoo

bufala ^v
tomato sauce, mozzarella di bufala DOP [post bake], cherry tomatoes, slivered garlic, grated grana padano, basil, evoo

OG
tomato sauce, fior di latte mozzarella, pepperoni, parmigiano reggiano, basil

vodka ^v
gochujang vodka sauce, fior di latte mozzarella, basil try with sausage +3

sausage
evoo, fontina, sausage, garlic, pickled peppers, parsley, grana padano...try with arugula +1

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

D.O.P. ^v
tomato sauce, mozzarella di bufala DOP, grated pecorino romano DOP, basil, oregano, garlic confit oil brushed crust

off the record
changes often-ask your server-no add ons

finish it with.

- + 1 : house hot honey, garlic, basil, arugula
- + 2 : pickled peppers, mushrooms, cherry tomatoes
- + 3 : sausage, salami, pepperoni
- + 4 : white anchovy, n'duja, stracciatella

crust dunkers.

- + 2 : house hot honey, garlic confit oil
- + 3 : house marinara
- + 5 : stracciatella

15

19

16

17

22

17

19

19

22

22

MP

plates.

amatriciana ¹⁸
hand-cut bucatini, guanciale, rip tomato, pecorino

midnight spaghetti ¹⁹
hand-cut spaghetti, cherry tomato, garlic, chili flake pecorino parmesan, basil

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

branzino ³⁸
whole roasted, spring herb oil, lemon, capers, grilled broccolini

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

our pizza.

thin with a light, airy crust. our dough is made from a high-quality blend of organic italian and american flours, then cold-fermented for 48-72 hours so flavor develops slowly and fully. it's an artisan expression that bridges new york-style pizza with the italian traditions of neapolitan pizza and roman pizza al tonda.

some might call it neo-neapolitan. we just call it delicious.

at the bar.

cicchetti night
bar on tuesdays. venetian small bites. amaro energy.

happy hour
wednesday-saturday. pizza & spritz.

roots & regions
wine, pizza, place, people