

Dinner Menu

July, 2020

Salad & Stuff

- crostino**, blackberries, fresh ricotta, truffle honey, basil, mint \$12
- mozzarella**, made daily, vincotto, our wood baked bread, olive oil \$13
- grilled broccoli & kohlrabi**, fresh lemon, crisp ceci beans, aleppo \$14
- crisp butter bean salad**, napa cabbage, bacon, red wine vin, provolone picante \$12
- italian chopped salad**, escarole, giardiniera vinaigrette, sunflower seeds, pecorino pepato \$12
- watermelon**, honey-chamomile tomatoes, corn, feta, lemon, mint, olive oil \$13
- scallop crudo**, apricot, lime, cultured cream, mint, red onion, crisp beluga lentil \$16
- steamed oysters**, white wine, calabrian chili sauce, grilled bread, fresh herbs \$18
- doughnut**, smoked pig head, bbq onions, hot honey, basil \$14
- heirloom meatballs**, pomodoro, parmigiano, parsley \$13
- duck liver cannoli**, smoked cabbage marmalade, pistacchio \$13
- buttery salt potatoes**, sea salt, parmigiana, fresh thyme \$12

Pasta

- rigatoni pomodoro**, garlic, basil, ricotta, olive oil \$18
- radiatore bolognese**, lamb, pomodoro, parmigiano, mint \$20
- cauliflower ravioli**, lemon browned butter, garlic, chili, parm \$21
- spaghetti clam & pork sausage**, white wine, garlic, chili, lemon \$22
- rotolo**, ricotta fresca, basil, parmigiano, pomodoro \$21
- linguine lemon**, black pepper, kale, garlic, pignoli \$21

Mains

- chicken al matone**, gigante beans, charred kale salsa verde \$26
- 12 oz dry aged strip steak**, buttery salty potatoes, pickled mushrooms, green beans \$32
- black sea bass**, summer corn zabaglione, marinated tomato & squash, basil \$32
- eggplant parm**, filetto di pomodoro, shaved parmigiano, basil, olio novella \$24
- pork osso bucco**, crisp, creamy white polenta, apple mostarda, vin cotto \$30

SPECIALS

- charred radicchio**, anchovy vinaigrette, chicken skin crunchies, shaved parmigiano \$14
- griddle burger**, double patty & cheddar cheese, lto, smoked mustard aioli, goose fat potatoes \$18
- cavatelli**, burst tomato, pecorino pepato, basil, garlic bread crumbs \$20

ask about our whole
suckling pig dinners

KITCHEN SHARE

please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're stoked to implement an exciting new way of rewarding the dedicated kitchen crew, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall effort and quality of service. We thank you for helping us create a more equitable restaurant culture, community and continue to "eat serious, have fun." Cheers.

Please inform your server of any allergies



Sunday Brunch Menu

July, 2020

3 courses + 1 bloody mary,
mimosa or cocktail concoction \$40

Salad & Stuff

crostino, blackberries, fresh ricotta, truffle honey, basil, mint

mozzarella, made daily, vincotto, our wood baked bread, olive oil

pizza rustica, salami, soppressata, ricotta, parmigiana short bread, red pepper marmellata

crisp bean salad, napa cabbage, bacon, red wine vin, provolone picante, fresh herbs

italian chopped salad, escarole, giardiniera vinaigrette, sunflower seeds, pecorino pepato

pastina perfect yolk, pecorino peppato, smokey chili oil, herbs

doughnut, smoked pig head, bbq onions, hot honey, basil

all egg salad, avocado, calabrian garlic chili sauce, grilled buttermilk pullman, herbs

Mains

crisp pork confit, fried egg, creamy polenta, apple mostarda, vin cotto

fried chicken, chili honey, parm biscuits, pickles

meatball & egg grilled house bread, sunny side up egg, ricotta, parm, olive oil

maccheroni pie, our pasta baked in a buttery crust with egg, tomato, ricotta, parm

griddle burger, double patty & cheddar cheese, lettuce, onion, tomato, smoked mustard aioli

citrus cured salmon, soft boiled egg, butterfried biscuit, cutured cream, herbs

spaghetti clam & pork sausage, white wine, garlic, chili, lemon

Dessert

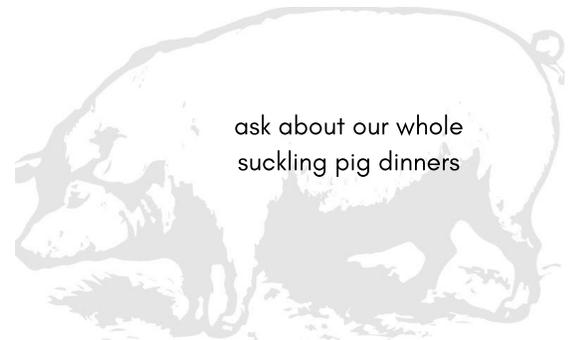
stickabutta pie, almond crust, caramel

chocolate whoopie pie, vanilla buttercream

janes milk shake, cappucino ice cream, stella d'oro cookie, whipped cream

hot corn bread, bourban braised raisins, vanilla ice cream, honey

THE COOKERY



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