SFIZI

HOUSE BREAD 5
Farro Sourdough, Sea Salt, Oregano,
Chickpea + Basil Hummus

GIARDINIERA 5
Pickled Seasonal Vegetables

WOOD-FIRED OLIVES 5
Fennel, Celery, Lemon, Oregano

HOUSE MOZZARELLA 10
Stracciatella, Salted or Smoked Mozzarella

ANTIPASTO
20 REGULAR / 29 LARGE
Stracciatella, Salted or Smoked Mozzarella,
24 Month Prosciutto di Parma, Verdure
[PICK 2 MOZZARELLAS FOR LARGE]

PIATTINI

WOOD ROASTED ZUCCHINI 15
Roasted Pepper, Pecorino Crema, Mint,
Lemon Caper Vinaigrette, Breadcrumbs

PEACH + TOMATO PANZANELLA 14
Cucumber, Celery, Onion, Basil, Tarragon,
Toasted Semolina Bread, Spiced Peach Puree

CHARRED CARROTS 13
Kohlrabi, Goat Cheese, Cocoa Nib,
Calabrian Maple Vinaigrette

CHICKEN LIVER MOUSSE 14
Seasonal Marmellata, Carta di Musica

ARTICHOKE 14
Lemon Bread Crumbs, Parsley, Pecorino

OCTOPUS 18
Farro, Mint Pesto, Celery, Pickled Radish, Pine Nuts

MEATBALLS 17
21-Day Dry-Aged Beef, Herb Ricotta

LITTLE GEM LETTUCE 13
Heirloom Tomatoes, Crispy Parmigiano,
Pickled Red Onions, Giardiniera Vinaigrette

PRIMI

SPAGHETTI ALLA CHITARRA 18
Alla Pummarola, Basil, Chili, Parmigiano

BUCATINI 22
Roasted Corn Carbonara,
Smoked Chanterelle, Pecorino

TIE DYE PAPPARDELLE 23
Squid Ink, Tuna Belly Bolognese,
Wild Fennel, Bread Crumbs

TROFIE 23
Zucchini Flower, Bulb Onion,
Parmigiano Reggiano

CORZETTI 22
Heritage Pork Ragu, Tomato, Ricotta Salata

HERB TACCONI 23
Rabbit all'Ischitana, Onion,
Tomato, Parmigiano

DUO RAVIOLO 21
'Ravioli Inside a Ravioli'
Fontina + Robiola Fonduta,
Mushroom, Broccoli Rabe

***SAFFRON GIGLI* 19**
Persian Saffron, Calabrian Honey,
Pecorino, Black Pepper

***

OUR SAFFRON GIGLI RUNS SWEET. MOST PEOPLE LOVE IT BUT IF YOU'RE NOT INTO A SWEET PASTA, IT MIGHT NOT BE MEANT TO BE

PASTA TASTING
Chef's Selection of Three
45

PIATTI

SALT MEADOW LAMB 32
Wood Fired Lamb Chop,
Loin stuffed with Broccoli Rabe and Pecorino,
Cannellini Bean, Eggplant, Oven Dried Tomato, Basil Pesto

WOOD ROASTED CHICKEN 26
House Made Chicken Sausage, Zucchini+ Mint Salad,
Charred Vegetable Pesto, Pine Nuts

WHOLE BRANZINO 29
Broccoli Rabe, Pickled Fresno, Charred Lemon, Salsa Verde

SCALLOP + PRAWN 29
Roasted Cauliflower, Jalapeño Sott'aceto, Squid Ink Aioli

HERITAGE PORK TOMAHAWK 35
Fresh Corn Polenta, Grilled + Marinated Jimmy Nardello Pepper

PIZZA

MARGHERITA 18
Tomato, Mozzarella, Basil

'NDUJA 22
Ricotta, Mozzarella,
Calabrian Honey, Tomato

HEIRLOOM TOMATO 21
Ricotta, Basil Pesto, Stracciatella

FOCACCINA 22
Heirloom Tomato, Red Onion, Bresaola,
Parmigiano, Mosto Cotto d'Abruzzo

TOPPINGS
+3 EACH

Prosciutto
Arugula
Farm Egg
Pepperoni
Mushroom
Basil Pesto

GLUTEN FREE MENU AVAILABLE