

FROM THE RAW BAR

OYSTERS*

east coast or west coast 4/EA

SALMON TARTARÉ*

ora king salmon + scallion + saltine 21

CHILLED SHRIMP

campari aioli + orange 23

DEVILED EGG

trout roe* + dill 4/EA

PIZZA

POMODORO

house cheese + red sauce 15

MARGHERITA

house pulled mozz + basil 18

FIREBALL

spicy salami + red sauce + mozzarella 27

PEPPERONI

tempesta pepperoni + red sauce + mozzarella 22

FENNEL SAUSAGE

red sauce + red onion + mozzarella 22

SUPREME

sausage + green pepper + mushroom + onion 24

MUSHROOM

funky italian cheeses + scallion tops 24

CLAM

yukon gold + garlic + cream + sicilian oregano 24

MORTADELLA

pistachio pesto + mozzarella + lemon 27

RHUBARB

guanciale + ricotta + mint + caramelized onion 26



PINZIMONIO

daisies onion dip 13

HOUSE CURED SARDINES*

celery + fennel + raisin saor 15

ALBACORE TUNA BRUSCHETTA

beans + sunkissed tomato + ciabatta 19

BABY BEETS

fermented mushroom + mojama 14

MARKET GREENS SALAD

radish + fennel + tarragon dressing 15

SMOKED MACKEREL*

tonnato + pumpernickel + radish 14

ASPARAGUS SALAD

spring onion vinaigrette + lump crab 21

OLIVES ALL'ASCOLANA

italian sausage + lemon aioli 13

FRIED LAKE FISH

tartar sauce + red cabbage slaw 21

CHICKEN WINGS

calabrian chili glaze + onion dip "ranch" 14

MUSSELS

nduja + highlife + puffed crust 21

FRITTO MISTO

skate cheeks + shrimp heads + saffron aioli 18

SAUCE IT UP

- 2/EA
- calabrian chili
 - onion dip "ranch"
 - porcini aioli
 - garlic oil
 - pomodoro

SWEETS

9/EA

by daisies

CHOCOLATE SLAB PIE

sweet cream + chocolate crunch

PORN STAR PANNA COTTA

prosecco + cream + passion fruit + campari



A 20% service charge is added to all dine-in checks. All gratuity and fees are included and any additional tip is not expected.

THANKS FOR JOINING US **RADICE**

Executive Chef: Joe Frillman
 Director of Operations: Hannah Griffith
 Beverage Director: Nicole Yarovinsky
 Executive Sous Chef: Meghan Groenhagen