

FROM THE RAW BAR

OYSTERS* east coast or west coast	3/EA
SALMON TARTARÉ* ora king salmon + scallion + saltine	21
CHILLED SHRIMP campari aioli + orange	23
CRAB DIP cocktail sauce + cream cheese + ritz	21

PIZZA

FIREBALL smoking goose spicy salami + red sauce + mozzarella	25
PEPPERONI tempesta pepperoni + red sauce + mozzarella	22
CLAM yukon gold + garlic + cream + sicilian oregano	24
MARGHERITA house pulled mozz + basil	18
RAMP CARBONARA pecorino + pancetta + cured yolk	27
POMODORO house cheese + red sauce	15
MUSHROOM funky italian cheeses + scallion tops	24
FENNEL SAUSAGE red sauce + red onion + mozzarella	22
SUPREME sausage + green pepper + mushroom + onion	24
RHUBARB guanciale + ricotta + mint + caramelized onion	26
MORTADELLA pistachio pesto + mozzarella + lemon	27



DEVEILED EGG trout roe* + dill	4/EA
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

HOT

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
MOZZARELLA STICKS italian apricot jam	11
MUSSELS nduja + highlife + puffed crust	21

SAUCE IT UP

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

SWEETS

by daisies

CHOCOLATE SLAB PIE sweet cream + chocolate crunch	9
PORN STAR PANNA COTTA prosecco + cream + passion fruit + campari	9

THANKS FOR JOINING US **RADICE**

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



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