



WOOD-FIRE ITALIAN FUSION

Snacks

House Focaccia | 8

Zuppa del Giorno *(soup of the day)*

White Bean and Basil

Jasmine Rice, Cannellini Beans, Fresh Herbs, Parmesan Rind, Wood Fired | 10

Small Plates

Spinach and Artichoke Dip with Focaccia | 16

'FIAMMA' Balls | 16

Chef Sean's Vegan take on the classic Italian "Meatball"
(dish is vegan if not topped with Cheese)

Arancini Cacio e Pepe con Truffle | 18

Fried Risotto Ball, Black Pepper, Truffle

Fried Mozzarella | 12

Eggplant Sformato

Wood Fired Eggplant, House Made Ricotta, Sundried Tomato Relish, Fine Herbs | 16

Frito Misto

Fried Fish, Mushroom Rings, Leeks, Pickled Peppers, Lemon Aioli, Marinara | 14

Sweet Potato Gnocchi

Brown Butter, Fried Sage, Fresh Shaved Truffle. Parmesan , Lemon Zest | 14

Bruschetta

Focaccia Crostini, House Made Bruschetta, Parmesan Cheese Foam | 12

Beet Carpaccio

Whipped Goat Cheese, Truffle Vinaigrette, Shaved Fennel, Hazelnut Crumble, Mandarin Oranges | 14

Crudo

***Tuna Toro**

Parmesan Air, Tomato Jam, Pickled Onions, Basil Oil, Mint | 20

Salads

Cesar

Baby Romaine, Olive Oil , Garlic Chips, Pickled Mustard Seed, Roasted Garlic Aioli, Anchovy, Croutons, Parmesan | 13

Caprese

Heirloom Tomato Coulis, Mozzarella, Basil , Crouton, Anchovy, Balsamic, EVOO | 13

House Salad

Mixed greens, heirloom tomatoes, basil, brick oven pita "crouton", red onion, champagne vinaigrette | 13

Seasonal

Mixed greens, balsamic roasted red beets, butternut squash, toasted pecans, feta, maple vinaigrette | 15

Add protein to salad: *Salmon | 7 * Fresh Tuna | 9

Sides

Garlic and Wild Mushrooms

Garlic Puree, Fried Shallots, Cured Lemon | 9

Broccoli Rabbe

Parmesan Foam, Toasted Breadcrumbs, Cured Citrus | 9

Sweet Corn Risotto

Sweet Corn, Parmesan, Fresh Truffle, Parmesan Foam, Confit Tomato Relish | 11

Mains

Wood-Fired Roasted Spaghetti Squash

Brown Butter, Pomodoro, Fresh Mozzarella, Confit Tomato Relish, Grated Pecorino Romano Cheese | 22

***Sea Bass**

Marinated Chilean Sea Bass. Wild Mushroom, Asparagus, Crème Fraiche, Pistachio | 38

Whole Wood Fired Branzino

Whole Branzino, Chermoula, Fennel, Sweet Pepper Relish | 42

***Salmon**

Black Truffle Crust, Baby Leeks, Maitake Mushroom, Potato Puree, Asparagus, Truffle Velouté | 32

Wood-Fire Pizza

All our Pizza is approx. 10 inch and is hand made in the tradition of Neapolitan pizzaiolo ('pizza maker')

Margherita

Fresh Mozzarella, Hand-Crushed San Marzano Tomato, Fresh Basil, Extra Virgin Olive Oil, Grated Parmesan | 15

Truffle (Wood Fired Pizza)

Fresh Mozzarella, Wild Mushroom Miscella, Bechamel, Fresh Truffle, Arugula | 21

Winter Pizza

Fresh Mozzarella, Extra virgin olive oil, roasted butternut squash, fried sage, caramelized onions, arugula, balsamic drizzle | 19

Dessert

Zeppole (Italian Donuts)

Tossed in cinnamon sugar | 7

Sodas | 3.50 Coffee | 4 Espresso | 4

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.