



## IN YOUR SNACK ERA

WARM CASTELVETRANO OLIVES 🌱🌱 6.00 <i>Garlic, Thyme, Orange Zest</i>	
BAGUETTE + CULTURED BUTTER 7.00 <i>Watermelon Radish</i>	
WHIPPED FETA 13.00 <i>Honey, Pistachio, Toast Points (GFO)</i> MAKE IT HOT w/ Chili Oil! \$2	
STONE OVEN MEATBALLS 13.00 <i>Marinara, Grana Padano, Green Goddess Drizzle, House Made Focaccia</i>	
SMOKED FISH DIP 14.00 <i>Served with Pickled Onion, Radish, Caper Berries, Toast Points (GFO)</i> *May contain small bones	
CHARCUTERIE PLATE 🌱 15.00 <i>Daily Selection of Meat, Cheese &amp; Accoutrements (GFO)</i>	

## FIRED & FILLING

NEOPOLITAN PIZZA 12" GLUTEN FREE CRUST ADD 4.00   VEGAN CHEESE 2.00	
CHEESE 15.00	
MARGHERITA 16.00	
BIG MOUTH STRIKES AGAIN 17.00 <i>Marinara, Mozz, Prosciutto, Balsamic Glaze, Arugula</i>	
DIE HARD THE HUNTER 17.00 <i>Marinara, Mozz, Hot Cherry Peppers, Salami, Sausage</i>	
WORKING MAN 17.00 <i>Marinara, Mozzarella, Pepperoni, Jalapeno, Honey</i>	
MIRRORBALL 17.00 <i>Olive Oil, Mozz, Mushroom, Onion, Parm &amp; Truffle Oil</i>	
PANUOZZO SANDWICHES MADE WITH PIZZA DOUGH AND SERVED WITH A SIMPLE DRESSED SALAD. SUB ORZO PASTA SALAD FOR 2.00	
PROSCIUTTO & ARUGULA 16.00 <i>Mozz, Tomato, Balsamic Glaze</i>	
VEGGIE 15.00 <i>Portobella, Peppers, Mozz, Arugula, Green Goddess</i>	
MEATBALL 16.00 <i>Marinara &amp; Provolone</i>	

## JUST GOOD JUJU

SOUP OF THE DAY	MARKET
GREEN SALADS ADD STEAK* FOR \$15, SHRIMP OR SALMON* FOR \$10, CHICKEN FOR \$6	
ARUGULA 🌱🌱 13.00 <i>Grana Padano, Pistachio, Lemon Garlic Dressing</i>	
A & O 🌱 15.00 <i>Mixed Greens, Cucumber, Tomato, Red Onion, Olives, Feta, Chickpea Crumble, A+O Vinaigrette</i>	
CAESAR 14.00 <i>Romaine, Raddichio, Croutons, Lemon, Grana Padano.</i> Add Bottarga 1.00 or White Anchovy 2.00	
SANDWICHES SERVED WITH A SIMPLE DRESSED SALAD. SUB ORZO PASTA SALAD FOR 2.00 GLUTEN FREE BREAD ADD 3.00	
BURATTA CAPRESE 🌱 14.00 <i>Tomato, Basil Pesto, Balsamic Glaze, Arugula on Ciabatta</i>	
THE BOCADO 15.00 <i>Serrano Jamon, Manchego, Fig Jam, Arugula on Baguette</i>	
THE ITALIA 16.00 <i>Salami, Prosciutto, Mortadella, Provolone, Arugula, Tomato, Pickled Veg, Vinaigrette on Baguette</i>	
LARGE PLATES	
HUMMUS WITH FIRE ROASTED VEG 15.00 <i>Manchego, Chickpea Crumble, Truffle Oil, House Made Focaccia (GFO)</i> Add Steak* for \$15, Shrimp or Salmon* for \$10, Chicken for \$6 Gluten Free Bread Add 3.00   Vegan Cheese 2.00	
STEAK & JACKET POTATO* 🌱 29.00 <i>Angus Flat Iron Topped with Italian Salsa Verde with a Simple Dressed Salad</i> Top Your Potato with Butter, Fromage Blanc, Caramelized Onion and/or Chives Baller Status: Add Foie Gras \$12	
FISH DU JOUR*	MKT
THE CHEEKY SIDEKICKS	
FIRE ROASTED SEASONAL VEG 🌱🌱 7.00 <i>Green Goddess</i>	
LEMON PESTO ORZO SALAD 🌱 7.00 <i>Feta, Tomato, Cucumber, Green Onion</i>	
JACKET POTATO 7.00 <i>Top Your Potato with Butter, Fromage Blanc, Caramelized Onion and/or Chives</i>	

# ASH & olive

FINE CASUAL FOOD | WINE | COCKTAILS

## KIDDO CLASSICS: BACK TO BASICS

BUILD YOUR OWN SNACK BOARD  
 CHOOSE 4 OR 6 ITEMS 7.00 / 10.00

Apple, Grapes, Orange Slices, Cucumbers, Carrots,  
 Hummus, Cashews, Mozzarella Balls, Chopped Chicken,  
 Salami, Goldfish, Ritz Crackers

CHEESE OR PEPPERONI PIZZA 9.00

MEATBALL, BREAD + SIDE 8.00

PASTA + SIDE 8.00  
 Choose Marinara, Butter or Alfredo

SIDES: Chips, Broccolini, Apples, Carrots  
 Add a Side for 2.00

## Sweet Treats

ASK ABOUT OUR DAILY  
 DESSERT SPECIALS\*\*  
 INCLUDING A ROTATING  
 SELECTION OF GELATO

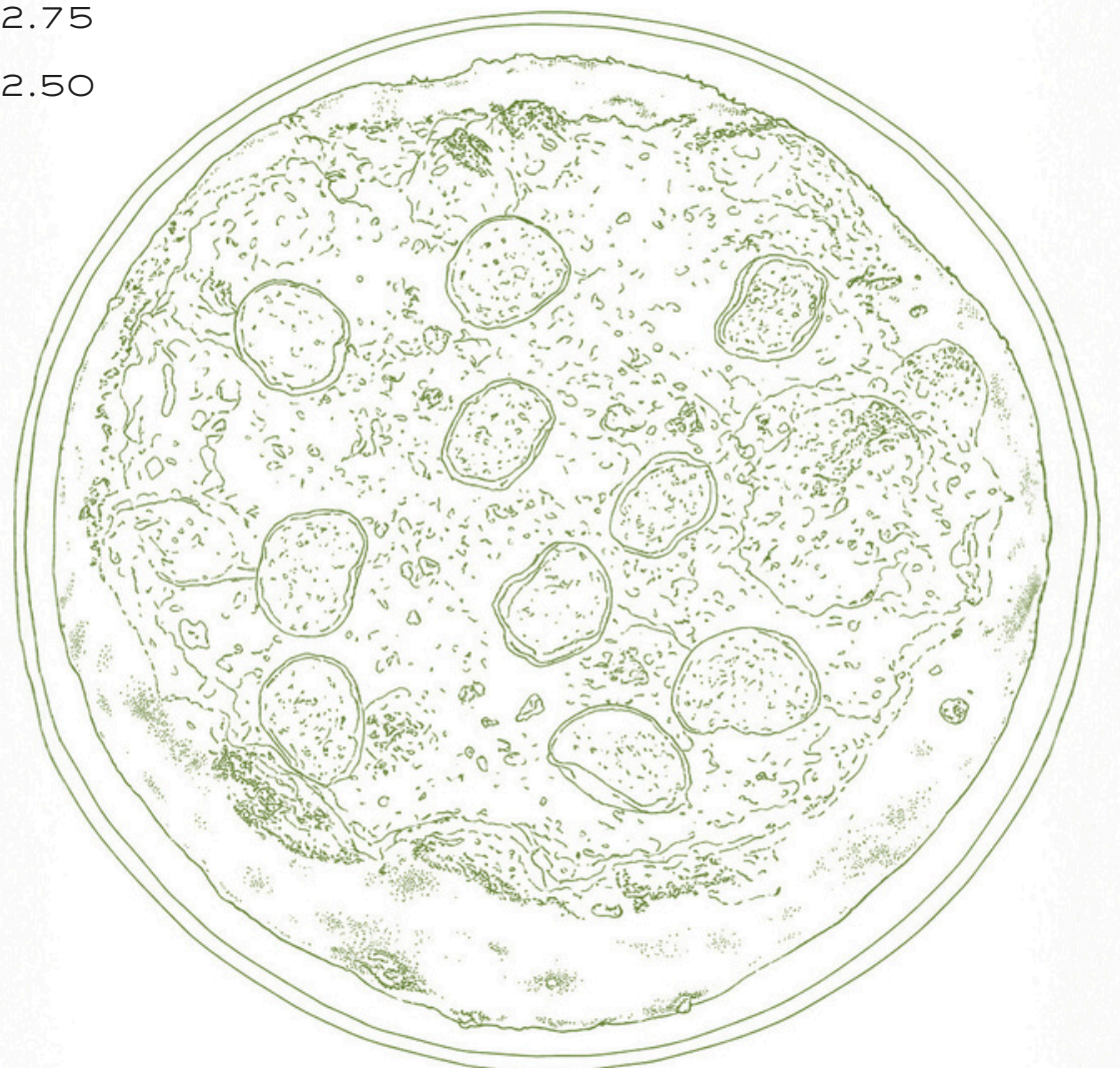




## BEVERAGES

CANNED SODAS	2.50
SAN PELLEGRINO	3.00 / 5.00
BOTTLED TEA	3.00
CHOCOLATE MILK	3.00
JUICE BOXES	2.00
SPECIALTY SODAS	MARKET
COFFEE	2.75
HOT TEA	2.50

ESPRESSO	3.50
CAPPUCCINO	4.50
LATTE	5.00
CORTADO	4.00
AMERICANO	4.00
AFFOGATO	8.00



ALL ITEMS ARE MADE IN SMALL  
 BATCHES AND SUBJECT TO  
 AVAILABILITY BASED ON DEMAND.  
 \*THIS ITEM MAY BE SERVED RAW  
 OR UNDERCOOKED. CONSUMING  
 RAW OR UNDERCOOKED MEATS,  
 POULTRY, SEAFOOD OR SHELLFISH  
 MAY INCREASE YOUR RISK OF  
 FOODBORNE ILLNESS  
 \*\*TIRAMISU CONTAINS RAW EGG

