

# ◦ LATE NIGHT ◦

## **Chef's Selection 32 (GF)**

Local salumis and artisan cheeses  
*quantities limited*

Rogue River Blue-Cow *Rogue*

Teleme-Cow *Franklins*

Tumbleweed-Raw Cow *5 Spoke*

### **Taleggio Focaccia 19**

stracchino cheese, arugula,  
truffle honey, sea salt

### **Roasted Meatballs 16**

pomodoro, hand dipped ricotta,  
crostini

High West Whiskey *Cremellini*

Genoa Salami *Beddu*

Prosciutto di Parma *Italian Imported*

### **Truffle Fries 12 (GF)**

grana padana, lemon garlic aioli

### **Parmesan Potato Skins 12 (GF)**

truffle garlic aioli

### **Balsamic Glazed Pork Ribs 17 (GF)**

crispy brussels sprout, sea salt

## ◦ PIZZA ◦

### **Tomato & Bufala Mozzarella 18**

basil, extra virgin olive oil

### **Sausage & Brussels Sprout 19**

braised onion,  
pecorino

### **Wisconsin Formaggi 18**

fontina, montamore,  
dunbarton blue cheese, fresno chilies

### **Carne 21**

italian sausage, prosciutto cotto,  
cherry smoked bacon, soppressata, roasted  
tomato sauce, housemade mozzarella

### **Spring Vegetable 19**

roasted artichoke, shaved red onion,  
charred cherry tomato, spinach,  
crispy potato, housemade mozzarella,  
garlic cream

### **Fireball Pepperoni 19**

housemade mozzarella,  
roasted tomato sauce

### **Wild Mushroom & Garlic 19**

white truffle oil, fontina, shaved parmesan

### **Prosciutto Fig 21**

spiced pistachio, taleggio, truffle honey

### **MEATBALL & MOZZARELLA CALZONE 17**

pomodoro, garlic oil, fresh torn basil