

breakfast

served everyday from 6-11am

primo 11

*two eggs, choice of bacon or sausage,
fingerling potato, noble sourdough*

brown butter pancake 9.75

stonefruit jam, butter, rosemary maple syrup

yogurt parfait 9.75

seasonal fruit, basil yogurt, granola

pannino 12

*scrambled egg, crispy prosciutto, basil pesto,
roasted tomato, brioche bun*

la mattina pizza 12

*sautéed spinach, goat cheese, smoked tomato,
house-made sausage, egg*

yukon gold pizza 12

*yukon gold potato, gorgonzola, prosciutto,
caramelized onion, rosemary, egg*

sides

served everyday from 6-11am

sausage or bacon 4.25

smashed potato 4.25

fresh fruit 4.25

add egg 4.25

THE parlor

insalata

add roasted all natural, free-range chicken 3.25

roasted beet 13

*organic beets, walnut crusted goat cheese,
arugula, fennel, avocado, gastrique onion,
white balsamic vinaigrette*

spinach salad 12

*baby spinach, applewood smoked bacon,
tomato, white cheddar, avocado, hard boiled egg, rad-
ish, white balsamic vinaigrette*

farm greens 12

*roasted all natural free-range chicken,
mixed greens, tomato, pear, gorgonzola,
spiced pecan, oregano vinaigrette*

parlor insalata 12

*mixed greens, salami, feta, olives, cucumber, tomato,
crispy chickpea, red onion, oregano vinaigrette*

caesar* 11

*romaine hearts, parmigiano croutons,
caesar dressing*

antipasti

chef's board

check out the clipboard

soup of the day 7

olives 6

*castleveltrano olives roasted with rosemary,
garlic and orange zest*

caponata bruschetta 12

*sweet and sour eggplant, roasted red pepper,
pine nut, currants, herbed ricotta spread*

fritto misto 12

crispy calamari & shrimp, grilled lemon, romesco

cauliflower gratinata 11

*roasted cauliflower, aged white cheddar,
breadcrumbs*

arancini 11

crispy saffron risotto, provolone, pomodoro

pasta

all pastas are made in house

substitute house made gluten free spaghetti 2

pappardelle bolognese 16.5

rustic meat sauce, parmesan, rosemary oil

pesto chitarra 14.25

spaghetti, basil pesto, tomato, pine nut

pecorino tagliatelle 15.25

speck, grilled radicchio, pecorino crema

alla norma [gf] 15.25

*gluten free spaghetti, eggplant, tomato,
basil, ricotta salata*

8" pizzas

*all parlor pizzas include
our house blend cheese*

calabrian 12

calabrese salumi, burrata, watercress

spicy florentine 12

*sautéed spinach & garlic smoked mozzarella, ricotta
calabrian chile, garlic bread crumbs, parmesan*

the house 12

bacon, kale, giardiniera, mozzarella, garlic

spicy barbecue chicken 12

*roasted all natural free-range chicken,
house made barbecue sauce, provolone, cilantro,
grilled scallion, serrano chile*

funghi 12

roasted mushrooms, goat cheese, truffle oil, chive

salsiccia 12

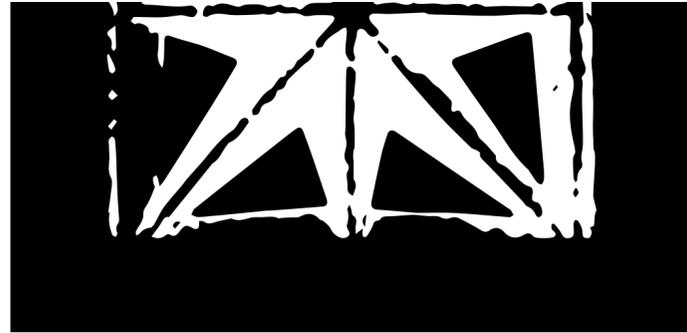
*schreiner's parlor blend sausage, grilled radicchio,
sage, saba*

vine ripe margherita 12

*fresh vine ripe tomato, house made mozzarella,
basil, olive oil*

pepperoni 12

pavone pepperoni, house made mozzarella, basil



pane

served with fries or mixed greens salad

the grinder 15.25

*mortadella, finocchiona, salumi, provolone,
house-made giardiniera, roasted garlic aioli,
tomato, house made bun*

parlor burger* 15.25

*arugula, tomato, roasted garlic aioli, brioche bun
with your choice of:*

** aged white cheddar*

** bacon & gorgonzola*

** brie & mushroom*

** caramelized onion & provolone*

portobello parmesan 13

*crispy portobello, pomodoro, parmesan vinaigrette,
arugula, ricotta, brioche bun*

roasted turkey avocado 13

*oven roasted turkey breast, tomato, arugula,
avocado, provolone, garlic aioli, house-made bun*

sicilian chicken 15.25

*roasted all natural free-range chicken, pistachio,
red onion, oregano vinaigrette, arugula,
garlic aioli, brioche bun*

bambinos

10 years & under

pizza 7.5

your choice of: cheese, pepperoni, sausage

spaghetti 7.5

your choice of: marinara, meat sauce, butter

sides

served everyday om 11am-close

french fries 4.25

side salad 4.25

rosemary flatbread 4.25

veggies & dip 4.25

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

Tax & Gratuity Not Included