

MARKET PIZZA — 20

chef's creation from the market

MARGHERITA — 18

fresh mozzarella, basil

ODE TO RUBIROSA — 20

vodka sauce, nutless pesto, fresh mozzarella

SAUSAGE & BROCCOLI RABE — 20

house-made italian sausage, mozzarella, broccoli rabe, ricotta

BEBU MEATBALL — 20

house-made meatball and giardiniera, ricotta, parmesan

PEPPERONI — 20

parmesan, mozzarella, garlic, calabrian chile, basil

THE RISK MANAGER — 22

spicy italian salami, mozzarella, calabrian honey

CARBONARA — 20

panna, caramelized onion, house-cured pancetta, egg, scallion, black pepper

PROSCIUTTO — 22

panna, roasted garlic, prosciutto, fresh mozzarella, arugula, red onion

FUNGHI — 20

panna, wild forest mushroom, roasted garlic, ricotta, pecorino, aged balsamic

TALEGGIO — 20

panna, pistachio, calabrian honey, chive

WHITE SQUALL — 22

panna, garlic, little neck clam, bacon, parsley, lemon, crystal hot sauce

VEGAN — 18

tomato or olive oil & garlic base, choice of up to three vegetables from our menu

SHHHHHHH...

Something special up our sleeve.

CHEF SPECIAL — 18

plain cheese pizza

HOT DAISY — 20

vodka sauce, calabrian chile, parmesan, fresh mozzarella, basil

PETER PIPER — 22

house-made italian sausage, mozzarella, banana pepper, pickled fresno and jalapeño

AMATRICIANA — 20

pecorino, mozzarella, house-cured pancetta, chili flake, red onion, oregano

DEEP-ISH — 22

oven-roasted tomato, mozzarella, parmesan, pecorino, oregano

VODKA MEATBALL — 22

vodka sauce, parmesan, mozzarella, house-made meatball, pickled jalapeño, ricotta

JALAPEÑO BUSINESS — 20

panna, mozzarella, broccoli rabe, pickled jalapeño, red onion, ricotta

THE RAY SPECIAL — 19

panna, roasted garlic, fresh mozzarella, parmesan, arugula, aged balsamic

TARTE FLAMBEBU — 20

panna, ricotta, caramelized onion, fresh mozzarella, house-cured pancetta, scallion, black pepper

SALADS

SHAVED BRUSSEL SPROUTS — 15

sweet and spicy pepper, parmesan, breadcrumb, avocado green goddess

ROASTED BEETS — 14

whipped feta, pistachio citrus vinaigrette, arugula, mint

LITTLE GEM — 16

feta, marinated tomato and cucumber, red onion, red wine vinaigrette

CHOPPED SALAD — 16

house-cured pancetta, soft boiled egg, cherry tomato, olive, avocado, pickled banana pepper, red onion, buttermilk herb dressing

KALE CAESAR — 14

parmesan, breadcrumb, creamy anchovy vinaigrette

SMALLS

DELICATA SQUASH — 16

farro, spinach, arugula, pumpkin seed, cider vinaigrette

SHISHITO PEPPERS — 14

lemon adobo aioli, breadcrumb, pecorino

ROASTED CAULIFLOWER — 14

cilantro chimichurri, cashew, pickled fresno

MEATBALLS — 14

tomato sauce, parmesan, house-made focaccia

CARROTS — 14

brown butter ricotta, crispy almond, pickled golden raisin

SWEETS

NORA'S COOKIE — 12

house-made chocolate chip cookie
à la mode — **2**

BEBU CANNOLI — 8

ricotta, pistachio, chocolate chip

BRUNCH

Available every day until 3 pm, especially weekends.

BAGEL SMUGGLER — 20

panna, caramelized onion, house-cured pancetta, egg, scallion, black pepper, everything spice

BAKED EGGS — 13

tomato, roasted red pepper, sheep's milk feta, house-made focaccia

MARKET FRITTATA — 14

market vegetables, fresh mozzarella, parmesan, herb salad, house-made focaccia

BEER

KROMBACHER — 7

16 oz Krombacher Brauerei, German pilsner

APRX PREDATOR — 7

Off Color Brewing, farmhouse ale

OFF COLOR SEASONAL — 7

Off Color Brewing, rotating selection

KOI — 22

750 mL Off Color Brewing, rice lager brewed with sake lees

SON OF JUICE — 9

16 oz Maplewood Brewing, hazy ipa

MAPLEWOOD SEASONAL — 9

16 oz Maplewood Brewing, rotating selection

WINE

SPARKLING

GL / 500ML / BTL

Borgoluce Lampo Prosecco, Italy

10 / 25 / 40

JB Adam, Cremant Rose, France

15 / 38 / 60

WHITE

GL / 500ML / BTL

Conti, Pinot Grigio, Italy, 2016

8 / 20 / 32

Mountain Sun, Sauvignon Blanc, Seméli, Greece, 2016

11 / 30 / 44

Momo Sauvignon Blanc, Marlborough, NZ, 2014

11 / 30 / 44

Château de Brézé, Clos du Midi Saumur Blanc, France,
2017

11 / 30 / 44

Laroche, Petit Chablis, France, 2014

15 / 40 / 60

Maison L'Envoyé, Bourgogne Blanc, France, 2013

12 / 32 / 48

ROSE

GL / 500ML / BTL

John Ryan Wines, Take Me Home, Willamette Valley,
USA, 2016

14 / 38 / 56

RED

GL / 500ML / BTL

Unconditional, Oregon, Pinot Noir, USA, 2017

12 / 32 / 48

Poderi Cellario, E'Rosso! 1L, Vino Rosso, Italy, VDT

11 / 30 / 44

Le Monde, Cabernet Franc, Italy, 2015

13 / 35 / 52

Paterna, Chianti Colli Aretini, Italy, 2016

13 / 35 / 52

Foradori, Teroldego, Italy, 2014

15 / 40 / 60

Tiberio, Montepulciano d'Abruzzo, Italy, 2015

13 / 35 / 52

Altos las Hormigas, Malbec Classico, Argentina, 2017

10 / 26 / 39

No Fine Print, Cabernet Sauvignon, USA, 2015

13 / 35 / 52

Aldo Conterno, Langhe Rosso, Italy, 2015