

# BOOT AND SHOE SERVICE

december 13th 2018

marinated olives

5

warm acme levain with olive oil

3

autumn vegetable crudités, kabocha butter, burnt cinnamon "za'atar" \*\*

10

persimmons, miso, almond, pomegranate \*\*

10

chicories, sudachi lime, medjool dates, pecorino

15

\*\*celery, sultana raisins, pine nuts, dried shrimp

15

little gems, green goddess, pistachio

14

\*\*cured california halibut, passionfruit, crispy rice, yuzu kosho

17

lamb ribs, honey, XO, greens

17

ricotta agnolotti, hen of the woods mushrooms, pecorino, penja peppercorn

20\*\*

steak, charred yam, sesame "salsa negra"

26

dungeness crab, new potato, meyer lemon, ginger \*\*

22

tomato, garlic, marjoram

17

tomato, fresh mozzarella, basil

19

tomato, salametto piccante, mozzarella, spicy honey

22

wild nettles, pecorino, mozzarella

22

fresh chicories, green olives, mozzarella

20

tomato, hot pepper, housemade sausage, grana

20

## ADD ON ANY PIZZA

hot peppers 2.5

farm egg 3

black olive 2.5

salametto piccante 4.5

housemade sausage 4.5

anchovy 4

\*\*NOT AVAILABLE FOR TAKE AWAY\*\*

please inform your server of any allergies or dietary restrictions

parties of 7 or more guests will be charged a gratuity of 20%

our produce, poultry, meat & fish come from sources guided by principles of sustainability

please refrain from using electronic devices at the table