

TEL. 662 380 5141

922 JACKSON AVENUE EAST
OXFORD, MS



LUNCH, BRUNCH & DINNER

TUES- FRI- 11 AM-10 PM
SAT - 10:30 AM - 10 PM | SUN 10:30 AM-9 PM
CLOSED MONDAY

DINNER MENU

ANTIPASTI

HOUSE-MARINATED OLIVES 6.5/12.5
*Sicilian green olives with rosemary,
garlic & chili flakes (gf)*

SHRIMP & SPINACH 23.5
*garlic, onion, white wine butter sauce
& grilled bread*

WHITE BEANS 13.5
*radicchio, herbs, grana padano,
cream & chili flakes (gf)*

GRILLED BREAD 4.5
*garlic rubbed & provided by
Bottletree Bakery*

CAULIFLOWER STEAK 14
cauliflower puree, sauce foriana & oregano (gf)*

FARINATA 8.5
*chickpea crepes with rosemary
& sea salt (gf)*

BURRATA 19.5
grilled scallion, mushrooms, herbs & lemon

PAN ROASTED CABBAGE 13.5
anchovy butter & dill (gf)*

CLASSIC MEATBALLS 22.5
*pork, beef, tomato sauce,
fonduta & grilled bread*

SALADS

TUSCAN KALE 18.5
*apple, carrots, mint, hemp hearts,
nutritional yeast & lemon tahini
vinaigrette* (gf)*

CAESAR 18.5
*parmigiano &
garlic breadcrumbs*

CHOPPED 18.5 / 24.5
*romaine, soppressata, avocado,
radicchio, sunflower seeds*,
caramelized red onions, herbs,
parmigiano & dill dressing (gf)*

SIMPLE GREEN 11 / 15
*Bibb lettuce, radish
& lemon vinaigrette (gf)*

Add Joyce Farms Chicken 7 // Add Gulf Shrimp 12.5

PIZZA

MARGHERITA 14.5
tomato sauce, mozzarella, olive oil & basil

BURRATA & SOPPRESSATA 24.5
tomato sauce, rosemary, parmigiano & chili flakes

ROASTED MUSHROOM 18.5
*tomato sauce, fontina, mozzarella, chives,
rosemary & pecorino*

BIANCA 18
*béchamel, fontina, mozzarella, ricotta, Green Hill cheese,
chili flakes, garlic & rosemary*

PEPPERONI, SAUSAGE & SPECK 21
tomato sauce & mozzarella

PROSCIUTTO, ARUGULA & MOZZARELLA 20.5
parmigiano & olive oil

ASPARAGUS & LEMON 17.5
*bechamel, fontina, ricotta, asparagus, lemon, garlic,
onion & pecorino*

BACON JAM & CALABRIAN CHILI HONEY 19.5
tomato sauce, mozzarella & fontina

ADD TO ANY PIZZA:
egg 2 / burrata 9 / prosciutto 4.5 / mushrooms 4 / pepperoni 4 / marinated anchovy 2

PASTA

LINGUINI & CLAMS 28.5
preserved lemon, mascarpone & breadcrumbs

SPRING PAPPARDELLE 24.5
pistachio & arugula pesto, asparagus,
herbs & pecorino*

MEZZI RIGATONI ALLA VODKA 26.5
*house-made sausage, pecorino,
basil & fennel pollen*

PLATES

FISH OF THE DAY (MP)
seasonal accompaniments

STUFFED PORK CHOP 39.5
*prosciutto, basil, fontina, mozzarella,
lemon-cream mushroom sauce,
crushed potato & fava salad (gf)*

CHICKEN PICCATA 26.5
*lemon caper sauce, arugula
with lemon vinaigrette*

Consumption of raw eggs or meats cooked below medium may increase your risk of food-borne illness.

April 22, 2024 / Cake plating fee: 3 per person / We split checks a maximum of 6 ways / Gratuuity of 20% will be added to parties of 6 or more
* contains nuts, seeds or seafood