

SNACKS

'ALMOST FAMOUS' SOFT GARLIC SOURDOUGH KNOTS
warm marinara

CARNE CRUDA
green apple, red onion, cornichons, quail egg yolk, crostini

TUNA CRUDO
pea tendrils, olives, green beans, vegetable vin

FRIED GREEN OLIVES
fennel sausage, parmesan, almonds

ARANCINI
smoked mozzarella, roasted garlic aioli

MEATBALLS
pork, beef, tomato gravy, grana padano

BURRATA
roasted grapes, speck ham, tomato dressing, crostini

CRISPY SUNCHOKES
soft herbs, lemon aioli

CHOPPING BLOCK
selection of cured meats, condiments

VEGGIES

BRUSSELS SPROUTS
brown butter, hazelnuts, pancetta, parmesan

BROCOLINI
red wine vin, calabrian chili, pecorino, garlic chips

CHARRED CAULIFLOWER
golden raisins, capers, pinenuts, toasted breadcrumbs

FORAGED MUSHROOMS
grilled polenta, fontina, sage

WOOD OVEN ROASTED BABY CARROTS
thyme, honey

SOURDOUGH PIZZA

RED

MARGHerita
crushed tomato, fior di latte mozzarella, garlic, basil
add prosciutto / arugula

TOMATO
cherry tomatoes, fior di latte mozzarella, garlic, basil

MEATBALL
crushed tomato, smoked mozzarella, ricotta, caramelized four onion

SPICY SAUSAGE
fennel sausage, fior di latte mozzarella, garlic, provolone, calabrian chilies

CARNAGE
porchetta, calabrese salame, pancetta, fennel sausage, provolone

BURRATA
squash blossom, cherry tomato, burrata, garlic, orange oil

THE OTHER SAUSAGE
chorizo, crushed tomato, panna, ricotta salata, chili, oregano

WHITE

TRUFFLE
mushroom, fontina, taleggio, fried sage, white truffle oil

4 CHEESE
pecorino, ricotta, fontina, scarmorza, fried rosemary

GOAT CHERSE
soft goat cheese, asiago, wilted escarole, thyme, cracked black pepper

BACON FONTINA
wood oven radicchio, bacon, fontina, oven cured tomato

CARBONARA
besciamella, pancetta, egg, fior di latte mozzarella, cracked black pepper

VEGGIE
fior di latte mozzarella, rapini, marinated eggplant, pepperdew pepper

CLAM & PORK
fresh clams, pork belly, oregano, onion, chilies

SPECIAL
ask about our pie of the moment
MRKT PRICE

PANINIS

PORCHETTA
red onions, tuscan kale, parmesan-olive dressing (SERVE TILL ITS GONE!!)

OLIVE OIL POACHED TUNA
fried egg, fresno chilies, caper aioli

COLD CUT
mortadella, prosciutto cotto, salame, coppa, provolone, mozzarella, giardiniera

MOZZARELLA DI BUFALA
peperonata, olive tapenade

ROSEMARY CHICKEN
crispy prosciutto, oven cured tomato, arugula pesto

SALADS

CAPRESE
market tomatoes, fior di latte mozzarella, lemon-basil dressing

HEARTS OF ROMAINE
herbed croutons, parmesan, caesar dressing

BUTCHERS CHOPPED SALAD
romaine, salami, mortadella, mozzarella, provolone, tomatoes, garbanzo beans, pepperoncini, artichokes, olives, red wine vin

BABY SPINACH
salt roasted beets, goat cheese, walnut-balsamic vinaigrette

SIMPLE SALAD
local greens, cucumber, tomato, carrot, buttermilk dressing

DESSERT

JAR OF MINI COOKIES
daily flavors

GELATO AND SORBET
daily flavors

SALTED CARAMEL BUDINO
nutella whipped cream, amoretti

WILDCRAFT SOURDOUGH PIZZA

CRAFT BEERS

ALLAGASH WHITE
16oz, ABV 5% /

TRIPEL KARMELIET
10oz, ABV 8.4% /

ABIGAILE AMBER ALE
16oz, ABV 5.9% /

ABIGAILE
ANNIVERSARY 001
10oz, ABV 9.0% /

LAGUNITAS A LITTLE
SUMPIN' SUMPIN' ALE
16oz, ABV 7.5% /

FIRESTONE PALE 31
16oz, ABV 4.9% /

BALLAST POINT
SCULPIN IPA
16oz, ABV 7% /

DESCHUTES
OBSIDIAN STOUT
16oz, ABV 6.4% /

HERETIC EVIL
COUSIN IMPERIAL IPA
10oz, ABV 8% /

CORONADO GOLDEN ALE
16oz, ABV 5.4% /

VICTORY PRIMA PILS
16oz, ABV 5.3% /

PORT BREWING
OLD VISCOSITY
10oz, ABV 10% /

OMMEGANG HENNEPIN
16oz, ABV 7.7% /

STONE SUBLIMELY SELF
RIGHTEOUS
16oz, ABV 8.7% /

ALESMITH IPA
16oz, ABV 7.25%

MONKISH VIGIL
16oz, ABV 6.9%

RED & BLENDS

AIDEN 2010, Sonoma Coast, Pinot Noir

TRENZA TINTO 2010, SLO County, 'S.T.P'

PALMINA 2011 Santa Barbara, Dolcetto

FOPPIANO LOT 96 2011, Petit Sirah

THE GIRLS IN THE VINEYARD
2009, Lake County, Cab

Margerum 'M3' 2011, Santa Barbara County, GSM

WHITE & THE OTHER WHITE

SAINTSBURY 2010, Carneros, Chardonnay

LIOCO 2011, Sonoma County, Chardonnay

ACROBAT 2011, Oregon, Pinot Gris

TANGENT 2011, Edna Valley, Albariño

PUSHBACK 2011, Napa Valley, Sauvignon Blanc

ZOCKER 2011, Edna Valley, Gruner Veltliner

WATER, SODA & SPARKLING

GINGER BEER

FENTIMANS CHERRY TREE COLA

FENTIMANS CURIOSITY COLA

CULVER CITY'S FINEST WATER TWICE
FILTERED

MOUNTAIN VALLEY SPARKLING WATER

BE HAPPY

R&R Hours 4pm-7pm Daily*
DRAFTS / WINES / SNACKS

LATE NIGHT HAPPY HOUR 10pm-Close*
DRAFTS / WINES / SWEETS
CHEFS PIE OF THE MOMENT



/ W I L D C R A F T P I Z Z A

*Includes a rotating selection of Drafts, Wines, Snacks and Sweets

