



BEVERLY HILLS

WOOD OVEN

PIZZETTA BLACK TRUFFLE • black truffle porcini purée, truffle buffalo mozzarella, arugula	19
PIZZETTA CARBONARA • cotto, jalapenos, crème fraîche, scallions, mushrooms, soft egg	18
PIZZETTA BUFFALINA • tomato sauce, spicy peperoncini, buffalo mozzarella	17
PIZZETTA PROVENÇALE • niçoise olive paste, macerated cherry tomato, parmesan	16

CHEESE & CHARCUTERIE PLATES

3 FOR 25 | 5 FOR 40 • CHOOSE FROM BELOW

CHEESE

PRAIRIE BREEZE CHEDDAR, MILTON CREAMERY
Iowa / cow - tangy, sweet, crystalline

SOFIA, CAPRIOLE DAIRY
Indiana / goat - soft, delicate, milky, ash-ripened

PETIT BASQUE
France / sheep - buttery, nutty, smooth

MT TAM, COW GIRL CREAMERY
California / cow - organic, triple creme, decadent

BRABANDER GOUDA, ESSEX
Netherlands / goat - sweet, nutty, caramel

ÉPOISSES
France / cow - funky, rich, brothy finish

SHROPSHIRE BLUE
England / cow - British classic, smooth, nutty

CAMEMBERT
France / cow - fragrant, mushroomy, rich

MANCHEGO
Spain / raw sheep - nutty, fruity, sweet, bold

BRILLAT SAVARIN
France / cow - velvety, creamy, buttery

OLD AMSTERDAM GOUDA
Netherlands / cow - nutty, creamy, brown butter

MOLITERNO AL TARTUFO (ADD 5)
Italy / sheep - grassy, nutty, intense truffle

PETITE TRUFFLE, MARIN FRENCH CO (ADD 5)
California / cow - creamy, truffle-studded, mushroomy

12YR CHEDDAR, HOOKS (ADD 10)
Wisconsin / cow - intense, rich, tangy

CHARCUTERIE

PROSCIUTTO DI PARMA, PIO TOSINI
pork - nutty, supple, fruity, smokey

BIG CHET, RED TABLE MEATS
pork - spiced, fennel, garlic

SAUCISSON SEC
pork - garlic, sea salt, peppercorns

ETNA, OLYMPIA PROVISIONS
pork - pistachios, lemon zest, garlic

TRUFFLE SALAMI, CHARLITO'S (ADD 5)
pork - black truffle, sea salt

JAMON SERRANO
pork - savory, lean, gamey, fruity

BRESAOLA
beef - lean, supple, rich

SALAMETTO PICCANTE, CHARLITO'S
pork - garlic, cognac, spicy, savory

SMOKED DUCK BREAST
duck - tender, sweet, gently smoked

DUCK SALAMI
duck - succulent, rich, nutty

BISON SALAMI, ANGEL'S (ADD 5)
bison - bourbon, garlic, lean, salami

"5J" JAMON IBERICO DE BELLOTA (ADD 15)
pork - buttery, nutty, rich, decadent

CHORIZO, PAMPLONA
pork - tangy, smoky, savory

SALBANDO, RED TABLE MEAT'S (ADD 5)
pork - black pepper, red pepper, garlic

DESSERT

LE FEUILLET 15
Pudwill farm berries, puff pastry, vanilla cream
azuleta sugar

ASSORTED COOKIE PLATE 12

GELATO & SORBET 3 / scoop 9
seasonal selection of house made

DARK CHOCOLATE FONDANT 14
hazelnut praline, nitro raspberry

BROWNIE BOMB 18
warm double chocolate brownie, macaroon shell,
mocha & chocolate gelato, cocoa marshmallow,
vanilla whipped cream

CHOCOLATE BOARD 29
assorted dark & milk chocolates served with fruit
and nuts

Executive Chef: David Féau
Wine Director: Matthew Turner
General Manager: Thibaud Duccini