



STARTERS

Blistered Shishito Peppers 11

olive oil, lemon, sea salt

Baked Onion Soup 12

toast, Gruyère, crispy Parmesan

Seasonal Grilled Cauliflower 14

tahini caper lemon relish, Pecorino; pomegranate seeds

Avocado Toast 14

tomato, feta, onion, basil, olive oil

Floating Island Garlic Bread 15

Asiago, creamy Gorgonzola, truffle shavings

Seasonal Dips Trio 14

beet, pumpkin, sweet potato humus; veggie chips

Cheese Plate 18

seasonal cheeses, dried fruit, marinated olives

Pot of Mussels* 18

shallots, butter, garlic, white wine, cilantro; herbed focaccia

King Crab Cake 18

pickled onion, green apple & radish salad; spicy lemon aioli, IK tartar sauce

Di Parma Plate 22

paper thin prosciutto di Parma, fig compote, marinated olives; grilled focaccia

SALADS

Industry Signature Salad 13

dill, parsley, tomato, fennel, carrot, watermelon radish, basil jalapeno vinaigrette

“Knife & Fork” Caesar 14

romaine heart, cherry tomato, black olive, shaved Parmesan

Kale Quinoa 14

pumpkin, orange, dried cranberry, radish, toasted almonds, apple cider vinaigrette

Goat Cheese Salad 15

endive, lentils, grapes, sweet potatoes, cranberry dressing

Squash Pot 15

spaghetti squash, winter mushroom ragù, maple ricotta, crispy spicy chickpeas

Chargrilled Octopus 16

chorizo, baby potatoes, garlic fresh tomato, olive oil, oregano

Burrata 16

beet root carpaccio, apple sticks, toasted almonds, basil, saffron aioli

Grilled Calamari 17

sweet chili chickpeas, tomatoes, fennel pepper slaw, balsamic Glaze

SIDES

Butternut Squash

& Cauliflower Gratin 7

Wood Oven Potato Curls

garlic & rosemary 7 | add melted cheese 8

WOOD FIRED OVEN

Grilled Lemon Chicken* 22

free range half chicken, herb salad, potato curls

Grilled Hanger Steak* 26

garlic butter sauce, potato curls

Braised Lamb Shank* 26

green peas, asparagus, saffron risotto, port wine sauce

Grilled Miso Marinated Salmon* 27

tomato-ginger-jalapeno-pineapple salsa, seaweed salad, potato curls

Mediterranean Orata 29

lemon, capers; lentil pumpkin salad, chili honey vinaigrette

Long Bone Steak* 61

3lb foot long bone-in ribeye, truffle port wine sauce & garlic herb butter; garlic potato curls

WOOD FIRED PIZZA

Bianca 15

fresh mozzarella, aged Pecorino, ricotta, garlic olive oil

Margherita 16

crushed tomato, fresh mozzarella, basil

Hot Apricot 16

mozzarella, prosciutto, chives, honey Sriracha

Soppressata Picante 18

crushed tomato, shaved aged Pecorino, garlic

Bacon Sweet Potato 20

cheddar, rosemary, chipotle aioli, chives

Herbed Goat Cheese 21

goat cheese, baby arugula, wild mushroom, truffle oil

Burrata al Tartufi 22

Gruyère, baby arugula, toasted almonds, truffle shavings; Himalaya sea salt

SIGNATURE PIZZA

Diablo Pizza 18

spicy cheese tortilla crust, chorizo ragu, American cheese, avocado aioli, jalapeño

Pop Candy Land 20

rainbow crust, cream cheese frosting, pop rocks, cotton candy

Flaming Bomba 18

sweet ricotta, chocolate chips, pistachios, lemon meringue; lighted caramel dome

Alligator Pizza 20

crushed tomato, white cheddar, popcorn alligator, lemon aioli, chives

Smoked Salmon* 22

Nova Scotia, crème fraiche, red onion, fresh dill, crispy capers

Thanksgiving Pizza 27

cranberry sauce, pulled turkey, stuffing, mozzarella, shaved pecorino, walnuts

Guinness World Record 24K* 2,000 [order 48 hours in advance]

Stilton, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves

Add 1/2 oz. Almas Caviar 700

PASTA

Cavatelli Verde 18

arugula, wild mushrooms, asparagus, peas, fresh ricotta

Lasagna ‘San Gennaro’* 20

roasted eggplant, peppers, sausage; arugula salad

Pumpkin Tagliatelle 22

toasted pecans, black truffle shavings, cream sauce

Lobster Fumet* 28

mussels, shrimp, white fish, octopus, black spaccatelli, saffron sauce

DESSERT

Poached Spiced Pear 12

Madagascar vanilla ice-cream, hot chocolate sauce

Greek Yogurt Cheesecake 12

vanilla bean & berry compote

Chocolate River 14

dark chocolate lava cake, coconut sorbet, berry coulis, whipped cream

Industry Puff [perfect for sharing] 20

puff pastry, burnt sugar ice cream, whipped cream, toasted almonds, melted dark chocolate

Gingernut Pizza 20

ginger crust, eggnog frosting, spicy pecans, candy canes, sprinkles

20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.