

antipasto STARTERS

AFFETTATI MISTI 15 | 19

mixed cured meat tastings with chef's selection of accompaniments (of 3|5)

FORMAGGI MISTI 15 | 19

mixed cheese board tastings with chef's choice of accompaniments (of 3|5)

OLIVE MISTE 9

mixed marinated olives

ZUPPE DI COZZE 17

p.e.i. mussels, garlic, chili, white wine, fumet, marinara, basil, grilled crostini

SALSICCIA ALLA GRIGLIA 16

grilled cantoro sausage, roasted potatoes, bell peppers, onion, extra virgin olive oil

CALAMARI PEPERONATI 18

lightly floured and fried, pepperoncino, scallions, fresh lemon, marinara

CALAMARI ALLA GRIGLIA 18

grilled calamari, nduja, grilled zucchini, mint, cannellini beans, butter, lemon

CAPRESE 18

d.o.p. bufala mozzarella, seasonal tomatoes, basil, pesto genovese, extra virgin olive oil

GAMBERI ALLA GRIGLIA 20

grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile honey vinaigrette

TRIO DI BRUSCHETTA 14

grilled italian bread, diced fresh tomato, garlic, extra virgin olive oil| fire roasted marinated bell peppers, basil, straciatella roasted seasonal squash, whipped ricotta, arugula, aged balsamic, fried sage

zuppe SOUP

MINISTRONE 8

made with pork

ZUPPA DEL GIORNO 9

may be made with beef, pork, or chicken

insalate SALAD

INSALATA MISTA 11

mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette

RADICCHIO E LATTUGA DI BOSTON 15

radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette

RUCOLA E PARMIGIANO 12

baby arugula, shaved parmigiano, lemon, extra virgin olive oil

INSALATA DI CALAMARI CALDI 24

mixed greens, red onion, grape tomatoes, olives, capers, red wine anchovy vinaigrette, choice of fried or grilled calamari

INSALATA PAILLARD 19 | 20 | 22

baby arugula, tomato, red onion, shaved parmigiano, extra virgin olive oil, lemon, choice of grilled chicken, salmon, or veal

primi PASTA

SPAGHETTI ALLA MARINARA 16

imported spaghetti, extra virgin olive oil, marinara, basil, parmigiano

RAVIOLI ALLA NAPOLETANA 21

house-made cheese ravioli, marinara, basil, parmigiano, extra virgin olive oil

PENNE ALLA PUTTANESCA 19

imported penne pasta, garlic, anchovy, capers, olives, red pepper flakes, red onion, marinara

LINGUINE SALMONE 23

house-made linguine pasta, fresh salmon, garlic, shallots, red pepper flakes, white wine, marinara, basil

TAGLIATELLE ALLA BOLOGNESE 28

house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta) parmigiano

PENNE ALLA VODKA 25

imported penne pasta, pancetta, shallots, vodka, tomato, cream, scallions, parmigiano

RAVIOLI DI VITELLO 28

house-made veal ravioli, palamino sauce, basil, parmigiano

primi PASTA

LINGUINE ALLE VONGOLE 30

imported linguine pasta, manila clams, garlic, red pepper flakes, fumet, choice of white or red clam sauce

PAPPARDELLE BOSCAIOLA 27

house-made pappardelle, cream, pancetta, shallots, garlic, mixed mushrooms, peas, chicken, white wine, parmigiano

LINGUINE CON PORCINI 32

house-made linguine pasta, porcini mushrooms, shallots, garlic, white wine, chicken broth, butter, parmigiano

panini ENTREE

ALL SANDWICHES & BURGERS ARE SERVED WITH ITALIAN POTATO SALAD (REDSKIN POTATOES, SCALLIONS, MARINATED BELL PEPPERS, GRAPE TOMATOES & PESTO AIOLI)

***WAGYU BURGER 23**

wagyu beef, shishito pepper aioli, havarti, grilled red onion, tomato, arugula, applewood smoked bacon, house brioche bun

PANINO AL PETTO DI POLLO GRIGLIATE 17

grilled marinated chicken breast, grilled red onion, applewood smoked bacon, smoked gouda, pesto genovese, herb aioli, lettuce, tomato, house herb foccacia

PANINO VEGETARIANO 16

goat cheese stuffed grilled portobello mushroom, marinated bell peppers, arugula, herb aioli, house brioche bun

PANINO DI PARMA 17

prosciutto di parma, fresh mozzarella, tomato, arugula, pesto genovese, house pugliese bread

PANINO RUSTICO 17

sopressata, mortadella, capicola, muenster cheese, roasted marinated bell peppers, tomato, lettuce, red onion, red wine anchovy vinaigrette, house pugliese bread

PIADINA DI SALMONE AFFUMICATO 18

smoked salmon, roasted garlic cream cheese, tomato, arugula, house piadina

PANINO CAPRESE 18

d.o.p. bufala mozzarella, pesto genovese, tomatoes, balsamic glaze, house herb foccacia

pizza

ALL OF OUR PIZZAS ARE HANDMADE
AND COOKED IN OUR OWN WOOD
BURNING ITALIAN PIZZA OVEN

- #1 MARGHERITA 16**
pizza sauce, fresh mozzarella, basil, extra virgin olive oil
- #2 SAN DANIELE 19**
18 month san daniele prosciutto, fresh mozzarella, arugula, pesto genovese
- #3 PORCHETTA E FUNGHI 18**
house-made porchetta, roasted mixed mushrooms, smoked mozzarella, hungarian peppers, roasted onions, toasted fennel, parmigiano, hot honey
- #4 SPINACI 17**
fresh spinach, garlic, chile flake, fresh mozzarella, parmigiano, extra virgin olive oil
- #5 SALSICCIA E FUNGHI 19**
house ground sausage, roasted mixed mushrooms, roasted onions, taleggio, fresh mozzarella
- #6 RUCOLA E BRESAOLA 18**
pizza sauce, fresh mozzarella, bresaola, arugula, marinated tomatoes, shaved parmigiano, extra virgin olive oil
- #7 SALSICCIA PEPERONATA 17**
pizza sauce, fresh mozzarella, house-made ground sausage, roasted onions, roasted bell peppers, sicilian oregano
- #8 DIAVOLA 18**
pizza sauce, fresh mozzarella, hungarian peppers, house-made ground sausage, hot soppressata, hot capicola
- #9 PRIMAVERA 17**
pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze
- #10 FOCACCIA 10**
extra virgin olive oil, flaky sea salt, rosemary
- #11 FOCACCIA ROMANA 18**
light pizza sauce, sicilian oregano, rosemary, extra virgin olive oil, flaky sea salt, burrata
- #12 SALMONE AFFUMICATO 21**
smoked salmon, creme fraiche, capers, red onion, lemon zest, dill, arugula, extra virgin olive oil

- PARTIES OF SIX OR MORE WILL BE ON ONE CHECK WITH A 20% GRATUITY ADDED.
- CARRYOUT ORDERS EXCEEDING \$100 WILL HAVE AN AUTOMATIC 15% GRATUITY ADDED TO THE BILL
- PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES AS SOME OUR DISHES CAN BE MODIFIED TO ACCOMMODATE CERTAIN RESTRICTIONS.
- * CONTAINS RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOODBOURNE ILLNESS.

CHEF DE CUISINE | FRANCISCO NERI

CHEF | JOSE ROSAS

GENERAL MANAGER & SOMMELIER | IAN MCCLAIN

PROPRIETORS | THE FALLONE FAMILY