

## **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, spicy orangecello vinaigrette, marinated gigante beans, scallions

### **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| marinated gigante beans, sun-dried tomato aioli

## **zuppe** SOUP

### **MINISTRONE 8**

seasonal vegetables, pork, tomato

### **ZUPPA DEL GIORNO 9**

ask server for details

## **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

### ✓ **FARFALLE PESTO 25**

imported farfalle pasta, pesto genovese, grape tomatoes, fresh mozzarella, pine nuts

### **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

## **primi** PASTA

### **RAVIOLI DI VITELLO 28**

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

### **LINGUINE ALLE VONGOLE 30**

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

### **ELICOIDALI BOSCAIOLA 27**

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

## **panini** ENTREE

**ALL SANDWICHES & BURGERS ARE SERVED WITH ITALIAN POTATO SALAD (REDSKIN POTATOES, GREEN BEANS, RED ONION, GRAPE TOMATOES, LIMONCELLO DILL VINAIGRETTE**

### **\*WAGYU BURGER 23**

wagyu beef, cacio e pepe aioli, shaved grana padano, 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**

grilled portobello mushroom, marinated bell peppers, kalamata and castelveltrano olives, sun-dried tomato aioli, pesto genovese, 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, red onion, capers, tomato, arugula, house focaccia

### **√ PANINO CAPRESE 18**

d.o.p. bufala mozzarella, pesto genovese, arugula, tomatoes, balsamic glaze, house focaccia

# 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 <sup>v</sup>PRIMAVERA 17**  
pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze
- #10 <sup>v</sup>FOCACCIA 10**  
extra virgin olive oil, flaky sea salt, rosemary
- #11 <sup>v</sup>FOCACCIA ROMANA 18**  
light pizza sauce, sicilian oregano, rosemary, extra virgin olive oil, flaky sea salt, burrata
- #12 <sup>v</sup>QUATTRO FORMAGGI (ROSSA O BIANCA) 17**  
fresh mozzarella, gorgonzola dolce latte, taleggio, parmigiano, rosemary

• 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 OF 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.

<sup>v</sup> VEGETARIAN

CHEF DE CUISINE | FRANCISCO NERI

CHEF | JOSE ROSAS

GENERAL MANAGER & SOMMELIER | IAN MCCLAIN

PROPRIETORS | THE FALLONE FAMILY