

antipasto STARTERS

P AFFETTATI MISTI 17 | 21

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

V FORMAGGI MISTI 17 | 21

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

V OLIVE MISTE 10

mixed marinated olives

FRITTO MISTO 21

tempura fried calamari, shrimp, olives, seasonal squash, calabrian chile honey, lemon aioli

ZUPPE DI COZZE 17

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

P SALSICCIA ALLA GRIGLIA 17

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

V ZUCCHINI FRITTE 17

breaded zucchini, whipped feta, calabrian chile honey, lemon, basil

CALAMARI PEPPERONATI 19

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

CALAMARI ALLA GRIGLIA 19

grilled calamari, grilled zucchini, grilled lemon, marinated gigante beans, limoncello vinaigrette

V CAPRESE 19

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

P TRIO DI BRUSCHETTA 16

grilled italian bread, diced fresh tomato, garlic, extra virgin olive oil | fire roasted marinated bell peppers, basil, stracciatella | whipped herb ricotta, fig, jam, prosciutto di parma, black truffle honey

zuppe SOUP

P MINISTRONE 8

seasonal vegetables, pork, tomato

ZUPPA DEL GIORNO 9

ask server for details

insalate SALAD

V INSALATA MISTA 13

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

V RADICCHIO E LATTUGA DI BOSTON 17

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

V RUCOLA E PARMIGIANO 14

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

INSALATA DI CALAMARI CALDI 24

mixed greens, red onion, grape tomato, 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

V INSALATA MISTICANZA 14

baby gem lettuce, radicchio, arugula, chickpeas, shaved parmigiano, lemon, sicilian oregano vinaigrette, garlic breadcrumbs

V INSALATA FINOCCHIO E AGRUMI 14

shaved fennel, baby arugula, citrus, shaved pecorino toscano, mixed olives, pistachios, mint, caper citrus vinaigrette

primi PASTA

V GNOCCHI MARINARA 16

potato gnocchi, extra virgin olive oil, marinara, basil, parmigiano

V RAVIOLI ALLA NAPOLETANA 21

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

GRAMIGNA AL RAGU DI POLLO 26

house-made gramigna pasta, chicken sausage ragu, roasted garlic, sun-dried tomato, rapini, white wine, cream, parmigiano

FUSILLI CON SALMONE AFFUMICATO 24

house-made fusilli pasta, smoked salmon, asparagus, shallots, capers, white wine, cream, lemon, dill

V SPAGHETTI LIMONE 22

imported spaghetti, black peppercorn, butter, basil, lemon, parmigiano

P TORTELLINI DI GRANA E PROSCIUTTO 27

house-made grana padano and prosciutto tortellini, parmigiano crema, prosciutto di parma, peas, cracked black pepper

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

P TAGLIATELLE ALLA BOLOGNESE 29

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

primi PASTA

P PENNE ALLA VODKA 26

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

RAVIOLI DI VITELLO 28

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

LINGUINE ALLE VONGOLE 34

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

P ELICOIDALI BOSCAIOLA 27

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

panini ENTREE

[ALL PANINIS AND BURGERS ARE SERVED WITH YOUR CHOICE OF: ITALIAN POTATO SALAD (REDSKIN POTATOES, RED ONION, CAPERS, MIXED OLIVES, DILL AIOLI), OR TRUFFLE FRIES (WHITE TRUFFLE OIL, PARMIGIANO, PARSLEY) +\$6, OR TUSCAN FRIES (ROSEMARY, GARLIC, PARMIGIANO, CALABRIAN CHILE, PARSLEY) +\$6

PANINO MILANESE 19

breaded chicken breasts, stracciatella, pesto genovese, roasted marinated peppers, arugula, aged balsamic, house brioche bun

PANINO DI MANZO 21

slow braised beef, calabrian chile, herb aioli, fire roasted bell peppers, grilled red onion, sharp provolone, arugula, house ciabatta bread

P PANINO DI MORTADELLA 17

shaved mortadella, pesto genovese, burrata, fire roasted peppers, pistachio crema, arugula, house piadina

V PANINO VEGETARIANA 16

sauteed portabella mushrooms, eggplant, grilled red onion, giardinera pate, smoked mozzarella, stracciatella, arugula, aged balsamic, house herb foccacia

P 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

P CALABRESE WAGYU BURGER 23

wagyu beef, spicy bomba aioli, applewood smoked bacon, tomato, avocado mash, lettuce, red onion, havarti, house brioche bun

P PANINO DI SALSICCIA 17

grilled cantoro sausage, rapini, fire roasted peppers, bomba aioli, provolone, house sesame sub bun

P PANINO DI PARMA 18

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

P PANINO RUSTICO 17

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

PANINO DI SALMONE AFFUMICATO 18

smoked salmon, roasted garlic cream cheese, red onion, capers, tomato, arugula, house piadina

MODIFICATIONS OR CUSTOMIZED "OFF-MENU" REQUESTS ARE ORDERED AT GUESTS OWN RISK. WE CANNOT GUARANTEE OR ASSUME FINANCIAL LIABILITY FOR THE RESULTS OF ALTERED DISHES

101326L

pizza

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

#1 V MARGHERITA 16

pizza sauce, fresh mozzarella, basil, extra virgin olive oil

#2 P SAN DANIELE 19

18 month san daniele prosciutto, fresh mozzarella, arugula, pesto genovese

#3 P PORCHETTA E FUNGHI 18

house-made porchetta, roasted mixed mushrooms, smoked mozzarella, hungarian pepper, roasted onions, toasted fennel, parmigiano, hot honey

#4 V PESTO GENOVESE 19

pesto genovese, fresh mozzarella, burrata, fire roasted bell peppers, marinated tomatoes, pine nuts

#5 P 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 P SALSICCIA PEPPERONATA 17

pizza sauce, fresh mozzarella, house-made ground sausage, roasted onions, roasted bell peppers, sicilian oregano

#8 P DIAVOLA 18

pizza sauce, fresh mozzarella, hungarian peppers, house-made ground sausage, hot soppressata, hot capicola

#9 V PRIMAVERA 17

pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze

#10 V FOCACCIA 10

extra virgin olive oil, flaky sea salt, rosemary

#11 P FICHI E PROSCIUTTO 19

fig jam, fresh mozzarella, D.O.P gorgonzola dolce latte, caramelized onions, walnuts, prosciutto di parma, arugula, aged balsamic

#12 P NDUJA E PEPPERONI 18

light pizza sauce, fresh mozzarella, nduja, pepperoni, rapini, basil, stracciatella, hot honey

#13 P MORTAZZA 18

pistachio crema, fior di latte mozzarella, shaved mortadella, calabrian chile, lemon, pistachio, basil

#14 V TARTUFO 21

whipped truffle mascarpone crema, mixed mushrooms, fontina, burrata, parmigiano, truffle honey

• 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 FOODBORNE ILLNESS.

• VEGETARIAN

• CONTAINS PORK

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EXECUTIVE CHEF | FRANCISCO NERI
GENERAL MANAGER & SOMMELIER | ALEX BAZZY
PROPRIETORS | THE FALLONE FAMILY

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