

ANTIPASTA

Fritto Misto \$20
Suppli, Mozzarella, Summer Squash,
Mushrooms, Saffron Mayo, Tomato Puree

Cucumber Melon Salad \$9
Arugula, Red Onion,
Lemon Citronette

Burrata \$19
Tomatoes, Herb Salad,
Oranges, Olive Salt, EVOO

Grilled Romaine \$10
Bruschetta, Grana Padano,
Anchovy, Lemon

Tomato Vellutata \$9
Crostini, Mozzarella Cream, Basil

PASTA

Spaghetti alla Chitarra \$15
Arrabbiata, Pecorino

Taglierini \$22
Shrimp, Green Beans, Asparagus,
Yukon Potatoes, Peas, Pesto

Saffron-Ricotta Gnocchi \$19
Ragu alla Bolognese,
Parmigiano Reggiano

SANDWICHES

Affettati \$16
Mix of Italian Cured Meats,
Provolone, Olive Salad, Roast Peppers

Prosciutto-Taleggio Piadina \$18
Arugula, Fig Jam, Pickled Shallots

Half Pound Burger \$24
House Blend of Ground Beef, Asiago,
Romaine, Roast Tomatoes, Garlic Mayo

Contadina \$15
Grilled Squashes and Eggplant, Roast Peppers,
Sweet Onion Relish, Herb Goat Cheese

Lunch

Pizzas

Margherita \$16

Tomato, Mozzarella, Basil

Napoli \$17

Tomato, Mozzarella, Gaeta Olives,
Capers, Anchovy, Oregano

Speck and Mushrooms \$18

Tomato, Mozzarella, Grana Padano

Zingara \$17

Tomatoes, Roast Peppers, Cerignola
Olives, Mozzarella, Oregano

ENTREE SALADS

“Chicken Caesar” \$17

Grilled Chicken Scallopini, Romaine, Crostini,
Lemon-Anchovy Citronette, Grana Podano

Baby Spinach-Grilled Tenderloin \$29

Tomatoes, Red Onion, Gorgonzola,
Toasted Walnuts, Balsamic-Pancetta Vinaigrette

ENTREES

Mixed Grill \$26

Shrimp, Scallop, Calamari, Zucchini,
Eggplant, Tomato, Polenta, Salsa Verde

Fried Chicken “alla Toscana” \$24

Green Beans and Tomatoes, Potato Puree

Grilled Beef and Pork Spiedini \$32

Roast Potatoes, Spinach, Salsa Agro-Dolce

Consuming raw or undercooked food may increase your risk of foodborne illness
A gratuity of 20% will be added to groups of six or more