



Lunch

SAVORY SPREADS

CHICKPEAS Extra virgin, cracked black peppercorns	5	STEWED BORLOTTI BEANS Pecorino cheese, extra virgin, fennel pollen	5
GREEN OLIVE Basil, extra virgin, lemon juice	6	BRICK OVEN WHITE FOCACCIA Pecorino Romano, extra virgin, rosemary, garlic	8
SICILIAN CAPONATA Eggplant stew, olives, tomato, capers	6	GLUTEN-FREE BREAD BASKET	4

SHAREABLES

COLD		SALAD ADD ONS	
BRUSCHETTA GORGONZOLA CHEESE Speck prosciutto, candied celery, balsamic, roasted pear	11	Grilled Octopus	9
PEPERONATA SALAD Arugula, shaved fennel, Limoncello vinegar, parmesan cheese	12	Grilled Chicken Breast	9
FIOR DI LATTE MOZZARELLA Castelvetrano green olive foam, cherry tomatoes, balsamic	14	Blackened Gulf Shrimp	12
PIZZA SALAD Tomato pizza, greens, cherry tomatoes, Parma prosciutto, black olives, Reggiano	15	HOT	
FIELD MIX GREENS Mesclun, cherry tomatoes, arugula, endive, balsamic dressing	11	EGGPLANT PARMIGIANA Fior di latte mozzarella, baby eggplants, Reggiano snow	13
CAESAR SALAD Romaine hearts, Parmesan shaves, anchovies sliced croutons	12	ROASTED LAMB RAGÙ Rosemary, garlic white wine, creamy polenta, served tableside on a wooden board	15
INSALATA RUSSA Imported conserved tuna, boiled eggs, vegetables, Piquillo peppers, frisee	12	RISOTTO ARANCINI Taleggio cheese, mushrooms, red pepper fondue	9
		BORLOTTI BEANS SOUP potatoes, carrots, rosemary, extra virgin, tomato, goat cheese bread	9

OUR BRICK OVEN NEAPOLITAN-STYLE PIZZA

BIANCA AROMATICA Mozzarella, Fontina cheese, roasted Portobello mushrooms, Speck, caramelized shallots	15	SALAME PICCANTE PEPPERONI San Marzano tomato, mozzarella, basil, extra virgin olive oil, spicy salami pepperoni	16	ADD ON	
MARGHERITA NAPOLI San Marzano tomato, mozzarella, basil, extra virgin olive oil	14	ROMANA San Marzano tomato, smoked mozzarella, basil, black olives, broccoli rabe, Pecorino, anchovies	15	Parma Prosciutto – Speck – Buffalo Mozzarella – Parmacotto Ham	6
GORGONZOLA Roasted pear, Buffalo mozzarella, red onions, aged balsamic, Parma prosciutto	15			Spicy Salame Pepperoni – Fontina – Gorgonzola - Smoked Mozzarella	5
				Portobello mushrooms – Broccoli Rabe -Anchovies	4
				GLUTEN FREE PIZZA DOUGH OPTION	4

HOUSE MADE PASTA

SPINACH FETTUCCINE Beef-pork Bolognese ragù, tomato, Reggiano	13
MEZZE MANICHE MUSSELS Neapolitan style, white wine, basil, garlic, oregano, cherry tomato	15
SPAGHETTONI ALLE NOCI Roasted walnuts Parmesan sauce, Mascarpone cheese, crispy leeks	14
TAGLIOLINI Roasted suckling pig, extra virgin olive oil, smoked mozzarella, arugula	13
BLACK SPAGHETTI Rock shrimp, broccoli rabe, spicy Calabrese salami, bread crumbs	16
TAGLIATELLE POMODORO Crushed San Marzano tomatoes, fresh basil, extra virgin	13
ADD ON	
House Made Grilled Italian Sausage	8
Tomato Braised Giant Meatball	8
GLUTEN-FREE PASTA	4

FISH AND MEAT ENTRÉES

GRILLED BRANZINO FILET Mashed potato, mushroom ragù, stone mustard sauce	17
BRICK OVEN ROASTED CHICKEN Charred lemons, stewed fennel, Applewood smoked bacon	15
ROAST SUCKLING PIG Fennel seeds, black pepper, garlic, broccolini, arugula salad	14
SPRING VEAL STEW Porcini mushrooms, potatoes, green peas, red wine, baked polenta	16

ITALIAN STYLE PANINI

Brick oven cooked pizza dough panini

ITALIAN MUFFALETTA Olive tapenade, Sopressata, Mortadella, Coppa, Provolone	14
CHICKEN MILANESE Fontina cheese, balsamic dressing, arugula salad, served warm	15
ROASTED EGGPLANT Melted mozzarella, tomato sauce, fresh basil, Parmesan cheese	13
SIDES	8 EACH
Mashed Potatoes	
Fingerling Potatoes	
Roasted Mushrooms Ragù	
Tuscan Baked Beans	
Tomato Braised Giant Meatball	
House Made Grilled Italian Sausage	

*Consuming raw or uncooked meat, shellfish, poultry, fish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% service charge will be added to parties of 6 or more.