
HAND MADE PASTAS

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| POMODORO Handmade Linguini with our house Marinara sauce and fresh basil | 9 | Add 2 Meatballs..... | 14 |
| CACIO e PEPE Linguini with Pecorino Romano, Parmesan, butter, egg, and fresh ground pepper | | | 10 |
| CARBONARA Linguini cooked in an egg, pecorino, butter sauce with pancetta, peas, and mushrooms..... | | | 14 |
| POLLO CREMOSO Fettuccini with Roast Chicken / Mornay / Mushroom / Caramelized Onion / Sundried Tomato | | | 15 |
| SUGO (The Ultimate Meat Sauce) A savory traditional meat sauce made of cured meats, pecorino, & tomato on Pappardelle.. | | | 15 |
| GENOVESE e POLLO Fettuccini with Basil Pesto, Roast Chicken, Sundried Tomato, Nicoise Olive, & Mushrooms . | | | 15 |
| BUTTERNUT SQUASH RAVIOLI with a brown butter sage sauce and grana padano..... | | | 16 |
| RAGU BOLOGNESE A house specialty made with braised beef short ribs, fennel & sweet sausage on Pappardelle.... | | | 16 |
| SHRIMP ARRABBIATA Six shrimp on linguini with 'Angry sauce. (Spicy tomato, cheese, garlic, & pork sauce).... | | | 17 |
| LASAGNA BOLOGNESE A North Italian style composed of savory beef ragu & creamy béchamel with light marinara. . | | | 17 |

WOOD FIRED PIZZA

PIZZE ROSSE 'RED BASED PIZZAS

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| † MARGHERITA | Fior di Latte (Fresh Cow's Milk Mozzarella) / Fresh Basil / Extra Virgin Olive Oil (EVOO)..... | 13 |
| † QUATTRO FORMAGI | Fior di Latte / Parmigiano-Reggiano / Asiago / Vintage Provolone | 14 |
| SPINACI | Goat Cheese / Spinach / Grape & Sundried Tomato / Garlic / Pine Nuts..... | 16 |
| † PEPPERONI | Fior di Latte / Abruzzese Pepperoni | 14 |
| TESTA ROSSA | Fior di Latte / Coppa Piccante | 15 |
| SWEET SAUSAGE | Fior di Latte / Sweet Sausage / Peperonata (Sweet Pepper, Olive, & Onion Mix) & Oregano | 15 |
| ALLA BENNO | Fior di Latte / Prosciutto di Parma 600 / Roasted Pineapple / Jalapeno Peppers | 15 |
| PUTTANESCA | Fior di Latte / White Anchovy / Olives / Capers / Fresh Oregano..... | 15 |
| PICCANTE | Vintage Provolone / Soppresata / Crushed Red Pepper / Calabrian Peppers | 15 |
| CALABRIAN | Gorgonzola / Calabrian Peppers / Pancetta / Caramelized Onions / Smoked Chili Oil. | 15 |
| CARNE | Fior di Latte / Pancetta / Sweet Sausage / Prosciutto / Soppresata | 18 |

PIZZE BIANCHE 'WHITE BASED PIZZAS

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| † BIANCA | Fontina / Fior di Latte / Pecorino Romano / Fried Sage..... | 14 |
| † FILETTI | Fontina / Fresh Grape Heirloom Tomatoes / Arugula / Fresh Basil..... | 14 |
| APPOLONIA | Fontina / Soppresata / Fresh Basil / Egg / Black Pepper | 15 |
| DALLARA | Fior di Latte / Coppa Piccante / Arugula | 15 |
| FENNEL SAUSAGE | Fior di Latte / Spicy Sausage / Scallions / Chives / Crushed Fennel | 15 |
| PISTACHIO | Fontina / Spanish Onions / Caramelized Onions / Pistachios / Rosemary | 15 |
| FUNGO | Fior di Latte / Aged Provolone / Cremini Mushrooms / Thyme..... | 15 |
| POLLO | Provolone / Goat Cheese / Roasted Chicken / Caramelized Onions / Basil Pesto | 17 |
| BARTLETT | Gorgonzola / Wine Poached Pears / Spiced Walnuts / Arugula / Smoked Chile Oil ... | 16 |
| PARMA 600 | Fior di Latte / Pecorino / Prosciutto di Parma 600 / Arugula / White Truffle Oil..... | 18 |
| TARTUFO | Fontina / Pecorino-Romano / White Truffle Oil & Salt / Black Truffle Puree / Egg.. | 19 |

† **WEEKDAY PRIX FIX:** Between Monday & Friday from 11-2PM you may select any one of the 'Classic Neapolitan pizzas, small house salad and cup of soup for \$10!!!

ANTIPASTI

- PARMESAN FLATBREAD** oven baked with Parmigiano, dried Italian herbs, & Extra Virgin Olive Oil for dipping 6
- OLIVES AL FORNO** Oven roasted with herbs, garlic confit, citrus zest, and balsamic vinegar served with Fett 'Unta..... 8
- TRUFFLE CHEESE BREAD** Fior di Latte / Fontina / Truffle Salt / Truffle Oil.....9
- POLPETTE** Fire roasted meatballs in Sugo-Amatriciana sauce topped with Parmigiano-Reggiano served with Fett 'Unta..... 10
- BRUSCHETTA** Four toasted crostinis with melted mozzarella, tomato, and basil pesto9
- FORMAGGIO E CARNE MIXTO** Chef's select meats and cheese with house jam and flatbread..... 15

VEDURE

- SPICY BROCCOLINI** Sautéed in EVOO with chiles, garlic, and vinegar7
- BRUSSEL SPROUTS** Sautéed in EVOO with red wine vinaigrette and pancetta bread crumbs..... 9
- EGGPLANT CAPONATA** Onions / Pine Nuts / Currants / Balsamic Reduction / Fett 'Unta..... 9
- CAULIFLOWER GRATINATE** Slow cooked with onions, butter, garlic, and panna..... 8
- ROASTED BEETS** with Dijon-Apple Cider vinaigrette and watercress 7

BURRATA

- BURRATA** A hand stretched mozzarella with a cream and chopped mozzarella filling served with arugula, tomato, & flatbread .13
- BUFFULA** A distinctly richer more robust mozzarella from Italian water buffalo served with tomato, arugula, pesto, & flatbread 12
- BURRICOTA** A hand stretched mozzarella shell with a whipped ricotta and black truffle filling served with tomato & arugula. 14

PESCE

- SAUTEED CALAMARI** with green onions, mushrooms, garlic, tomato, calabrian chiles, deglazed in amaretto 11
- SPICY MUSSELS POMODORO** in red wine herb sauce, crushed chiles, garlic, and tomatoes.... 11 Add Capellini... 16

ZUPPA

- SOFFRITO SOUP** A house special made of browned vegetables, spicy sausage, vermouth, panna, & roux 4 | 7
- LENTIL CASTELLUCCIANO** A chicken broth lentil stew with pancetta (Italian bacon) and soffrito 4 | 7
- CANNELINI BEAN SOUP** A vegetarian soup with Italian white beans, carrots, celery, onions & Italian seasonings. ...4 | 7

INSALATA

- HOUSE SALAD** Mixed Greens / Pecorino/ Grape Tomato / Spanish Onion / Lemon Garlic Vinaigrette..... 3.50 | 6
- CEASAR SALAD** Romaine / House Crouton / Grana Padano / Caesar Dressing * *White Anchovy filets on request*..... 5 | 9
- SPINACH SALAD** Baby Leaf Spinach / Spiced Walnuts / Egg / Onion / Pear / Tomato / Pancetta / Balsamic Vin.5 | 9
- ADRIATIC SALAD** Spring Mix / Pepperoncini / Roast Beets / Onion / Tomatoes / Goat Cheese / Oregano Vinaigrette 5 | 9
- ROCKET SALAD** Arugula / Radicchio / Goat Cheese / Grape Tomato / Balsamic Vinaigrette 5 | 9
- CAPRESE** Fresh Fior di Latte **cow's milk mozzarella* served with basil pesto, grape tomato, and garlic confit..... 7
- CHOPPED SALAD** Onion / Artichoke / Tomatoes / Provolone / Soppressata / Peperoncini / Oregano Vinaigrette..... 16

"Add our house Rotisserie Chicken4 to any salad"

Our house made dressings include: Lemon Garlic Vin., Balsamic Vin., Oregano Vin., Green Goddess, & Caesar.

DOLCE

- BUTTERSCOTCH BUDINO** Our chilled butterscotch custard and caramel sauce topped with whip cream4
- BUDINO DI CIOCCOLATO** Our chilled double dark chocolate custard topped with whip cream4
- CHOCOLATE CHIP COOKIE** Made from scratch with butter, flour, sugar, eggs, and lots of practice..... 3
- GELATO** Locale made with two scoops of your choice. Vanilla Bean, Dark Chocolate, or Stracciatella..... 5
- SMOTHERED COOKIE** Our Chocolate-Chip with 2 scoop of Gelato, Candied Pistachios, & Carmel Sauce.8

Things to know: 💰 20% Gratuity included for parties of 6 or more. Our pizza and pasta is 100% handmade from scratch. The pizzas are naturally leavened and baked in a wood-fired brick oven at 900+Degrees. Please no substitutions only additions. Best efforts made to accommodate food allergies but we handle nuts and dairy products at all times. Our Pesto & Romesco does contain NUTS and our Pasta does contain egg. **Thank you for your patronage!**