
HAND MADE PASTAS

POMODORO Handmade Linguini with our house Marinara sauce and fresh basil9 Add 2 Meatballs..... 14

CACIO e PEPE Linguini with Pecorino Romano, Parmesan, butter, egg, and fresh ground pepper10

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

†**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 / Spinach / Garlic / Pine Nuts.. 14

†**PEPPERONI** Fior di Latte / Abruzzese Pepperoni 14

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 Peppers15

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

†**BIANCA** Fontina / Fior di Latte / Pecorino Romano / Fried Sage14

†**FILETTI** Fontina / Fresh Grape Heirloom Tomatoes / Arugula / Fresh Basil..... 14

APPOLONIA Fontina / Soppresata / Fresh Basil / Egg / Black Pepper 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 with a small house salad 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 pesto	9
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 vinegar	7
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
SAUTEED FENNEL with roasted grape tomatoes, nicoise olives, and seasoning	8

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 * <i>White Anchovy filets on request</i>	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 * <i>cow's milk mozzarella</i> served with basil pesto, grape tomato, and garlic confit.....	7
CHOPPED SALAD Onion / Artichoke / Tomatoes / Provolone / Soppresata / 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 cream	4
BUDINO DI CIOCCOLATO Our chilled double dark chocolate custard topped with whip cream	4
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!*