







MARINATED OLIVES & GIARDINIERA 7.50  

Castelvetrano green olives, house-pickled veggies



Appetizer

BRUSCHETTA 10.00 add avocado 13.00  


homemade bread topped with diced organic tomato, basil, garlic & extra virgin olive oil

GARLIC BREAD 9.00 add mozzarella 12.00  

homemade bread brushed with garlic and herb-infused extra virgin olive oil

SEAFOOD STEW Zuppa di pesce 14.00   without bread

calamari, prawns, clams, salmon, in an olive oil, white wine and garlic marinara broth, served with garlic bread

MEATBALLS & POLENTA 12.50 

grass-fed beef "Polpetta" braised in Chianti gravy, served with roasted polenta, topped with Parmigiano Reggiano

BURRATA CAPRESE 13.50  add Parma prosciutto 17.50


creamy mozzarella, organic heirloom tomatoes, extra virgin olive oil, Sicilian salt & basil

RATATOUILLE 10.00   add fresh Ricotta 13.00

seasonal organic veggies sauteed in extra virgin olive oil, herb bouquet & a touch of marinara

CURED MEAT ANTIPASTO BOARD 18.90  

Parma prosciutto, Italian artisanal ham, salame & Mortadella served with house pickled Giardiniera & Castelvetrano olives

CHEESE ANTIPASTO BOARD 11.90 

Selection of Italian cheeses, served with a marmalade and honey roasted nuts

COMBO MEAT & CHEESE BOARD 22.90 

Drinks

COKE | SPRITE 4

SAN PELLEGRINO 4

LEMON | ORANGE | POMMEGRANADE

WATER 3.5

PANNA SPRING WATER

PELLEGRINO SPARKLING WATER



HOUSEMADE 3.5

LEMONATE | ICE TEA




Supps

GRANDMA' MINISTRONE 5.00 \ 10.00  



seasonal organic veggies and herb bouquet in a savory vegetable broth

PASTA & FAGIOLI 10.50   without pasta



Sixteen different beans slowly cooked overnight, with "mattagliati" pasta

GARDEN 6.90   



greens, kale, arugula, olives, cherry tomatoes, fennel, carrot & balsamic vinaigrette dressing

SANTACROCE 9.90|13.50   vegetarian



greens, kale, arugula, fennel, carrots, toasted hazelnuts, feta cheese, Parmigiano Reggiano & lemon citronette dressing

CONTADINO 9.90|13.50   vegetarian

greens, arugula, pears, candied walnuts, Gorgonzola cheese & Modena balsamic reduction



MEDITERRANEA 9.90|13.50   vegetarian

Greens, cherry tomatoes, olives, Fior di latte mozzarella & balsamic vinaigrette

SALMON NICOISE 16.50  

greens, red onion, egg, avocado, potato, cherry tomatoes, house preserved salmon & Dijon dressing

Specialities

EGGPLANT PARMIGIANA 16.00   vegetarian

Layers of brick oven roasted eggplant with San Marzano marinara, mozzarella, Parmigiano Reggiano & basil

CHICKEN PARMIGIANA 21.00

Pair of chicken thighs a la Milanese, marinara, artisanal ham, mozzarella, Parmigiano Reggiano finished in the brick oven

SALMON FILET 23.00  

Rubbed with parsley, garlic and extra virgin olive oil, roasted in the brick oven & served with sauteed veggies and a Dijonaise

CALZONE NAPOLETANO filled with sauce, mozzarella, ricotta and artisanal ham 16.50

CALZONE TRAMONTI filled with sauce, mozzarella, mushrooms and egg 17.50  vegetarian

Calzones

GNOCCHI CHEESE 17.00  vegetarian


Fluffy potato dumplings in a classic Fontina creamy sauce

SPAGHETTI AL POMODORO 12.50  vegetarian

San Marzano & cherry tomato marinara with garlic, basil, extra virgin olive oil & Parmigiano Reggiano

SPAGHETTI & MEATBALLS 16.50


Spaghetti al Pomodoro with grass-fed beef "Polpette", extra virgin olive oil & Parmigiano Reggiano

RAVIOLI MUSHROOM 21.00  vegetarian

filled with Porcini mushrooms and sauteed in a creamy truffle sauce, topped with Parmigian & parsley

PAPPARDELLE A LA BOLOGNESE 18.00


The classic Italian meat sauce (grandma Enza's recipe) with ribbons of egg noodles, topped with Parmigiano Reggiano

FETTUCCINE AL PESTO 17.00  vegetarian

Fresh, homemade pesto, prepared a la Genovese with potato, green beans and Pecorino Romano

LASAGNA 18.00

Layers of egg noodles, Bolognese, bechamelle, mozzarella & Parmigiano Reggiano... northern Italian style

SEAFOOD PENNE 19.90 

Calamari, prawns, clams, salmon, in a white wine, garlic, parsley & San Marzano marinara sauce

Sub any pasta for Italian imported gluten-free pasta 3.00

Lunch Specials ... Monday thru Friday 12.00pm - 3.00pm

SALADS 11.50 (Large) MEDITERRANEA | SANTA CROCE | CONTADINO

PIZZAS 11.00 MARGHERITA | PEPPERONI | MAMMAROSA | SICILIANA

PASTAS 10.50 (Lunch size) GNOCCHI CHEESE | SPAGHETTI POMODORO
PAPPARDELLE BOLOGNESE | FETTUCCINE PESTO

PANINI 10.00

Caprese MOZZARELLA | HEIRLOOM TOMATOES | EXTRA VIRGIN | FRESH BASIL

Porto Cervo PARMA PROSCIUTTO | BRIE CHEESE | ARUGULA | TRUFFLE OIL

Portofino SMOKED SALMON | MARINATED ZUCCHINI | GOAT CHEESE

FOR 4.00 ADD: GARDEN SALAD | RATATOUILLE | MINESTRONE CUP

- MARGHERITA *tomato sauce, mozzarella and fresh basil* 12.50 
- BUFALINA *tomato sauce, double mozzarella, cherry tomatoes and fresh basil* 16.50 
- PEPPERONI *tomato sauce, mozzarella, artisanal Pepperoni* 14.00
- CAPRICCIOSA *tomato sauce, mozzarella, artisanal Italian ham, mushrooms and one egg* 16.90
- STAGIONI *tomato sauce, mozzarella, artisanal Italian ham, mushrooms, olives and artichoke* 16.90
- SAUSAGE *tomato sauce, mozzarella, homemade sausage and red onion* 16.00
- PARMA *tomato sauce, mozzarella, arugula, fresh sliced Parma prosciutto* 18.00
- FORMAGGI *tomato sauce, mozzarella, Fontina, Gorgonzola & Parmigiano Reggiano* 15.50 
- MAMMAROSA *tomato sauce, mozzarella, thin sliced bell pepper, zucchini and eggplant* 15.50 
- MEO *tomato sauce, mozzarella, salame, homemade sausage, Fontina and red onion* 17.00
- SICILIANA *tomato sauce, mozzarella, anchovies, taggiasche olives, capers and oregano* 16.00
- DIAVOLA *tomato sauce, mozzarella and salame cured in pepperoncino Calabrese oil* 16.00
- BURRATOZZA *tomato sauce, anchovies, garlic & parsley, topped with fresh Burrata* 19.00
- PORCINI TRUFFLE *mozzarella, garlic & parsley, goat cheese and Porcini mushrooms* 19.00 
- NOCI *mozzarella, Gorgonzola, walnuts and pears* 16.50 
- SEABRIGHT *mozzarella, cherry tomato, lightly spiced kale, homemade sausage and Fontina* 17.00
- TRICOLORE *baked and fresh mozzarella, cherry tomato and arugula* 16.00
- SALMON *mozzarella, goat cheese, smoked salmon, arugula and avocado* 19.00

ADD PARMA PROSCIUTTO | ARTISANAL HAM | ITALIAN SAUSAGE | ANCHOVIES 4.00

ADD ARUGULA | CHERRY TOMATOES | OLIVES | MUSHROOMS 3.00

Enjoy any pizza with homemade gluten-free crust 3.00