



# PIZZERIA

*During peak times pizzas may take longer*

## ROSSO

<b>MARGHERITA</b>	Mozzarella, tomato sauce, pecorino, and sweet basil. <b>\$13</b> Add burrata <b>\$3</b>
<b>PEPPERONI</b>	Gaeta olives, red onion, fresh mozzarella, pecorino, pepperoni <b>\$15</b>
<b>SALSICCIA</b>	Sweet Italian sausage, pepperoncini, aged provolone, red onion, peppers <b>\$16</b>
<b>RUCOLINA</b>	Aged provolone, speck ham, arugula, farm egg, pecorino, pepperoncini <b>\$19</b>

## BIANCA

<b>FUNGHI</b>	Portabella, button, and shiitake mushrooms, cipollini onions, provolone cheese <b>\$17</b>
<b>ARTICHOKE</b>	Roasted garlic, spinach pesto, pecorino cheese, lemon zest <b>\$14</b>
<b>ITALIAN</b>	Prosciutto, capicola, finocchiona, aged provolone, mozzarella, pecorino <b>\$18</b>
<b>SHORT RIB</b>	Tuscan-braised beef short ribs, provolone, onions, pepperoni, pepperonata <b>\$18</b>
<b>BURRATA CLASSICO</b>	Burrata, oven-roasted tomatoes, pecorino, basil pesto, vincotto drizzle <b>\$21</b>

# PANINI

*Available Monday through Friday 11 am to 3 pm*

### ITALIAN PANINI

Pepperoni, mortadella, and finocchiona topped with fresh tomato, red onion, banana peppers, arugula, and smoked provolone cheese drizzled with our house-made creamy Italian vinaigrette served on a house-made bread hot off the press **\$15**

### POLPETTE PANINI

Three veal and beef meatballs topped with smoked provolone cheese, served on house-made bread hot off the press with a side of warm pomodoro sauce for dipping **\$15**

# HOT PLATES

### BISTECCA E PATATE

8-oz char-grilled New York strip, rosemary frites, Italian chimichurri **\$42**

### FARMHOUSE CHICKEN

One-half marinated all-natural chicken served with dressed squash-and-zucchini noodles, red onion, and blistered cherry tomatoes **\$23**

### TUSCAN-BRAISED SHORT RIB

Tuscan-braised beef short ribs topped with onion frites resting on a bed of our creamy mascarpone polenta **\$30**

### BRANZINO

Seared Mediterranean sea bass topped with a salsa verde served alongside Tuscan potatoes **\$36**

# SALADS

Add chicken, shrimp, Italian sausage \$5  
Add meatball \$3.50

### BURRATA CAPRESE

Heirloom tomato, basil pesto, balsamic vinegar, sea salt **\$16**

### CHOPPED SALAD

Mixed lettuce, basil, red onion, cucumber, celery, garbanzo beans, finocchiona, aged provolone, housemade creamy Italian vinaigrette **\$13**

### CAESAR

Crisp romaine, white anchovies, farm egg, fresh parmesan, housemade garlic anchovy dressing **\$13**

# SOUP

Ask your server for today's soup

# SMALL PLATES

<b>ROASTED BROCCOLINI</b>	Roasted on a bed of tonnato sauce, pecorino, lemon, Calabrian chili, garlic pangrattato <b>\$12</b>
<b>GARLIC AND GOAT CHEESE</b>	Roasted Colossal garlic with whipped herb spread and crostinis <b>\$11</b>
<b>ARANCINI</b>	Fried rice balls stuffed with prosciutto and cheese served with a pomodoro sauce <b>\$12</b>
<b>BRUSCHETTA</b>	Tomato, basil, garlic, extra virgin olive oil, parmigiano <b>\$11</b>
<b>CALAMARI</b>	Lemon caper aioli, marinara <b>\$14</b>
<b>GARLIC SHRIMP</b>	Shrimp sautéed with shallots, garlic, white wine, and butter, served with Italian bread <b>\$18</b>
<b>CHEF POLPETTE</b>	Chef's rotating creation. Ask your server for today's selection <b>\$15</b>
<b>SAUSAGE AND PEPPERS</b>	Wild boar and fennel sausage, creamy polenta, peperonata <b>\$14</b>
<b>TUSCAN POTATOES</b>	Baby new potatoes, garlic, Calabrian chili, fresh oregano <b>\$9</b>
<b>PECORINO PLATE</b>	Pecorino cheese al forno with Italian bread, pears, and spiced truffle honey <b>\$16</b>

# PASTA

Add chicken, shrimp, Italian sausage \$5  
Add meatball \$3.50

### PESTO PASTA

Fettuccini pasta, basil pesto, garlic, oven-roasted tomatoes, pistachio pangrattato **\$18**

### TRUFFLE BUTTER PASTA

Bucatini tossed with mushrooms in a truffle butter sauce **\$18**

### PENNE ALLA ARRABBIATA

Spicy tomato sauce with roasted garlic, broccolini, Calabrian chilies, fresh oregano, fresh shaved Parmigiano **\$17**

### RAGOUT ALLA BOLOGNESE

Tomato-braised veal and pork served over pappardelle noodles, topped with ricotta **\$21**

### PASTA ALFREDO

Fettuccine tossed in creamy Parmesan sauce, topped with garlic pangrattato **\$16**

### CACIO E PEPE

Bucatini pasta with traditional Pecorino cheese and black pepper sauce **\$15**

## BREAD SERVICE

Housemade bread and butter served with extra virgin olive oil **\$7**

# CHEF'S FEATURES

Ask your server for today's special feature

Ask your server about menu items that are cooked to order or served raw. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some items may contain seafood. A 20% gratuity will be added to parties of 8 or more. For parties of 12 or more, we are able to split the check evenly up to four ways only.