

Antipasti

Calamari Fritti 15

Crispy fried calamari with marinara

Cozze alla Marinara 15

Prince Edward Island mussels in spicy tomato sauce

Bruschette alla Romana 9

Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette Pomodorini con Prosciutto 12

Garlic toast with imported prosciutto di Parma, whipped ricotta, garlic, basil, teardrop tomatoes, and black pepper, all drizzled with local honey

Lenticchie e Spinaci 14

Braised lentils served warm with sautéed spinach, carrots, celery, and onions, topped with crumbled goat cheese

Arancini Benedict* 12

Crispy risotto, soft poached eggs, basil, hollandaise, prosciutto di Parma, and house potatoes

Shrimp and Polenta 13

North Carolina stone ground grits, spicy sautéed shrimp, red peppers, caramelized onions, and baby spinach

Frittata Bianca 11

Open-faced egg white omelette, seasonal vegetables, arugula salad, and shaved cheese

Omelet (any two) 12

Prosciutto di Parma, sausage, asparagus, tomatoes, peppers, mushrooms, onions, olives, baby spinach, fontina, mozzarella, parmesan, served with house potatoes
Extra ingredient \$1

Quattro Stagioni* 14

Prosciutto, artichokes, mushrooms, olives, and egg

Napoletana 13

Arugula, cherry tomatoes, garlic, olive oil, provolone, and shaved parmesan

Margherita 13

Plum tomatoes, basil, and fresh mozzarella

Pollo alla Milanese 14

Lightly-breaded chicken breast sautéed with butter and sage, topped with arugula, fresh tomatoes, red onion, and shaved parmesan cheese with a drizzle of aged balsamic

Pollo Parmigiana 16

Crispy chicken breast, San Marzano tomato sauce, hand-pulled mozzarella, and arugula, served with Nonna's linguine aglio e olio, parmesan, and extra virgin olive oil

Salmone con Carciofi* 17

Grilled salmon, marinated artichokes, sun-kissed tomatoes, and sautéed spinach

Two Eggs* 3

Toast 2

Bacon 3

Sausage 3

Pancakes 4.5

House Potatoes 4

Creamy Polenta 3.5

Fresh Fruit 4



BRUNCH

Insalate

Insalata alla Francesca 8

Romaine, endive, and radicchio with blue cheese, fresh vegetables, lemon, and balsamic

Caesar Salad* 7

Classic Caesar with roasted peppers, garlic crotons, and shaved parmesan

Italian Wedge Salad 9

Romaine wedge, tomatoes, and pepper bacon with gorgonzola dressing

Farmer Salad 8

Seasonal vegetables, mixed greens, white balsamic vinaigrette, goat cheese

Carpaccio con Avocado* 14

Thinly-sliced raw sirloin with capers, tomatoes, mushrooms, avocado, lemon, olive oil, and parmigiano

Barbabietole con Rucola 11

Roasted beets, gorgonzola, arugula, toasted walnuts, truffle oil, sea salt, and olive oil

Breakfast Americana* 14

Two eggs any style, house potatoes, Italian sausage, applewood-smoked bacon, and toast

Steak and Eggs* 17

Grilled 4 oz filet mignon, house potatoes, onions, peppers, spinach and two fried eggs

Vanilla Bean French Toast 11

Candied walnuts and warm blueberry-basil compote

Italian Croque Madame 13

Italian bread with sautéed spinach, lightly-fried egg, prosciutto, and fontina cheese fondue, all drizzled with truffle oil

Carne 15

Tomato sauce, Italian sausage, basil, shallots, chili flake, garlic breadcrumbs

Create Your Own (any two) 13

Sausage, olives, mushrooms, artichokes, spinach, onions, broccoli, anchovies, eggplant prosciutto \$2 - extra ingredient \$1

Rigatoni dei Sardi 13

Rigatoni, tomato, Italian sausage, wild mushrooms, onions, herbs, and parmigiano

Fusilli Con Pollo Arrosto 13

Fusilli, slow-roasted chicken, asparagus, leeks, and nduja breadcrumbs

Davanti Burger* 15

Char prime burger, roasted tomatoes, crispy mozzarella, arugula, bacon jam, and roasted garlic aioli on a brioche bun

Colazione

Pizza

Secondi

Contorni