

Bread

Freshly Baked In-House Daily

Garlic Bread 10

Blended Cheeses, Herbs, Marinara Sauce

Focaccia of the Day 12

Plain & Savory Butter

Raw Bar

Oysters*

6 for 25 ... 12 for 50

Pink Ground Peppercorn, Prosecco Mignonette

Tuna Poke-Itale* 24

Olive Oil, Rosemary, Garlic Chips, Calabrian Pepper

Antipasti

Salumi Misti Italian Cured Meats, Cheeses, Marinated Olives, Pickled Vegetables & Grilled Bread 32

Burrata Homemade Jam of the Day, Crostini 25

Calamari Zucchini Fritti Lemon Aioli 18

Meatballs Tomato Sauce, Caramelized Onions 19

Toasted Ravioli Chard, Spinach, Ricotta Filling, Tomato Basil Dip 16

Mushroom Ragu Slow-Cooked Wild Mushrooms, Creamy Polenta, Parmigiano 22

Roasted Brussel Sprouts Pancetta, Honey, Balsamic 19

Garozzo's of Kansas City Sausage Grilled Italian Sausage Links, Roasted Peppers, Onions, Focaccia 17

Insalata e Pomodori ... From our Farm

add Chicken 10 or Shrimp 13

Chopped Chickpeas, Salami, Pepperoncini, House Vinaigrette 20

Caesar* Chilled Romaine, Focaccia Croutons 17

Fresh Clipped Greens Persian Cucumber, Shaved Carrot, Balsamic Vinaigrette 17

Roasted Beets Herbed Whipped Goat Cheese, Cara Cara Orange, Honey Balsamic Vinaigrette 19

Butter Lettuce Gorgonzola, Roasted Pears, Candied Walnuts, Honey Vinaigrette 20

Pizza

Our Dough Is Hand Formed & Fermented For At Least 48 hrs

Margherita 26

Tomato Sauce, Mozzarella,
Basil, Sea Salt

Marinara 26

Roasted Garlic Slices, Crushed Tomato,
Basil, Sea Salt

Funghi & Roasted Fennel 29

Shiitake, Cremini & Oyster Mushrooms, Thyme
Fontina & Sottocenere

Garozzo's of Kansas City Pizza 27

Italian Pork Sausage, Tomato Sauce, Mozzarella
Fennel Seed

Classic Pepperoni 27

Tomato Sauce, Cheese, Oregano

Autonno Pizza 29

Mozzarella, Roasted Butternut Squash, Crispy Prosciutto
Fresh Sage

Pasta

Tagliatelle al Ragù di Cinghiale 28

Spinach Tagliatelle, Wild Boar Ragu, Rosemary Parmigiano

Fresh Fettuccine 27

Shrimp, Garlic, Light Lemon Cream Sauce

Linguine Vongole 29

Fresh Clams, Yellow Tomatoes, Garlic, Leeks

Fusilli alla Vodka 26

Tomato Cream Sauce, Calabrian Peppers
+ chicken 10 OR shrimp 13

Pumpkin Mac N Cheese 26

Roasted Pumpkin, Pancetta, Spinach
Fontina, Toasted Breadcrumbs

Spaghetti with Meatballs 25

Tomato Sauce, Basil, Garlic

Orecchiette 27

Broccolini, Garlic Confit, Garozzo's Italian Pork Sausage

Penne Primavera 28

EVO, Garden Vegetables, Red Pepper Flakes
+ chicken 10 OR shrimp 13

Lasagna 29

Slow Cooked Beef Bolognese & Béchamel, Grana Padano

Piatti del Giorno

Chicken Piccata Sauteed Chicken Breast, Lemon Sauce, Capers, Pasta of the Day 36

Cioppino Whitefish, Clams, Salmon, Shrimp, Fennel, Tomato, Wine Broth, Grilled Bread 42

Sole Milanese Swiss Chard, Grilled Lemon 38

Prime Flat Iron Steak* Fresh Tossed Arugula, Fennel, Gorgonzola Sauce 48

Branzino al Forno Fennel, Castelvetro Olives, Orange Segments, Rosemary EVO 52

House Sparkling, Fresh Juice Peach Bellini or Orange Juice 30...2 Hour Limit

Antipasti

- Garlic Bread *Baked In-House Daily, Blended Cheeses, Herbs, Marinara Sauce* 10
- Focaccia of the Day *Plain & Savory Butter* 12
- Burrata *Homemade Jam of the Day, Crostini* 25
- Tuna Poke-Itale* *Olive Oil, Rosemary, Garlic Chips, Calabrian Pepper* 24
- Toasted Ravioli *Chard, Spinach, Ricotta Filling, Tomato Basil Dip* 16
- Calamari Zucchini Fritti *Lemon Aioli* 18
- Meatballs *Tomato Sauce, Caramelized Onions* 19
- Garozzo's of Kansas City Sausage *Grilled Italian Sausage Links, Roasted Peppers, Onions, Focaccia* 17

Insalata e Pomodori ... From our Farm

add Chicken 10 or Shrimp 13

- Chopped *Chickpeas, Salami, Pepperoncini, House Vinaigrette* 20
- Caesar* *Chilled Romaine, Focaccia Croutons* 17
- Fresh Clipped Greens *Persian Cucumber, Shaved Carrot, Balsamic Vinaigrette* 17
- Butter Lettuce *Gorgonzola, Roasted Pears, Candied Walnuts, Honey Vinaigrette* 20

Pizza

Our Dough Is Hand Formed & Fermented For At Least 48 hrs

- Margherita *Tomato Sauce, Mozzarella, Basil, Sea Salt* 26
- Marinara *Roasted Garlic Slices, Crushed Tomato, Basil, Sea Salt* 26
- Autonno Pizza *Mozzarella, Roasted Butternut Squash, Crispy Prosciutto, Fresh Sage* 29
- Funghi & Roasted Fennel *Shitake, Cremini & Oyster Mushrooms, Thyme, Fontina & Sottocenere* 29
- Garozzo's of Kansas City Pizza *Italian Pork Sausage, Tomato Sauce, Mozzarella, Fennel Seed* 27
- Classic Pepperoni *Tomato Sauce, Cheese, Oregano* 27

Pasta

- Fresh Fettuccine *Shrimp, Garlic, Light Lemon Cream Sauce* 27
- Linguine Vongole *Fresh Clams, Yellow Vesuvio Tomatoes, Garlic, Leeks* 29
- Spaghetti with Meatballs *Tomato Sauce, Basil, Garlic* 25
- Lasagna Slow Cooked *Beef Bolognese & Béchamel, Grana Padano* 29
- Fusilli alla Vodka *Tomato Cream Sauce, Calabrian Peppers* 26
+ chicken 10 OR shrimp 13
- Penne Primavera *EVO, Garden Vegetables, Red Pepper Flakes* 28
+ chicken 10 OR shrimp 13

Lunch

- Heirloom 'Nduja Boat *Rustic Flatbread, 'Nduja, Heirloom Tomatoes, Mozzarella, & Side Salad* 24
- Frittata *SEV Vegetables & Goat Cheese, Fresh Baguette, Jam, Roasted Potatoes* 19
- Chicken Piccata *Sauteed Chicken Breast, Lemon Sauce, Capers, Pasta of the Day* 36
- Chicken or Sole Milanese *Arugula Salad, Grilled Lemon* 38
- Herb Roasted Salmon *Vesuvio Tomato & Fennel Risotto* 42

Sandwiches 23

- Meatball Parm *Torpedo Bun, Housemade Beef Meatballs, San Marzano Tomato Sauce, Mozzarella, Parmesan*
- Grilled Chicken Pesto *Sourdough, Grilled Marinated Chicken Breast, Sun-dried Tomatoes, Mozzarella*
- Italian Cold Cut Hero *Torpedo Bun, Salami, Mortadella, Cured Ham, Provolone, Tomato, Red Onion, Arugula*

CORKAGE: \$40 per 750ml bottle, Maximum 2 bottles. \$80 per 1.5L bottle, Maximum 1 bottle.

Champagne & Sparkling

LUCA BOSIO NV *Prosecco DOC Italy* 15 / 60

LUCIEN ALBRECHT NV Brut, Crémant D'Alsace 17 / 68

ROEDERER NV *Brut, Anderson Valley* 85

Rosé

SLAY ESTATE 2024 *Rosé of Pinot Noir, Sta. Rita Hills* 18 / 72

TABALIPA WINE CO. 2023 *Rosé of Syrah, Santa Ynez Valley* 16 / 64

White

SLAY ESTATE PREMIER 2023 *Chardonnay, Sta. Rita Hills* 25 / 100

SLAY 2024 Sauvignon Blanc, Santa Ynez Valley 17 / 68

VINO DEI FRATELLI 2023 *Pinot Grigio DOC Friuli, Italy* 16 / 64LA SCOLCA 2023 *Gavi Bianco Secco DOCG Italy* 72FEUDI DI SAN GREGORIO 2022 *Falanghina* DOC Campania, Italy 60FEUDI DI SAN GREGORIO 2021 *Greco di Tufo DOCG Campania, Italy* 65

Tuscany

GABBIANO Cavaliere d'Oro 2022 *Chianti DOCG* 16 / 64

PIEMAGGIO Le Fioraie 2020 *Chianti Classico* DOCG 80

RUFFINO Riserva Ducale Oro 2020 *Chianti Classico Gran Selezione* DOCG 85

CERBAIA 2018 Brunello di Montalcino DOCG 160

IL POGGIONE 2019 Brunello di Montalcino DOCG 180

MARCHESI ANTINORI Tignanello 2021 Toscana, Sangiovese Blend 275

ORNELLAIA 2018 Bolgheri Superiore DOC 400

Piedmont

PAOLA SORDO 2020 *Dolcetto D'Alba* DOC 15 / 60

LUCA BOSIA 2019 *Barbaresco* DOCG 25 / 100

REVERSANTI 2021 *Barbaresco* DOCG 110RENATO RATTI Battaglione 2024 *Barbera d'Asti* DOCG 68ALDO CONTERNO Il Favot 2021 *Langhe Nebbiolo DOC* 110

CA'ROME' Cerretta 2018 Barolo DOCG 150

ALDO CONTERNO 2020 *Bussia Barolo DOCG* 240

Other Reds

SLAY ESTATE PREMIER 2021 *Pinot Noir, Sta. Rita Hills* 25 / 100SLAY ESTATE 2022 *Pinot Noir, Sta. Rita Hills* 125

TABALIPA WINE CO 2022 *Syrah, Sta. Barbara County, CA* 20 / 80

DAOU 2022 Cabernet Sauvignon, Paso Robles 17 / 64

ALEKSANDER 2019 Bordeaux Blend, By Sasha Vujacic, Paso Robles 120

CIENTO CELLARS Corazon 2023 GSM Blend, Paso Robles 95

CIENTO CELLARS Left Bank 2023 Cabernet/Cab Franc Blend, Paso Robles 95

CIENTO CELLARS 2023 Cabernet Franc, Paso Robles 95

AWINECO Compassion 2021 Cab Sauvignon, Yountville, Napa Valley 125

SALDO 2022 Zinfandel, Oakville, CA 72

Bottle Beer

BIRRA DOLOMITI Pils, Blond Lager, 4.9%, Italy 12

BIRRA DOLOMITI Rossa, Double Malt, 6.7%, *Italy* 12

BIG NOISE, Lager 4.6%, Oregon 10

BEST DAY BREWING *Non-Alcoholic, Northern CA* 9