

Vegetable Antipasti

artichoke hearts

garlic, breadcrumbs, pecorino, e.v.o.o. 12.

roasted beets

goat crema, balsamic, orange, pistachio gremolata 12.

grilled asparagus

lemon ricotta, agrodolce 12.

grilled broccolini

salsa verde, grana 12.

Starters

socca

chickpea flatbread cooked in the brick oven with sage, onions & pecorino 14.

eggplant rollatini

grilled eggplant stuffed with ricotta, roasted in the brick oven with tomato & parmesan 16.

fritto misto

crispy calamari, shrimp, zucchini & banana peppers with spicy marinara 20.

zuppa our daily soup 12.

Salads

caesar

little gem romaine, anchovy vinaigrette, pecorino, croutons, black pepper 16.

arugula

fennel, shaved parmesan, lemon vinaigrette 15.

spinach

pickled strawberries, almonds, manchego, white balsamic vinaigrette 18.

add grilled chicken breast or grilled shrimp to any salad +\$7.

Entree Salads

chicken paillard

thin cutlet grilled & topped with a chopped tomato & mozzarella salad 24.

grilled salmon*

warm quinoa salad with scallions, radish, tomatoes, arugula, pesto, lemon vinaigrette 26.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



NIZZA

GLUTEN FREE FRIENDLY LUNCH

We are committed to insuring that all ingredients used on this menu are gluten free, & that our staff is well trained in regards to safe preparation procedures. However, our kitchen is not gluten free & there is always a risk that cross contamination may occur.

Pasta

we use imported Italian Corn Pasta

spaghetti pomodoro

san marzano tomatoes, grana parmesan 21.

cacio e pepe

spaghetti, butter, olive oil, parmesan, pecorino & lots of black pepper 23.

spicy rigatoni vodka

tomato, cream, calabrian chilies, vodka 25.

gnocchi

baked in the brick oven with tomato sauce, mozzarella, parmesan & breadcrumbs 24.

rigatoni alla buttera

sweet Italian sausage, tomatoes, spring peas, shallots, garlic, basil, cream, parmesan 28.

funghi

spaghetti, mushrooms, garlic, white wine, arugula, parmesan, butter 27.

spaghetti frutti di mare

shrimp, clams, mussels, calamari, tomatoes, calabrian chilies, white wine, parsley 29.

Pizze

we use Italian G.F. Pizza Flour

margherita

imported tomato, fresh mozzarella, basil 20.

pepperoni

tomato, mozzarella, nduja, basil 22.

bianca

fonduta, ricotta, pecorino, calabrian chili, garlic, lemon, arugula 22.

sausage

tomato, smoked mozzarella, pickled peppers, red onion 22.

mushroom

black truffle cream, roasted mushrooms, caramelized onions, goat cheese 22.

quattro formaggi

gorgonzola, smoked mozzarella, fontina, pecorino, spicy honey 22.

piccante

tomato, roasted garlic, pickled long hots, calabrian chilies, ricotta, oregano 22.