

Vegetable Antipasti

roasted beets

goat crema, balsamic, orange,
pistachio gremolata

roman artichoke hearts

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

grilled broccolini

salsa verde, grana

roasted red kuri squash

ricotta crema, raisin & pine nut agro dolce

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

Salads

caesar

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

arugula

shaved parmesan, lemon vinaigrette, radish 15.

fagiolini

green beans, tomatoes, potatoes, fennel,
onions, basil pesto, red wine 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 25.

grilled salmon*

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

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, green peas,
shallots, garlic, basil, cream, parmesan 27.

funghi

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

frutti di mare

spaghetti, clams, shrimp. calamari, mussels, garlic,
white wine, tomatoes, peperoncino, parsley 28.

Pizze

we use Italian G.F. Pizza Flour

margherita

imported tomato, fresh mozzarella, basil 18.

spicy vodka

vodka sauce, mozzarella, jalapenos, basil 22.

yellow margherita

yellow tomato passata, buffalo mozzarella, basil 24.

pepperoni tomato, mozzarella, nduja, basil 20.

doppio

red & yellow tomato passata, burrata,
cherry tomatoes, parmesan, basil 22.

nuova bianca crescenza, fresh mozzarella,
arugula, pickled red onions, chili flakes, parmesan 20.

quattro formaggio

gorgonzola, fontina, smoked mozzarella, pecorino,
spicy honey 23.

sausage

tomato, fresh mozzarella, sausage,
shaved onions, pecorino, chili oil 20.

mushroom

tomato, mixed mushrooms,
caramelized onions, fontina 22.

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