

Vegetable Antipasti

grilled asparagus
whipped ricotta, basil pesto 12.

fava bean dip
raw vegetables, e.v.o.o. 10.

roman artichoke hearts
garlic, breadcrumbs, pecorino, e.v.o.o. 12.

roasted beets
goat crema, balsamic bianco, pistachios 10.

grilled broccolini
red wine vinaigrette, anchovies, chili oil 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.

burrata
tomato jam, balsamic syrup, basil, bruschetta 18.

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

prosciutto di parma
ripe melon, ricotta, spicy honey 22.

zuppa our daily soup 12.

Salads

arugula
fennel & shaved parmesan, lemon vinaigrette 15.

spicy antipasto
cabbage, soppressata, provolone, fennel,
mushrooms, onions, roasted peppers, olives 18.

caprese
long wind farm tomatoes, ovoline,
basil vinaigrette, extra virgin olive oil 19.

grilled chicken caesar
little gem romaine, anchovy vinaigrette,
pecorino, croutons, black pepper 22.

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

grilled salmon*
warm quinoa salad with spring onions, radish,
tomatoes, arugula, pesto, lemon vinaigrette 26.

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



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.

primavera
rigatoni, peas, pancetta,
spring onions, grana 25.

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

vongole
spaghetti, clams, white wine,
lemon, butter, breadcrumbs 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.