



LUNCH

\$22 2-COURSE LUNCH

CHOOSE ONE • snack
• personal app
• personal salad:
• caesar, kale, house

CHOOSE ONE • personal pizza
• sandwich
• salad + chicken/burrata:
• caesar, kale, house

+ ADD A SCOOP OF GELATO \$2

SNACKS

PIZZA BIANCA 5
house bread sticks

ADD A DIP 2 each
basil pesto | calabrian chili ranch
tallegio fonduta

OLIVES 6
citrus marinated olives, sopressata, pecorino

MARINATED VEGETABLES 5
seasonal vegetables, giardiniera style



APPS

ARANCINI 10
fried porcini risotto, parmigiano
chives, truffle aioli

VEGGIE FRITTO MISTO 12
crispy broccoli, cauliflower, green bean
pickled pepper, calabrian chili ranch

CALABRESE HOT WINGS 12
honey-calabrian chili glaze
blue cheese crema

PROSCIUTTO & BURRATA 14
creamy mozzarella, prosciutto di parma
sweet pickled melon, toasted pine nuts,
pizza bianca

TUSCAN POTATOES 8
parmigiano fonduta

SALADS

add burrata 5 · chicken 7 · salmon 8 · prawns 9 · steak 9

CAESAR 12
romaine, radicchio, parmigiano croutons, caesar dressing

KALE* 12
baby kale, apple, gorgonzola, candied walnuts
maple-sherry vinaigrette

HOUSE 10
mixed greens, taggiasca olives, heirloom cherry
tomatoes, pickled red onion, red wine vinaigrette

NICOLETTA CHOPPED 14
romaine and radicchio lettuces, ham, provolone
pepperoni, olives, peppadews, chickpeas

ITALIAN COBB 16
roasted turkey, smoked pancetta, 7-minute egg
heirloom cherry tomatoes, pickled red onion
blue cheese, mustard dressing

HOUSE PIZZAS

signature 3-day dough
full size // personal size

CLASSICA 18 // 11
pomodoro, whole milk mozzarella
aged parmigiano, fresh basil

CALABRESE 23 // 15
thick-cut pepperoni, fennel sausage
red onions, pomodoro, mozzarella

PARMIGIANA 20 // 12
fried eggplant, fior di latte, ricotta
marinated tomatoes, pomodoro, basil

FUNGHI 20 // 12
beech mushrooms, parmigiano, spinach
porcini, marsala, mozzarella

MAMBO 22 // 14
breaded chicken, provolone, mozzarella,
scallions, mambo sauce

SWAP FOR A PERSONAL GLUTEN-FREE CRUST^ +3
^gluten-free pizzas may contain traces of
wheat as they are prepared in the same oven

GLUTEN FREE PASTA & PIZZA CRUSTS AVAILABLE!



CHEF / OWNER MICHAEL WHITE
CHEF DI CUCINA KRIS JIMENEZ

*contains nuts

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

SANDWICHES

served with house-made potato chips

PARM SANDWICH 15
choice of crispy chicken or lafrieda meatball patty
with pomodoro and stracciatella

ITALIAN SANDWICH 15
prosciutto, mortadella, sopressata, provolone, pickled
peppers, herb dressing

ROASTED TURKEY 15
house-roasted turkey, smoked provolone, pancetta, dijonaise,
watercress, confit tomato, pickled onion

ROASTED PORTOBELLO 14
stracciatella cheese, watercress, garlic spread,
toasted brioche

STEAK SANDWICH 16
roasted prime sirloin, provolone, marinated peppers

FRESH PASTA

SPAGHETTI POMODORO 18
semolina pasta, pomodoro
add two nicoletta meatballs 8 · add burrata 3

TAGLIATELLE VERDE 22
spinach tagliatelle, traditional bolognese
sheep's milk ricotta

GNOCCHI AL FORNO 21
oven-baked ricotta gnocchi, parmigiano
spinach, roasted mushrooms, smoked provolone

CAMPANELLE NERO 23
squid ink pasta, shrimp, lemon
shrimp butter, fresno chili, mollica

MAINS

WHITE LABEL BURGER** 16
aged lafrieda beef blend, provolone
caramelized onions, tomato conserva, dijonaise, brioche bun
served with tuscan potatoes + ADD PANCETTA OR EGG \$3

CHICKEN PARM 22
crispy chicken cutlet, roasted tomato, stracciatella cheese
basil, served over a bed of sautéed spinach

SALMON** 22
grilled salmon, raddichio and kale salad, citrus olivida

HANGER** 25
marinated grilled steak, roasted marble potatoes
charred broccoli, pickled fresno chili, salsa rossa