

LUNCH

SALUMI ASSORTITI

cured, sliced meats, served with marinated olives and grilled bread

PROSCIUTTO DI PARMA
24 mesi

COPPA
cured pork neck and shoulder

SOPRESSATA FINOCHIETTA
spicy cured fennel and pepper sausage

NAPOLITANA
spicy, hot, dry sausage

SALAME TOSCANO
cured dry tuscan salami

BRESAOLA
dried cured beef with wine and spices

MORTADELLA
pork roll from bologna

PORCHETTA FREDDI
shaved cooked fresh bacon

7. each • 18. for three • 25. for five

FORMAGGI ITALIANI

select italian cheeses,
served with fig marmellata and grilled bread

HARD PARMIGIANO REGGIANO
unpasteurized cow's milk

SOFT BURATTA
mozzarella made with cream

PECORINO ROMANO
sharp sheep's milk locatelli

TALEGGIO
creamy with salt crystals

RICOTTA SALATA
pressed shaved ricotta

FONTINA
soft italian cow's milk

GRANA PADANO
sweet, hard cow's milk

GORGONZOLA
italian bleu

ASIAGO
fresh italian cow's milk

CRESCIENZA
soft, mild and spreadable

6. each • 15. for three • 22. for five

ANTIPASTI

appetizers

COLD

CAESAR romaine lettuce, creamy garlic parmesan dressing, homemade croutons 8.

POMO NOCCILOLO salad of apple, bleu cheese, candied pecans, light balsamic dressing 9.

CAPRESE soft italian mozzarella cheese over marinated tomatoes, fresh basil 12.

HOT

ASIAGO ONION BREAD warm asiago cheese muffin, cippolini onion sauce, pan pepato 8.

CALAMARI spicy, fried with roasted garlic aioli, san marzano marinara 11.

MEATBALLS our special recipe with tomato sauce 8.

BIANCOVERDE smoked mozzarella, roasted peppers, pesto, arugula 12.

PEPPERONI VERACE asiago, whipped ricotta, spicy sopressata 13.

SPICY MEATBALL black pepper, tomato, meatball, provolone 12.

VEGETABLE broccoli rabe, garlic, olive, tomato, red onion, provolone 11.

TRE CARNI sausage, meatball, pepperoni, marinara, mozzarella 10.

FIG & PROSCIUTTO ricotta, balsamic reduction 6.

WISEGUY sweet italian sausage, peppers, mozzarella, basil 11.

QUATTRO FORMAGGI taleggio, provolone, parmesan, ricotta 13.

MARINARA tomato, fresh oregano, garlic 11.

MARGHERITA mozzarella, tomato, basil 12.

WHITE CLAM ricotta, garlic, parmesan, clams 13.

GORGONZOLA DOLCE pear, gorgonzola cheese 11.

PIZZE

artisanal pizzas

ZUPPE

soups

BRODO SALSICCIA
sausage broth, broccoli rabe, potato, spicy pepper 6.

PANINI

sandwiches, served with salad

FOUR CHEESE
roasted garlic dipping sauce 11.

BASIL CHICKEN
pesto, chicken, smoked mozzarella 10.

MUFFALETTA
cured meats, marinated chopped olives, provolone 12.

MEATBALL PARMESAN
homemade meatballs, crispy filone bread 12.



PASTA

fresh Verace pasta, made on premises

SPAGHETTI

• with homemade meatballs, fresh basil, san marzano tomato sauce 14./8.

GNOCCHI

• tartufo with smoked ham, fontina cheese, black truffle butter 19./10.

LINGUINI

• with san marzano tomato sauce, fresh basil 12./7.

• with white clam sauce, garlic, parsley 14./8.

• al olio with garlic, olive oil 12./7.

RAVIOLI

• stuffed with braised beef short rib, plum tomato sauce 16./9.

• ricotta, mozzarella, parmesan, fontina cheese, white sauce 16./9.

PENNE

• a la vodka with garlic, green onion, pink tomato sauce 15./8.

MALTAGLIATI

• with braised tuscan bolognese meat sauce 14./7.

CARNI

meat

CHICKEN
• parmigiana with tomato sauce, smoked mozzarella 16.

FILET MIGNON
• mushrooms, potatoes, spinach, port wine sauce 29.

VEAL

• scallopine milanese, marinated tomato salad, creamy garlic aioli 22.

PESCI

fish

SHRIMP
served over linguine

• sauteed in lemon, white wine sauce 18.
• scampi style, garlic butter, tomato, basil 19.

MUSSELS

• white wine, garlic, basil 16.
• tomato, basil, olive oil 16.

BRANZINO

• grilled with lemon, olive oil, spinach 21.