

LUNCH MENU



BREAD SERVICE

our bread is made fresh, in-house daily with our own sourdough starter.

House Focaccia \$7
rosemary sourdough focaccia, olive oil

The “Works” - Bread Board \$28
house focaccia, house olives, house beans, prosciutto, burrata, truffle ricotta

EXTRAS

add house olives +4
add house beans +4
add sicilian bell peppers +5

add truffle ricotta +6
add burrata +4
add prosciutto +5

SHARED APPETIZERS

Polpette di Casa \$15
housemade pork + beef meatballs, tomato basil sauce

Cozze alla Tarantina \$18
mussels, garlic, white wine, tomato, calabrian chili - served with bread

Prosciutto & Burrata \$14
prosciutto, burrata, arugula, extra virgin olive oil

Ravioli Fritti \$14
fried housemade cheese ravioli, parmesan aioli, tomato sauce

Calamari Fritti \$17
fried calamari, rice flour breader, pesto aioli, tomato sauce (cn)

Bruschetta \$14
fresh tomato, basil, goat cheese, balsamic vinegar on house focaccia

SANDWICHES AND MORE

Mortazza \$15
mortadella, burrata, pesto aioli, pistachio cream (cn)

Affettati \$15
prosciutto, capocollo, burrata, balsamic vinaigrette, calabrian chili

Pesto Chicken \$16
pan-seared chicken, roasted bell peppers, mozzarella, pesto aioli (cn)

Porchetta \$16
house porchetta, arugula, parmesan aioli

Tuna Salad \$16
albacore tuna, olive oil, red wine vinegar, dijonnaise, tomato, lettuce

Caprese \$14
housemade mozzarella, fresh tomato, basil, balsamic vinaigrette

Verdure \$14
roasted zucchini, mushrooms, onion, mozzarella, pesto aioli (cn)

Three Cheese \$14
melted mozzarella, provolone, parmesan aioli

all sandwiches come with side of parmesan fries
sub house salad +2
sub cup of soup +2



Tomato Basil Soup \$7
Soup of the Day \$8

INSALATA SALADS

Our Caesar \$14
romaine, focaccia croutons, crispy pancetta, parmesan, caesar vinaigrette

Pear & Gorgonzola \$15
spring mix, candied walnuts, fresh pear, gorgonzola, white balsamic vinaigrette (cn)

The "Sicilian" \$16
spring mix, roasted bell pepper mix, goat cheese, sunflower seeds, balsamic vinaigrette (cn)

Arugula & Farro \$15
arugula, thinly sliced zucchini, dried capers, parmesan, lemon vinaigrette

EXTRAS

add chicken +4
add crispy pancetta +3
add prosciutto +5

add shrimp +6
add salmon +6
add tuna salad +5

add burrata +4
add goat cheese +4

PICK TWO

\$16

HALF SANDWICH

HALF SALAD

CUP OF SOUP

MAIN DISHES
SECONDI

Salmone al Limone* \$26
verlasso salmon, garlic wine sauce, roasted potatoes, sauteed vegetables

Pollo al Rosmarino \$24
pan-seared chicken, rosemary wine sauce, roasted potatoes, sauteed vegetables

Pork Milanese \$23
breaded pork cutlet, arugula, cherry tomato, lemon vinaigrette

SIDES
CONTORNI

Roasted Potatoes \$7
Sauteed Vegetables \$8
Sauteed Spinach \$8
Parmesan Fries \$8
Truffle Fries \$9
Olives \$9

20% gratuity will be added to parties of six (6) or more.
\$2 charge for any split salad, entree or pasta. Limit one (1) split per item.

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
(cn) - CONTAINS NUTS

PRIMO OUR PASTA

all our pasta is made fresh, in-house using quality flour imported from Italy

Ragu di Cinghiale \$18

bucatini pasta, boar ragu, parmesan

La Burrata \$17

campanelle pasta, crushed tomato, burrata, pistachio, taralli crumble (cn)

Pappardelle ai Gamberi \$23

pappardelle pasta, shrimp, spinach, garlic, tomato cream sauce

Mafalde alla Boscaiola \$18

mafalde pasta, house sausage, mushroom, peas, cream

Our Lasagna \$16

layered fresh pasta, pork + beef ragu, mozzarella, parmesan, tomato sauce

Cacio e Pepe \$16

bucatini pasta, pecorino, black pepper

Amatriciana - the "Hot One" \$16

bucatini pasta, house pancetta, spicy tomato sauce, pecorino

Our Primavera \$16

creste di gallo pasta, spinach, mushroom, peas, crushed tomato

Alla Vodka \$17

rigatoni pasta, vodka tomato cream sauce, crushed tomatoes, prosciutto

Gnocchi al Tartufo \$21

ricotta gnocchi, cream, truffles, focaccia gremolata

Ricotta Tortelloni \$21

large ricotta tortellini, sage, lemon butter, almonds (cn)



CAMPANELLE

kam-pah-NEL-leh



CRESTE di GALLO

CREH-stay dee GAHL-low



RADIATORE

rad-dee-ah-TOR-ay



RIGATONI

rig-ah-TOHN-ee



BUCATINI

boo-cah-TEE-nee



LINGUINE

lin-GWEE-nay



MAFALDE

mah-FAHL-day



PAPPARDELLE

pah-par-DEL-lay



GLUTEN FREE

+\$3

BUILD YOUR OWN PASTA

PICK PASTA

PICK SAUCE

PICK EXTRAS



TOMATO SAUCE



CREAM SAUCE



PESTO SAUCE

EXTRAS

Starts at \$13

house sausage +4
house pancetta +4
chopped chicken breast +4
shrimp +6

house ricotta +2
burrata +4
crushed tomatoes +0.50
mushrooms +0.50

charred onion +0.50
spinach +0.50
peas +0.50
garlic confit +0.75

DRINK MENU

SPRITZ ON TAP

Aperol \$14 aperol, prosecco, soda
Limoncello \$14 limoncello, prosecco, soda
Hugo \$14 elderflower, prosecco, blackberry, soda
Arnoldo \$14 equal parts aperol + limoncello spritz

BEER ON TAP

Peroni \$7 italian pilsner 5.0%
Menebrea \$8 bionde pale ale 4.8%
Rotating Local \$9 ask your server

N/A BEVERAGES

Non Alcoholic Beer \$7 rotating selection
Non Alcoholic Sparklig Wine \$8 fitz muller
NA Bitter Orange Spritz \$12
NA Elderflower Spritz \$12

SALUTE!

WINE BY THE GLASS

GLASS | BOTTLE

SPARKLING, ROSE, ORANGE

Poggio DOC prosecco (Veneto) 12 | 36
Stemmari rose (Sicily) 12 | 36
Tre Monte orange wine (Emilia-Romagna) 13 | 39

WHITE

G.D. Vajra moscato d'asti (Piedmont) 13 | 39
Laria pinot grigio (Alto Adige) 12 | 36
Terzetto gavi (Piedmont) 12 | 36
Gini soave (Veneto) 12 | 36
Branciforti chardonnay (Sicily) 13 | 39

RED

Rocaventosa sangiovese (Tuscany) 13 | 39
Stemmari pinot noir (Sicily) 12 | 36
Silvio Grasso barbera d'alba (Piedmonte) 12 | 36
Lagone super tuscan (Tuscany) 13 | 39
Montepeloso super tuscan (Tuscany) 17 | 51

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