

TO START

ROSEMARY FOCACCIA 1/PIECE

MUSSELS Saffron cream, fennel, ciabatta. 14

ROASTED EGGPLANT BABA GHANOUSH Eggplant puree, roasted garlic, lemon, extra virgin olive oil, ciabatta. 11

BRUSCHETTA White bean puree, tomato, basil, Kalamata olive, extra virgin olive oil. 12

BURRATA Prosciutto, pesto, ciabatta. 14

BABY KALE CAESAR Charred lemon dressing, focaccia croutons. 12

CHICORIES SALAD House cured pork belly, walnuts, parmesan. 12

ROMAINE SALAD Gorgonzola, pickled red onion, roasted tomato, creamy parmesan. 12

MESCLUN SALAD Lemon honey vinaigrette, blistered cherry tomato, grilled red onion. 10

PIZZETTA

MARGARITA Pomodoro, fresh mozzarella, basil, extra-virgin olive oil. 13

RED EYE Pomodoro, pepperoni, mozzarella, spicy honey. 13

MELANZANA Pomodoro, eggplant, olives, roasted red peppers, mozzarella. 13

PAULIE Pomodoro, sweet sausage, peppers, mozzarella. 13

NDUJA Spicy tomato, mozzarella, oregano. 13

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

PASTA

LINGUINE Prosciutto, peas, parmesan, light cream. 19

ORECHIETTE Sweet sausage, rabe, pomodoro, roasted garlic, white wine. 19

PENNE ALLA VODKA Prosciutto, pink sauce. 19

RIGATONI BOLOGNESE Classic six hour ragu. 19

LINGUINE Pomodoro, parmesan, extra-virgin olive oil. 15

GLUTEN FREE PENNE AVAILABLE UPON REQUEST

ENTREE

GRILLED FLANK STEAK SKEWER Basil chimichurri, roasted fingerling potatoes, cremini, arugula, shaved parmesan. 24

GRILLED PORK CHOP Port wine balsamic fig glaze, roasted garlic fregola, rosemary roasted carrots. 23

FRUTTI DI MARE Mussels, shrimp, calamari, chorizo, saffron, potatoes, cannellini beans, fennel, roasted garlic, pomodoro. 25

PAN FRIED CHICKEN PARMIGIANO Penne, pomodoro, basil. 19

PAN ROASTED CHICKEN CACCIATORE Cremini, peppers, onions, oregano, balsamic, pomodoro, herbed orzo. 19

SIDES

BRUSSEL SPROUTS Roasted bacon and onion jam. 13

PAN FRIED EGGPLANT PARMIGIANO Mozzarella, pomodoro. 13 Add Linguini. 5

SAUTÉED SPINACH Shallots, garlic, crumbs. 10