

TO START

ROSEMARY FOCACCIA 1/piece

MUSSELS Saffron cream, fennel, ciabatta. 16

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

BRUSCHETTA Pesto ricotta, tomato, basil, extra virgin olive oil, shaved parmesan. 13

BURRATA Prosciutto, pesto, ciabatta. 16

CLASSIC CAESAR Romaine, focaccia croutons. 13

CHOPPED SALAD Iceberg, tomato, cucumber, pickled red onion, crumbled gorgonzola, chopped bacon, basil buttermilk dressing. 13

CAPRESE SALAD Fresh mozzarella, extra virgin olive oil, balsamic glaze, beefsteak tomato, basil. 13

CHARCUTERIE BOARD Today's selection of cured meats and cheeses, traditional accompaniments, grilled ciabatta. 30

PIZZETTA

MARGHERITA 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

TRE FORMAGGI Mozzarella, parmigianino, gorgonzola. 13

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

PASTA

LINGUINE Prosciutto, peas, parmesan, cream. 21

ORECHIETTE Sweet sausage, broccoli rabe, pomodoro, white wine, garlic. 21

PENNE Vodka, prosciutto, pink sauce. 20

RIGATONI Bolognese, classic ragu. 21

LINGUINE Pomodoro, parmesan, extra-virgin olive oil. 17

GLUTEN FREE PENNE AVAILABLE UPON REQUEST

ENTREE

GRILLED CENTER CUT PORK CHOP Port wine balsamic fig glaze, roasted garlic farro, rosemary roasted carrots. 25

PAN FRIED CHICKEN PARMIGIANO Linguini pomodoro. 22

PAN FRIED EGGPLANT PARMIGIANO Linguini pomodoro. 20

GRILLED BAVETTE STEAK Basil chimichurri, roasted fingerling potatoes, cremini, arugula, shaved parmesan. 28

PAN ROASTED CHICKEN CACCIATORE Cremini, peppers, onions, oregano, balsamic, pomodoro, herbed orzo. 22

FRUTTI DI MARE Mussels, shrimp, calamari, chorizo, saffron potatoes, cannellini beans, roasted garlic, pomodoro. 26

SIDES

BRUSSEL SPROUTS Roasted bacon onion jam. 14

SAUTÉED SPINACH Extra virgin olive oil, garlic, crumbs. 11

ROASTED ASPARAGUS Aioli, toasted pine nuts. 13

