

## Antipasti e Insalate (appetizers & salads)

- Focaccia** - rosemary, olive oil 2 or garlic butter 2
- Calamari** - fried calamari, spicy tomato sauce 10
- Bruschetta** - diced tomatoes, garlic, basil, EVOO 6
- Zuppa** - soup of the day 6
- Combo Board** - daily selection of cheese & salumi 13
- Burrata** - CA burrata, prosciutto, basil, EVOO 13
- Vongole** - clams, white wine, garlic, parsley, crushed red pepper flakes 10
- Caprese** - hand rolled mozzarella, tomatoes, basil, EVOO 10
- Cesare** - romaine, croutons, parmesan, classic ceaser dressing 9
- Manzo** - grilled beef strip, romaine, spring mix, red peppers, black olives, feta cheese 14
- Mista** - mixed field greens, carrots, cucumbers, red wine balsamic vinaigrette 7
- Rucola** - arugula, caramelized shallots, pancetta, parmesan, lemon olive oil 10
- Gorgonzola** - mixed greens, gorgonzola, apples, walnuts, cranberries, lemon walnut dressing 11
- Gamberi** - GA shrimp, greens, tomatoes, olives, green beans, capers, avocado 14

*add grilled - chicken \$ 4 - shrimp \$ 7 - salmon \$8*

## Lunch

### ~WINE SPECIALS~

Prosecco, Pinot Grigio or Sangiovese \$4/gl

### Panini (artisanal sandwiches)

- Prosciutto** - prosciutto di Parma, mozzarella, sliced tomatoes, arugula, sour dough 10
- Pollo** - grilled chicken, avocado, bacon, lettuce, tomato, basil pesto, sour dough 10
- Toscana** - grilled sirloin, slaw, creole mustard mayo, provolone, sour dough 14
- Pesce** - daily fish sandwich, potato bun 13

*Gluten free bread available for sandwiches \$ 3.00 upcharge*

### Contorni (sides)

- pan fried spinach 5
- pan fried kale 5
- spaghetti aglio e olio 5
- spaghetti pomodoro 5

## Paste e Secondi (pastas & entrees)

- Penne Salsiccia** - Italian sausage, onions, mushrooms, cream sauce, parmesan 11
- Torchietti** - diced chicken, spinach, onions, oven roasted cherry tomatoes 12
- Lasagna** - home-made pasta, meat sauce, béchamel, basil, tomato sauce 11
- Fusilli** - butternut squash, mascarpone, sage butter, amaretti crumble 14
- Penne Checca** - Roma tomatoes, mozzarella, basil, garlic, EVOO 11
- Ziti** - eggplant, garlic, basil, cherry tomato sauce, fresh ricotta 13
- Linguini Rosa** - GA shrimp, arugula, Italian cherry tomatoes, garlic, lemon zest 14
- Spaghetti** - Caper Island clams, garlic, diced tomatoes, white wine 15

*Gluten free pasta available \$2.00 upcharge*

- Pollo Parmigiana** - breaded chicken breast, tomato sauce, mozzarella, mixed greens 13
- Pollo Piccata** - chicken breast medallions, lemon caper sauce, roasted potatoes 13
- Salmone** - pan seared Scottish salmon, lemon caper sauce, farro salad 15

## Pizze

- Margherita** - tomato sauce, mozzarella, basil 11
- Pastore** - tomato sauce, mozzarella, feta, lamb sausage, olives 15
- Prosciutto** - tomato sauce, mozzarella, prosciutto di Parma, arugula 17
- Capricciosa** - tomato sauce, ham, mushrooms, artichokes, olives, mozzarella 12
- Fra Diavolo** - tomato sauce, mozzarella, Calabrese spicy salami 14
- Calzone** - tomato sauce, mozzarella, parmesan, basil 10

### Pizza Toppings

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|--|-----------|
| onions, olives, capers                                   | 1.25 each |
| sausage, roasted red peppers, chicken, spinach           | 2.00 each |
| arugula, ricotta, mushrooms, goat cheese, ham            | 2.50 each |
| artichokes, diced prosciutto, fior di latte              | 3.00 each |
| prosciutto di Parma, duck confit, spicy Calabrese salami | 6.00 each |

**ADVISORY: consumption of raw foods as meat, or fish may cause serious illness. Olives may contain pits**  
**no split checks – kitchen split orders add \$2.50 – validated parking @ across street on 3rd St.**

**CATERING & CORPORATE EVENTS AVAILABLE**