

## antipasti - appetizers

<b>MINESTRA SOUP</b> <b>VG</b>	7
cannellini beans, broccoli rabe, mezze rigatoni, grano padano broth	
<b>TRE FORMAGGI GARLIC ROLLS</b>	4
asiago, mozzarella, fontina	
<b>ARANCINI</b>	10
rice balls, soppressata, peas, provolone, pomodoro sauce	
<b>BLACK MEDITERRANEAN MUSSELS</b>	15
nduja sausage, white wine, marinara, gorgonzola crostini	
<b>EGGPLANT ROLLATINA</b> <b>VG</b>	9
goat cheese, pomodoro sauce	
<b>CALAMARI ROMANA</b>	14
fried, pepperoncini, tomatoes, white wine cream sauce	
<b>ZIA'S CAULIFLOWER CAKES</b> <b>VG</b>	9
lemon-garlic aioli	
<b>MAMMA'S HOUSE-MADE MEATBALLS</b>	10
beef + pork + veal, pomodoro sauce, housemade ricotta	

## insalate - salads

<b>MISTA</b>	6
tomatoes, olives, red onion, balsamic vinaigrette or gorgonzola dressing	
<b>CHOPPED ANTIPASTO</b>	13
soppressata, pepperoni, mozzarella, roasted red peppers, red onions, olives, white balsamic vinaigrette	
<b>YELLOW BEETS</b> <b>VG</b>	12
pickled red onions, arugula, gorgonzola crumbles, pistachios, balsamic syrup	
<b>CAESAR</b>	10
romaine wedge, shaved reggiano, white anchovies	
<b>BURRATA CAPRESE</b>	14
cherry tomatoes, fresh basil, balsamic syrup, evoo	
<b>CHOPPED BOTTEGA</b>	14
chicken, white corn, dates, applewood bacon, avocado, goat cheese crumbles, creamy basil dressing	
<b>ITALIAN COBB</b>	14
prosciutto cotto, hard boiled eggs, avocado, chicken, tomatoes, provolone, gorgonzola dressing	
<b>ARUGULA</b>	12
strawberries, walnuts, crispy porchetta, goat cheese crumbles, lemon vinaigrette	

## antipasti board

<b>CHOOSE 5</b>	18
<b>SALUMI</b>	
parma prosciutto, calabrese soppressata, pistachio mortadella, coppa, cotto	
<b>FORMAGGIO</b>	
gorgonzola dolce, burrata/stracciatella, reggiano parmigiano, fresh mozzarella, provolone, ricotta salata	
* calabrian chili jam, marinated olives, grilled ciabatta bread	

## bruschetta

<b>CHOOSE 2</b>	14
<b>PEAR TOMATOES + FRESH BASIL + GARLIC + OLIVE OIL</b>	
<b>CALABRIAN PEPPER JAM + GOAT CHEESE + ARUGULA</b>	
<b>COPPA + GORGONZOLA DOLCE + APRICOT MOSTARDA</b>	
<b>BURRATA + AVOCADO + ROASTED TOMATO + BALSAMIC SYRUP</b>	

## pasta

### GLUTEN-FREE PASTA + 3

<b>SPAGHETTINI POMODORO</b> <b>V</b>	15	<b>ORECCHIETTE</b>	18	<b>RIGATONI GORGONZOLA</b>	20
PAPPARDELLE BOLOGNESE		italian sausage, broccoli rabe pesto, reggiano breadcrumbs		grilled chicken, pancetta, gorgonzola cream sauce	
TAGLIATELLE ALFREDO		<b>AGNOLOTTI</b> <b>VG</b>		<b>CANNELLONI</b>	
TORTELLONI		ricotta, burrata, parmigiano reggiano, pomodoro sauce		crêpes, sausage, pork, soppressata, alfredo cream sauce, mozzarella	
LINGUINE VONGOLE <b>GF</b>		<b>BUCATINI CARBONARA</b>		<b>EGGPLANT PARMIGIANA</b> <b>VG</b>	
manila clams, pancetta, calabrian chili, lemon + white wine brodo		bacon, black pepper, pecorino cream sauce, breaded fried egg		spaghettini pomodoro	
<b>CAMPANGNELLE NORMA</b> <b>VG</b>		<b>RICOTTA CAVATELLI</b>		<b>LASAGNA TRADIZIONALE</b>	
eggplant, tomatoes, basil, pomodoro sauce, ricotta salata. a sicilian classic		pork + crimini mushroom ragu, whipped herb ricotta		18	
* vegan optional		<b>GNOCCHI SORRENTINA</b>		<b>NONNA ANTOINETTA'S PASTA AL FORNO</b>	
		pomodoro + alfredo sauce, stracciatella		baked rigatoni, meatballs, pepperoni, hard-boiled eggs, pomodoro sauce, fresh mozzarella	

## cena main

<b>CHICKEN PARMIGIANA</b>	22
rigatoni pomodoro sauce	
<b>CHICKEN ARROSTITO</b> <b>GF</b>	23
wood fire roasted, lemon + thyme pan sauce, roasted vegetables, mashed fingerling potatoes	
<b>PORK MARSALA</b>	25
prosciutto + sage wrapped, marsala mushroom sauce, mashed fingerling potatoes, broccoli rabe	
<b>BRANZINO</b> <b>GF</b>	29
fingerling potatoes, cherry tomatoes, cannellini beans pugliese salsa verde	
<b>* SALMON</b> <b>GF</b>	27
oven-roasted tomatoes, arugula + olive risotto	
<b>* RIBEYE</b> <b>GF</b>	34
rosemary - garlic butter, fingerling potatoes, roasted vegetables	

## panini-sandwiches

mixed greens or fries

<b>MEATBALL PARMIGIANO</b>	12
pomodoro sauce, fresh mozzarella	
<b>GRINDER</b>	13
pistachio mortadella, calabrese soppressata, coppa, provolone, shredded lettuce, pepperoncini, red onion, balsamic vinaigrette	
<b>GRILLED CHICKEN</b>	13
fresh mozzarella, oven dried tomatoes, basil-pesto	
<b>GIARDINO</b> <b>VG</b>	10
eggplant, fried hot peppers, oven dried tomatoes, provolone	
<b>PROSCIUTTO COTTO (COLD)</b>	11
(italian ham & cheese) prosciutto cotto fresh mozzarella, arugula, roasted red peppers, balsamic glaze	
<b>PORCHETTA</b>	13
broccoli rabe, pepperoncini, provolone, garlic aioli	
<b>CALABRESE BURGER</b>	14
grass raised beef all natural antibiotic/hormone free, grilled soppressata, calabrian chili jam, goat cheese, arugula	



# pizza

gluten-free crust + 3

<b>MARGHERITA</b> <b>VG</b>	14
san marzano sauce, fresh mozzarella, fresh basil, evoo	
<b>DAVID</b>	14
(no cheese) san marzano sauce, sicilian cured olives, sliced garlic, evoo	
<b>CALABRESE</b>	18
san marzano sauce, gorgonzola dolce cheese, calabrese sopresata, calabrian chili, red onions	
<b>SICILIANO</b>	18
san marzano sauce, fresh mozzarella, oven roasted tomatoes, italian sausage, eggplant, fresh basil, grano padano, evoo	
<b>CAPRICOSSA</b>	17
san marzano sauce, fresh mozzarella, parma prosciutto, sicilian cured olives, thyme mushrooms	
<b>MICHELANGELO</b>	18
san marzano sauce, fresh mozzarella, grilled chicken, eggplant, roasted red peppers, pesto oil	
<b>FUNGI</b> <b>VG</b>	16
san marzano sauce, fresh mozzarella, thyme mushrooms, caramelized onions	

<b>SISTINE</b>	19
san marzano sauce, fresh mozzarella, housemade nduja, porchetta, italian sausage, pancetta	
<b>BASILICA</b> <b>VG</b>	17
pesto sauce, fresh mozzarella, roma tomatoes, grano padano	
<b>CLASSICO PEPPERONI</b>	15
<b>white pizza</b> <b>(NO SAUCE)</b>	
<b>QUATTRO</b> <b>VG</b>	17
fresh mozzarella, stracciatella, fontina, grano padano, truffle oil	
<b>VATICAN</b>	18
burrata, mortadella, pistachio pesto	
<b>DAMIANO</b>	17
fresh mozzarella, italian sausage, broccoli rabe, calabrian chili	
<b>MONTANARA</b>	18
stracciatella, prosciutto crudo, fresh arugula, evoo, grano padano, lemon-garlic aioli	



## RED SANGRIA

glass 10 pitcher 35

<b>SOPHIA LOREN</b>	13
solerno blood orange, cognac, campari, lemon juice, simple syrup,	
<b>AMALFI SPRITZ</b>	13
malfy lemon gin, orange san pelligrino, prosecco, blueberries	

## cocktails

<b>ITALIAN PALOMA</b>	12
reposado tequila, aperol, lime juice, grapefruit pelligrino	
<b>LITTLE ITALY</b>	13
malfy arancia gin, lemon juice, simple syrup, aperol, egg white	

<b>SPAGHETTI WESTERN MANHATTAN</b>	14
del bac whiskey, carpano sweet vermouth, amaretto, orange bitters	
<b>LIMONCELLO MULE</b>	12
vodka, limoncello, lime juice, thyme, ginger beer	
<b>*NA-GRONI</b>	13
ritual zero gin, lyre's apertif rosso, giffard's apertif syrup. orange twist	

## bubbles

	6oz	9oz	Bottle
<b>RUGGERI</b> sparkling rose	10	14	38
<b>LUCA PARETI</b> prosecco (piemonte)	10	14	38
<b>LUCA BOSIO</b> moscato d'asti (piedmont)	9	13	34

## white wine

	6oz	9oz	Bottle
<b>LONG MEADOW RANCH</b> sauvignon blanc (rutherford)	13	18	50
<b>SANTA MARINA</b> pinot grigio (veneto)	8	12	30
<b>PRANZA</b> pinot grigio (friuli)	11	15	42
<b>LA TERRE</b> chardonnay (california)	8	12	30
<b>KITH &amp; KIN</b> chardonnay (russian river)	12	17	46
<b>MACROSTIE</b> chardonnay (sonoma)	14	20	54

## draft beer

<b>FIRESTONE WALKER</b> 805 BLONDE	6
<b>KILT LIFTER</b>	6
<b>GUINNESS</b>	7
<b>COORS LIGHT</b>	5
<b>DOS EQUIS AMBER</b>	6
<b>PERONI LAGER</b>	6
<b>DRAGOON IPA</b>	6
<b>BARRIO BLONDE</b>	6
<b>BLUE MOON</b>	6
<b>ROTATING HANDLE</b>	

## bottle beer

<b>ANGRY ORCHARD CIDER</b>	6
<b>STELLA</b>	7
<b>BUD LIGHT</b>	5
<b>DOS EQUIS LAGER</b>	6
<b>MORETTI</b>	7
<b>MICHELOB ULTRA</b>	5
<b>WHITE CLAW BLACK CHERRY</b>	6
<b>HEINEKEN ZERO</b>	6
<b>GUINNESS 0</b>	7
<b>PERONI 0.0</b>	7

## non-alcoholic beer

## red wines

	6oz	9oz	Bottle
<b>MONPELLIER</b> pinot noir (napa)	8	12	30
<b>IMAGERY</b> pinot noir (sonoma)	11	15	42
<b>BUGLIONI</b> valpolicella superiore (veneto)	16	22	62
<b>POGGIO CIVETTA</b> chianti classico (tuscany)	12	17	46
<b>CASADEI SUPER TUSCAN</b> red blend (tuscany)	14	20	54
<b>FLAT ROCK</b> merlot (california)	8	12	30
<b>ATTIMO</b> barbera d'alba (piedmont)	10	14	38
<b>LA QUERCIA</b> montepuliciano (abruzzo)	9	13	34
<b>PASQUA</b> zinfandel-primativo (puglia)	11	15	42
<b>MICHELE CHIARLO</b> nebbiolo (piedmont)	16	23	62
<b>LUMA</b> nero d'avola (sicily)	11	15	42
<b>UNDAUNTED</b> malbec (colombia valley)	9	13	34
<b>CANYON ROAD</b> cabernet (california)	8	12	30
<b>BROADSIDE</b> cabernet (paso robles)	11	15	42
<b>VOLUNTEER</b> cabernet (sonoma)	15	21	58
<b>THREADCOUNT</b> red blend (napa)	14	20	54
<b>HARVEY &amp; HARRIET</b> red blend (napa)	14	20	54

