

antipasti - appetizers

MINISTRA SOUP **VG** 7
cannellini beans, broccoli rabe, mezze rigatoni, grano padano broth

TRE FORMAGGI GARLIC ROLLS 4
asiago, mozzarella, fontina

ARANCINI 10
rice balls, soppressata, peas, provolone, pomodoro sauce

BLACK MEDITERRANEAN MUSSELS 15
nduja sausage, white wine, marinara, gorgonzola crostini

EGGPLANT ROLLATINA **VG** 9
goat cheese, pomodoro sauce

CALAMARI ROMANA 14
fried, pepperoncini, tomatoes, white wine cream sauce

ZIA'S CAULIFLOWER CAKES **VG** 9
lemon-garlic aioli

MAMMA'S HOUSE-MADE MEATBALLS 10
beef + pork + veal, pomodoro sauce, housemade ricotta

insalate - salads

MISTA 6
tomatoes, olives, red onion, balsamic vinaigrette or gorgonzola dressing

CHOPPED ANTIPASTO 13
soppressata, pepperoni, mozzarella, roasted red peppers, red onions, olives, white balsamic vinaigrette

YELLOW BEETS **VG** 12
pickled red onions, arugula, gorgonzola crumbles, pistachios, balsamic syrup

CAESAR 10
romaine wedge, shaved reggiano, white anchovies

BURRATA CAPRESE 14
cherry tomatoes, fresh basil, balsamic syrup, evoo

CHOPPED BOTTEGA 14
chicken, white corn, dates, applewood bacon, avocado, goat cheese crumbles, creamy basil dressing

ITALIAN COBB 14
prosciutto cotto, hard boiled eggs, avocado, chicken, tomatoes, provolone, gorgonzola dressing

ARUGULA 12
strawberries, walnuts, crispy porchetta, goat cheese crumbles, lemon vinaigrette

antipasti board

CHOOSE 5 18

SALUMI
parma prosciutto, calabrese soppressata, pistachio mortadella, coppa, cotto

FORMAGGIO
gorgonzola dolce, burrata, reggiano parmigiano, fresh mozzarella, provolone, ricotta salata

* calabrian chili jam, marinated olives, grilled ciabatta bread

bruschetta

CHOOSE 2 14

PEAR TOMATOES + FRESH BASIL + GARLIC + OLIVE OIL

CALABRIAN PEPPER JAM + GOAT CHEESE + ARUGULA

COPPA + GORGONZOLA DOLCE + APRICOT MOSTARDA

BURRATA + AVOCADO + ROASTED TOMATO + BALSAMIC SYRUP

pasta

GLUTEN-FREE PASTA + 3

SPAGHETTINI POMODORO **V** 15

PAPPARDELLE BOLOGNESE 18

TAGLIATELLE ALFREDO 17

TORTELLONI 25
shrimp, langostinos, roasted red pepper, calabrian chili cream sauce

LINGUINE VONGOLE **A** 23
manila clams, pancetta, calabrian chili, lemon + white wine brodo

CAMPANGNELLE NORMA **VG** 17
eggplant, tomatoes, basil, pomodoro sauce, ricotta salata. a sicilian classic
* vegan optional

ORECCHIETTE 18
italian sausage, broccoli rabe pesto, reggiano breadcrumbs

AGNOLOTTI **VG** 17
ricotta, burrata, parmigiano reggiano, pomodoro sauce

BUCATINI CARBONARA 21
bacon, black pepper, pecorino cream sauce, breaded fried egg

RICOTTA CAVATELLI 22
pork + crimini mushroom ragu, whipped herb ricotta

GNOCCHI 17
pomodoro + alfredo sauce, fresh mozzarella

RIGATONI 20
chicken, pancetta, red pepper flakes, gorgonzola cream sauce

CANNELLONI 17
crêpes, sausage, pork, soppressata, alfredo cream sauce, mozzarella

EGGPLANT PARMIGIANA **VG** 16
spaghettini pomodoro

LASAGNA TRADIZIONALE 18

NONNA ANTOINETTA'S PASTA AL FORNO 17
baked rigatoni, meatballs, pepperoni, hard-boiled eggs, pomodoro sauce, fresh mozzarella

cena main

CHICKEN PARMIGIANA 22
rigatoni pomodoro sauce

CHICKEN ARROSTITO **GF** 23
wood fire roasted, lemon + thyme pan sauce, roasted vegetables, mashed fingerling potatoes

PORK MARSALA 25
prosciutto + sage wrapped, marsala mushroom sauce, mashed fingerling potatoes, broccoli rabe

BRANZINO **GF** 29
fingerling potatoes, cherry tomatoes, cannellini beans pugliese salsa verde

* **SALMON** **GF** 27
oven-roasted tomatoes, arugula + olive risotto

* **RIBEYE** **GF** 34
rosemary - garlic butter, fingerling potatoes, roasted vegetables



panini-sandwiches

mixed greens or fries

MEATBALL PARMIGIANO 12
pomodoro sauce, fresh mozzarella

GRINDER 13
pistachio mortadella, calabrese soppressata, coppa, provolone, shredded lettuce, pepperoncini, red onion, balsamic vinaigrette

GRILLED CHICKEN 13
fresh mozzarella, oven dried tomatoes, basil-pesto

GIARDINO **VG** 10
eggplant, fried hot peppers, oven dried tomatoes, provolone

PROSCIUTTO COTTO (COLD) 11
italian ham, fresh mozzarella, arugula, roasted red peppers, balsamic glaze

PORCHETTA 13
broccoli rabe, pepperoncini, provolone, garlic aioli

CALABRESE BURGER 14
grass raised beef all natural antibiotic/hormone free, grilled soppressata, calabrian chili jam, goat cheese, arugula

pizza

gluten-free crust + 3

MARGHERITA ^{VG} 14
san marzano sauce, fresh mozzarella, fresh basil, evoo

DAVID 14
(no cheese) san marzano sauce, sicilian cured olives, white anchovy, evoo

CALABRESE 18
san marzano sauce, gorgonzola dolce cheese, calabrese sopresata, calabrian chili

SICILIANO 18
san marzano sauce, fresh mozzarella, oven roasted tomatoes, italian sausage, eggplant, fresh basil, grano padano, evoo

CAPRICOSSA 17
san marzano sauce, fresh mozzarella, parma prosciutto, sicilian cured olives, thyme mushrooms

MICHELANGELO 18
san marzano sauce, fresh mozzarella, grilled chicken, eggplant, roasted red peppers, pesto oil

FUNGHI ^{VG} 16
san marzano sauce, fresh mozzarella, thyme mushrooms, caramelized onions

SISTINE 19
san marzano sauce, fresh mozzarella, housemade nduja, porchetta, italian sausage, pancetta

BASILICA ^{VG} 17
pesto sauce, fresh mozzarella, roma tomatoes, grano padano

CLASSICO PEPPERONI 15

white pizza

(NO SAUCE)



QUATTRO ^{VG} 17
fresh mozzarella, housemade ricotta, fontina, grano padano, truffle oil

VATICAN 18
burrata, mortadella, pistachio pesto

DAMIANO 17
fresh mozzarella, italian sausage, broccoli rabe, calabrian chili

MONTANARA 18
marscapone cheese, prosciutto crudo, fresh arugula, evoo, grano padano, lemon-garlic aioli

RED SANGRIA

glass 10 pitcher 35

SOPHIA LOREN 13
solerno blood orange, cognac, campari, lemon juice, simple syrup,

AMALFI SPRITZ 13
malfy lemon gin, orange san pelligrino, prosecco, blueberries

cocktails

ITALIAN PALOMA 12
reposado tequila, aperol, lime juice, grapefruit pelligrino

LITTLE ITALY 13
malfy arancia gin, lemon juice, simple syrup, aperol, egg white

SPAGHETTI WESTERN MANHATTAN 14
del bac whiskey, carpano sweet vermouth, amaretto, orange bitters

LIMONCELLO MULE 12
vodka, limoncello, lime juice, thyme, ginger beer

***NA-GRONI** 13
ritual zero gin, lyre's apertif rosso, giffard's apertif syrup, orange twist

white wine & bubbles

	6oz	9oz	Bottle
RUGGERI sparkling rose	9	13	34
LUCA PARETI prosecco (piemonte)	11	15	42
STEMMARI moscato (sicily)	9	13	36
SCARPETTA ROSATO rose (tuscany)	11	15	42
LONG MEADOW RANCH sauvignon blanc (rutherford)	12	17	46
SANTA MARINA pinot grigio (veneto)	8	12	30
MASO CANALI pinot grigio (friuli)	11	15	42
LA TERRE chardonnay (california)	8	12	30
MOSSBACK chardonnay (russian river)	11	15	42
MACROSTIE chardonnay (sonoma)	14	20	54

draft beer

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

bottle beer

ANGRY ORCHARD CIDER 6
STELLA 7
BUD LIGHT 5
DOS EQUIS LAGER 6
MORETTI 7
MICHELOB ULTRA 5
WHITE CLAW BLACK CHERRY 6

non-alcoholic beer

HEINEKEN ZERO 6
GUINNESS 0 7

red wines

	6oz	9oz	Bottle
MONPELLIER pinot noir (napa)	8	12	30
IMAGERY pinot noir (sonoma)	12	17	46
IL BUGIARDO valpolicella (veneto)	16	23	62
LA MAIALINA chianti classico (tuscany)	11	15	42
CASADEI SUPER TUSCAN red blend (tuscany)	14	20	54
FLAT ROCK merlot (california)	8	12	30
ATTIMO barbera d'alba (piedmont)	10	14	38
LA QUERCIA montepuliciano (abruzzo)	9	13	34
PASQUA zinfandel-primativo (puglia)	11	15	42
GIOVANNI ROSSO nebbiolo (piedmont)	16	23	62
COLOSI nero d'avola (sicily)	11	15	42
UNDAUNTED malbec (colombia valley)	9	13	34
CANYON ROAD cabernet (california)	8	12	30
BROADSIDE cabernet (paso robles)	11	15	42
KITH & KIN red blend (napa)			75
DAOU PESSIMIST red blend (paso robles)	14	20	54
HARVEY & HARRIET red blend (napa)	15	21	58

