

antipasti - appetizers

- minestra soup

VG

8
- cannellini beans, broccoli rabe, carrots, mezze rigatoni, grano padano broth
- tre formaggi garlic rolls

5
- asiago, mozzarella, fontina
- arancini

11
- rice balls, soppressata, peas, provolone, pomodoro sauce
- black mediterranean mussels

15
- nduja sausage, white wine, marinara, gorgonzola crostini
- polpo ~ octopus

GF

14
- cannellini beans, celery, fingerling potatoes, green olives, calabrian chili sauce
- eggplant rollatina

VG

10
- goat cheese, pomodoro sauce
- calamari romana

15
- fried, pepperoncini, tomatoes, white wine cream sauce
- zia's cauliflower cakes

VG

10
- lemon-garlic aioli
- mamma's house-made meatballs

14
- beef + pork + veal, pomodoro sauce, housemade ricotta



insalate - salads

- mista

6
- tomatoes, olives, red onion, balsamic vinaigrette or gorgonzola dressing
- chopped antipasto

14
- soppressata, pepperoni, mozzarella, roasted red peppers, red onions, olives, white balsamic vinaigrette
- yellow beets

VG

13
- pickled red onions, arugula, gorgonzola crumbles, pistachios, balsamic syrup
- caesar

11
- romaine wedge, shaved reggiano, white anchovies
- burrata caprese

15
- cherry tomatoes, fresh basil, balsamic syrup, evoo
- arugula

13
- strawberries, walnuts, crispy porchetta, goat cheese crumbles, lemon vinaigrette

antipasto board

- Choose 5
- 18
- salumi
- parma prosciutto, calabrese soppressata, pistachio mortadella, coppa, cotto
- formaggio
- gorgonzola dolce, burrata/stracciatella, reggiano parmigiano, fresh mozzarella, provolone, ricotta salata
- * calabrian chili jam, marinated olives, dried apricots, grilled ciabatta
- bruschetta
- Choose 2
- 15
- pear tomatoes + fresh basil + garlic + olive oil
- calabrian pepper jam + goat cheese + arugula
- coppa + gorgonzola dolce + apricot mostarda
- whipped ricotta + dates + honey + pistachio

pasta

gluten-free pasta + 4

- spaghetтини pomodoro

V

16
- pappardelle bolognese
- 19
- tagliatelle alfredo

VG

18
- tortelloni
-
- 26
- shrimp, langostinos, roasted red pepper, calabrian chili cream sauce
- linguine vongole

24
- manilla clams, pancetta, calabrian chili, lemon + white wine brodo
- risotto

GF

26
- langostinos, peas, lemon - saffron cream sauce, crispy soppressata, grilled prawns
- linguini marina

27
- (bianco or rosso)
- shrimp, clams, mussels, calamari
- orecchiette

19
- italian sausage, broccoli rabe pesto, parmigiano breadcrumbs
- agnolotti

VG

18
- ricotta, burrata, parmigiano reggiano, pomodoro sauce
- bucatini carbonara

22
- bacon, black pepper, pecorino cream sauce, breaded fried egg
- ricotta cavatelli

23
- pork + cremini mushroom ragu, whipped herb ricotta
- gnocchi sorrentina

VG

18
- pomodoro + alfredo sauce, stracciatella
- rigatoni gorgonzola

21
- grilled chicken, pancetta, gorgonzola cream sauce
- campagnelle norma

VG

18
- eggplant, tomatoes, basil, pomodoro sauce, ricotta salata. a sicilian classic
- * vegan optional
- cannelloni

18
- crêpes, sausage, pork, soppressata, alfredo cream sauce, mozzarella
- eggplant parmigiana

VG

17
- spaghetтини pomodoro
- lasagna tradizionale

19
- nonna antoinetta's pasta al forno

19
- baked rigatoni, meatballs, pepperoni, hard-boiled eggs, pomodoro sauce, fresh mozzarella

cena-main

- chicken parmigiana

24
- rigatoni pomodoro sauce
- chicken arrostito

GF

24
- wood fire roasted, lemon + thyme pan sauce, roasted vegetables, mashed fingerling potatoes
- branzino

29
- fingerling potatoes, cherry tomatoes, cannellini beans, pugliese salsa verde
- * salmon

GF

28
- oven-roasted tomatoes, arugula + olive risotto
- pork marsala

GF

26
- prosciutto + sage wrapped, marsala mushroom sauce, mashed fingerling potatoes, broccolini
- porchetta

GF

24
- roasted pork belly, house-made sausage, mashed fingerling potatoes, broccolini, apricot mostarda
- beef braciola

24
- flank steak rolled, calabrese soppressata, herbed italian breadcrumbs, spaghetтини pomodoro, broccolini
- * ribeye

GF

36
- rosemary - garlic butter, fingerling potatoes, roasted vegetables

contorni-sides

- fried hot peppers

V

6
- roasted vegetables
- V
- 7
- carrots, brussels sprouts, cauliflower, red pepper
- balsamic brussel sprouts

V

7
- spicy broccolini

V

7
- roasted garlic, ricotta salata, honey, calabrian chili
- mashed fingerling potatoes

VG

7



pizza		gluten-free crust + 4	
margherita	VG	15	
san marzano sauce, fresh mozzarella, fresh basil, evoo			
david		15	
(no cheese) san marzano sauce, sicilian cured olives, sliced garlic, evoo			
calabrese	🌶️	19	
san marzano sauce, gorgonzola dolce cheese, calabrese soppresata, red onions, calabrian chili			
siciliano		19	
san marzano sauce, fresh mozzarella, oven roasted tomatoes, italian sausage, eggplant, fresh basil, grano padano, evoo			
capricossa		18	
san marzano sauce, fresh mozzarella, parma prosciutto, sicilian cured olives, thyme mushrooms			
michelangelo		19	
san marzano sauce, fresh mozzarella, grilled chicken, eggplant, roasted red peppers, pesto oil			
funghi	VG	17	
san marzano sauce, fresh mozzarella, thyme mushrooms, caramelized onions			
sistine		20	
san marzano sauce, fresh mozzarella, housemade nduja, porchetta, italian sausage, pancetta			
basilica	VG	18	
pesto sauce, fresh mozzarella, roma tomatoes, grano padano			
classico pepperoni		16	
white pizza			
(NO SAUCE)			
quattro	VG	18	
fresh mozzarella, stracciatella, fontina, grano padano, truffle oil			
firenze		18	
fontina & mozzarella cheese, potatoes, roasted corn			
damiano	🌶️	18	
fresh mozzarella, italian sausage, broccoli rabe, calabrian chili			
montanara		19	
stracciatella cheese, prosciutto crudo, fresh arugula, evoo, grano padano, lemon-garlic aioli			

cocktails	
sophia loren	15
solerno blood orange, cognac, campari, lemon juice, simple syrup,	
amaretto sidecar	15
amaretto, grand marnier, lemon juice, sugar rim	
limoncello mule	13
vodka, limoncello, lime juice, ginger beer	

spritz	
bella rose	15
lillet rose, campari, blood orange juice, fresh rosemary, prosecco	
amalfi	14
malfy lemon gin, orange san pelligrino, prosecco, blueberries	
milano	14
limoncello, blueberries, blueberry syrup, prosecco	

non-alcoholic	
godfather	13
lyre's traditional reserve, lyre's amaretto, orange twist	
sicilian sunrise	12
lyre's italian orange, blood orange juice, honey syrup, soda	
zero spritz	8

bubbles	6oz 9oz Bottle		
	ruggeri	10 14 38	
	sparkling rose (veneto)		
	luca pareti	11 15 42	
	prosecco (piemonte)		
	batasiolo	12 17 46	
	moscato d'astii (piedmont)		

white wine	6oz 9oz Bottle		
	long meadow ranch	15 21 58	
	sauvignon blanc (rutherford)		
	santa marina	8 12 30	
	pinot grigio (veneto)		
	maso canali	13 18 50	
	pinot grigio (trentino)		
markstone	chardonnay (california)	8 12 30	
	kith & kin	14 20 54	
	chardonnay (russian river)		

draft beer	
firestone walker	6
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
non-alcoholic beer	
heineken zero	6
guinness 0	7
peroni 0.0	7

red wines	6oz 9oz Bottle		
	montpellier	8 12 30	
	pinot noir (napa)		
	imagery	11 15 42	
	pinot noir (rutherford)		
	buglioni	16 22 62	
	valpolicella superiore (veneto)		
	poggio civetta	12 17 46	
	chianti classico (tuscany)		
	backhouse	8 12 30	
	merlot (california)		
	attimo	10 14 38	
	barbera d'alba (piedmont)		
	la quercia	9 13 34	
	montepuliciano (abruzzo)		
	pasqua	11 15 42	
	zinfandel-primativo (puglia)		
	michele chiaro	16 23 62	
	nebbiolo (piedmont)		
	luma	11 15 42	
	nero d' avola (sicily)		
	undaunted	9 13 34	
	malbec (colombia valley)		
	casadei	15 21 58	
	red blend (tuscany)		
	harvey & harriet	16 23 62	
	red blend (paso robles)		
	canyon road	8 12 30	
	cabernet (california)		
	broadside	11 15 42	
	cabernet (paso robles)		
	volunteer	16 23 62	
	cabernet (sonoma)		

RESERVE WINE LIST AVAILABLE