

## antipasti - appetizers

**MINESTRA SOUP** VG 7  
cannellini beans, broccoli rabe, carrots,  
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  
spicy nduja sausage, white wine, marinara,  
gorgonzola crostini

**PULPO ~ OCTOPUS** 12  
cannellini beans, celery, fingerling potatoes,  
green olives, calabrian chili sauce

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

**CALAMARI ROMANA** 13  
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

**ARUGULA** 12  
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, reggiano  
parmigiano, fresh mozzarella, provolone,  
ricotta salata

\* calabrian chili jam, marinated olives,  
marinated oven tomatoes, grilled bread

## bruschette

### CHOOSE 2

12

**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** VG 17

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

**LINGUINE VONGOLE** A 22  
manilla clams, pancetta, calabrian chili, lemon  
+ white wine brodo

**RISOTTO** 25  
langostinos, peas, lemon - saffron cream sauce,  
crispy soppressata, grilled prawns

**LINGUINI MARINA** 26  
(bianco or rosso)  
shrimp, clams, mussels, calamari

**ORECCHIETTE** 18  
italian sausage, broccoli rabe pesto,  
parmigiano breadcrumbs

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

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

**RICOTTA CAVATELLI** 20  
prosciutto, squash blossoms, saffron-ricotta  
cream sauce

**GNOCCHI** VG 17  
pomodoro + alfredo sauce, mozzarella

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

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

**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** 20  
rigatoni pomodoro sauce

**CHICKEN ARROSTITO** GF 22  
wood fire roasted, lemon + thyme pan sauce, roasted vegetables,  
mashed fingerling potatoes

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

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

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

**PORCHETTA** GF 21  
roasted pork belly, house-made sausage,  
mashed fingerling potatoes, broccoli rabe, apricot mostarda

**BEEF BRACIOLA** 22  
flank steak rolled, calabrese soppressata, herbed italian  
breadcrumbs, spaghettini pomodoro, broccoli rabe

\* **RIBEYE** 32  
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 BROCCOLI RABE** V 7

roasted garlic, ricotta salata, honey, calabrian chili

**MASHED FINGERLING POTATOES** VG 7



## pizza

gluten-free crust + 3

### MARGHERITA 12

san marzano sauce, fresh mozzarella, fresh basil, evoo

### DAVID 12

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

### CALABRESE 16

san marzano sauce, gorgonzola dolce cheese, calabrese soppressata, calabrian chili

### SICILIANO 16

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

### CAPRICOSSA 15

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

### MICHELANGELO 16

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

### FUNGI 14

san marzano sauce, fresh mozzarella, thyme mushrooms, caramelized onions

### SISTINE 17

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

### BASILICA 15

pesto sauce, fresh mozzarella, roma tomatoes, grano padano

### CLASSICO PEPPERONI 13

## white pizza

(NO SAUCE)



### QUATTRO 15

fresh mozzarella, housemade ricotta, fontina, grano padano, truffle oil

### ZUCCA 16

ricotta + gorgonzola cheese, squash blossom, pancetta

### DAMIANO 15

fresh mozzarella, italian sausage, broccoli rabe, calabrian chili

### MONTANARA 16

fontina, prosciutto crudo, fresh arugula, evoo, grano padano, lemon-garlic aioli

## cocktails

### RED SANGRIA

glass 10 pitcher 35

### SOPHIA LOREN 13

solerno blood orange, cognac, campari, lemon juice, simple syrup,

### ITALIAN PALOMA 12

reposado tequila, aperol, lime juice, grapefruit pelligrino

### SICILIAN SOUR 13

malfy arancia gin, lime juice, simple syrup, angostura & orange bitters

### SPAGHETTI WESTERN MANHATTAN 14

del bac whiskey, carpano sweet vermouth, amaretto, orange bitters

### LIMONCELLO MULE 12

vodka, limoncello, lime juice, fresh thyme, ginger beer

## white & sparkling wines

	6oz	9oz	Bottle
LUCA PARETI prosecco (piemonte)	10	14	33
STEMMARI moscato (sicily)	9	13	29
SCARPETTA ROSATO rose (tuscany)	11	15	37
VISTA POINT white zinfandel	7	11	21
MESA vermentino (sardinia)	12	17	41
LONG MEADOW RANCH sauvignon blanc (rutherford)	12	17	41
HIGH HEAVEN riesling (columbia valley)	10	14	33
SANTA MARINA pinot grigio (veneto)	8	12	25
MASO CANALI pinot grigio (friuli)	11	15	37
LA TERRE chardonnay (california)	8	12	25
MOSSBACK chardonnay (russian river)	11	15	37

## red wines

	6oz	9oz	Bottle
MONTEPELLIER pinot noir (napa)	8	12	25
IMAGERY pinot noir (sonoma)	12	17	41
MASI valpolicella (veneto)	11	15	37
LA MAIALINA chianti classico (tuscany)	11	15	37
MONGRANA SUPER TUSCAN red blend (tuscany)	14	20	49
FLAT ROCK merlot (california)	8	12	25
PORTALUPI barbera (amador county)	13	19	45
CALDORA montepulciano (abruzzo)	9	13	29
RABBLE zinfandel (paso robles)	14	20	49
SBIROLO LANGHE nebbiolo (piedmont)	15	21	53
POGGIO ANIMA nero d' avola (sicily)	11	15	37
UNDAUNTED malbec (colombia valley)	9	13	29
CANYON ROAD cabernet (california)	8	12	25
BROADSIDE cabernet (paso robles)	10	14	33
KITH & KIN cabernet (napa)	16	23	57
DAOU PESSIMIST red blend (paso robles)	15	21	53

## draft

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 & can

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

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