



stuzzichini small bites

Peperoni v/GF	7
marinated roasted peppers	
Arancini v	9
(3) crispy rice filled with mozzarella, tomato sauce	
Olives e Pecorino v/GF	7
marinated olives & pecorino Toscano	
Ostriche GF	(2 per order) 7
raw local oysters, lemon granita	
Lenticchie 'Hummus' v/GF	8
red lentil hummus, Calabrian n'duja spreadable prosciutto, olives, crostini	

antipasti first course

Affettati (with assorted condiments) GF	32
prosciutto san danielle, soppressata, coppa, 18 month grana padano, pecorino Toscano	
Bruschette (1/order)	4.5 ea./ 12 all
crushed heirloom tomato, Tuscan olive oil, basil v	
white beans, bocconcini mozzarella *v	
robioлина, white truffle honey, pine nuts v	
Calamari Fritti	17
crisp fried calamari, zucchini, tomato-basil aioli	
Prosciutto e Mozzarella * GF	21
prosciutto San Daniele, mozzarella di bufala, roasted tomatoes, balsamico, crostini	
Polpette della Nonna	16
grandma's meatballs, baked in marinara, garlic toast	
Burrata v/GF *	18
burrata cheese, eggplant caponata, crostini	
Carpaccio GF *	19
thinly sliced grass fed beef, mustard, lemon, arugula	
Tonno Crudo GF *	19
yellowfin tuna (raw), avocado, artichoke, taggiasca olive, Calabrian chili, lemon	
Polpo GF	17
seared octopus, ceci beans, celery, cherry tomatoes oregano vinaigrette	

insalate e zuppa soup/salad

Minestrone v/GF	10
classic Italian vegetable soup	
Zuppa Fredda v	16
chilled Fairview Farm summer tomato soup, rock shrimp, olive oil, basil	
Insalata Tri-colore v/GF	19
Fairview Farm heirloom tomatoes, mozzarella di bufala, avocado, purple basil vinaigrette	
Cocomero e Barbabietola v/GF	16
watermelon, farmstand beets, goat's cheese, pistachio, balsamic dressing	
Insalata Rucola v/GF	14
arugula, white beans, red onion, tomato, grana, lemon dressing	
Panzanella v/GF	16
bread, farmstand tomatoes and cucumbers, red onion, ricotta salata, capers, oregano vinaigrette	

primi piatti

pasta COURSE (gluten free penne available... 3 surcharge)
all pasta 23

Risotto Milanese v	
arborio rice, saffron, grana padano, peas	
Linguine	
baby clams, garlic, hot pepper, Italian parsley, e.v.o.	
Pasta al Nero	
black pasta, crab, shrimp, cherry tomatoes	
Gnocchi v	
'pomodoro' sauce, buffalo mozzarella, basil	
Bucatini	
La Quercia pancetta, Calabrian chile, red onion, tomato sauce, pecorino Romano	
Orecchiette v	
Italian sausage, broccoli rabe, chiles, grana padano	
Garganelli	
veal and beef ragu 'bolognese', thyme, grana padano	

secondi piatti main course

Melanzane v/GF	25
roasted eggplant 'alla parmigiana', mozzarella di bufala	
Ippoglosso GF	32
Atlantic halibut, Balsam Farm sweet corn sauté, green beans, heirloom tomato fonduta, baby kale	
Tonno GF	34
yellowfin tuna, garlic spinach, pee wee potatoes, 'saba'	
Milanese	26
parmigiano breaded all natural chicken breast, balsamic vinaigrette, 'petit' arugula salad	
Vitello (please select one)	29
piccata al limone / milanese / marsala	
Tagliata GF *	32
sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil	
Cittaburger (GF roll available... 3.5 surcharge) *	19
Mainstreet 1946 chopped beef, house made garlic dill pickle, french fries, onion brioche	
gorgonzola, cheddar, american or parmigiano...	\$2
sunny side egg / bacon / sautéed onions	\$2 each
add sliced avocado...	\$3.5

contorni sides

all sides 8

Broccoletti v/GF	
broccoli rabe, olive oil, peperoncino, toasted garlic	
Raj's Fagioli v/GF	
local fresh borlotti beans, tomato, garlic, sage	
Zucchine v/GF	
farmstand zucchini, onions, Calabrian chili, mint	

Chef di Cucina
Joseph Andrews

cittanuova

Executive Chef
James Gee

'v' This item **is or can be** prepared ovo-lacto vegetarian. Please ask your server.

'GF' This item **is or can be** prepared gluten free. Please ask your server.

* Consuming raw or undercooked meats, poultry, dairy, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Not all ingredients are listed. Fried items share common cooking oil. Please notify your server of any food allergies.

Please visit our sister restaurant, **The 1770 House Restaurant & Inn** 143 Main Street 324.1770