



### stuzzichini small bites/snacks

- Peperoni v/GF** 7  
marinated roasted peppers & crostini
- Arancini v** 9  
(3) crispy rice filled with mozzarella, tomato sauce
- Olives e Pecorino v/GF** 7  
marinated olives & pecorino Toscano
- Ostriche di Montauk GF** 6  
raw Montauk Pearl oysters, lemon granita (2 per order)
- 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 Daniele, 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
- robiolina, 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, balsamic, crostini
- Polpette della Nonna** 16  
grandma's meatballs, baked in marinara, garlic toast
- Burrata e Fichi v/GF \*** 18  
burrata cheese, roasted figs, fresh thyme, aged balsamic, crostini
- Carpaccio GF \*** 19  
thinly sliced grass fed beef, mustard, lemon, arugula
- Polpo GF** 17  
seared octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette

### Insalate e zuppa salads/soup

- add grilled chicken breast ...\$10
- add (5) grilled jumbo shrimp ...\$15
- add grilled salmon ...\$18
- Minestrone v/GF** 10  
classic Italian vegetable soup
- Zuppa di Zucca v** 12  
puree of butternut squash, marsala, caramelized onion, goat's cheese, toasted 'pepita' seeds
- Insalata Rucola v/GF** 14  
arugula, white beans, red onion, tomato, grana, lemon dressing
- Insalata Mista v/GF** 12  
mixed lettuces, cucumber, cherry tomato, red onion, oregano vinaigrette
- Cavoletti di Bruxelles v/GF** 14  
shaved brussels sprouts, arugula, pecorino, walnuts, white balsamic vinaigrette

### contorni sides

- Romanesco v/GF** 8  
romanesco cauliflower, garlic and oregano oil, lemon gremolata
- Bruxelles Caramellata v/GF** 8  
roasted brussels sprout leaves, shallots, pecorino, aged balsamic

### primi piatti

- pasta COURSE (gluten free penne available... 3 surcharge)
- all pasta** 23
- Fusilloni**  
king oyster mushrooms, brussels sprout leaves, pecorino, garlic
- Bucatini**  
La Quercia pancetta, Calabrian chilies, tomato sauce, pecorino Romano
- Orecchiette v**  
Italian sausage, broccoli rabe, chilies, grana padano
- Garganelli**  
veal and beef ragu 'bolognese', thyme, grana padano
- Linguine**  
baby clams, garlic, hot pepper, Italian parsley, e.v.o.o.
- all pasta** 27
- Gnocchi v**  
'pomodoro' sauce, mozzarella di bufala, basil
- Pasta Nero**  
black pasta, shrimp, crab, cherry tomatoes, white wine, garlic
- Risotto Porcini v**  
arborio rice, porcini mushroom, peas, thyme, grana padano

### secondi piatti main course

- Melanzane v/GF** 25  
roasted eggplant 'alla parmigiana', mozzarella di bufala
- Salmone GF** 28  
Scottish salmon, roasted brussels sprout leaves, cipollini onions, aged balsamic
- Straccetti di Manzo GF \*** 23  
thinly sliced strips of sirloin, espelette, shallots, arugula, aged balsamic
- Pollo (please select one - all served with petit insalata rucola)** 26  
milanese - honey balsamic dressing or al stracchino- stracchino cheese, roasted tomatoes, basil, aged balsamic
- 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

- Fagioli Soppressata v/GF** 8  
white beans, hot soppressata, broccoli rabe, garlic, pecorino
- Broccoletti v/GF** 8  
broccoli rabe, olive oil, peperoncino, toasted garlic

**cittanuova**

Chef di Cucina

Joseph Andrews

'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. Before placing your order, please inform your server if a person in your party has a food allergy.

20% gratuity will be added to parties of 6 or more

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