



stuzzichini small bites/snacks

- Quattro Formaggi** 14
fontina, taleggio, mozzarella, grana padano, roasted garlic, bruschetta tomatoes, grilled tuscan bread
- Arancini** v 9
(3) crispy rice filled with mozzarella, tomato sauce
- Tre Misto** v/GF 7
marinated olives, pecorino, artichoke hearts
- Ostriche** GF (2 per order) 6
raw blue point oysters, mignonette
- Lenticchie 'Hummus'** v/GF 8
red lentil hummus, calabrian n'duja spreadable prosciutto, olives, crostini

antipasti first course

- 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
- Affettati** (with assorted condiments) GF 32
prosciutto, finocchiona, coppa, pecorino toscano, grana padano, gorgonzola dolce, fig jam
- Calamari e Zucchini Fritti** 17
lightly fried calamari, zucchini, tomato-basil aioli
- Prosciutto e Mozzarella** GF * 21
prosciutto san daniele, antica mozzarella di bufala, crostini
- Polpette della Nonna** 16
grandma's meatballs, baked in marinara, grana padano, grilled tuscan bread
- Manicotti Crispelle** v 20
baked crepes filled with ricotta, garlic, and spinach, marinara, mozzarella di bufala
- Burrata Pomodori Arrostiti** v/GF * 18
creamy burrata cheese, roasted roma tomatoes, grilled tuscan bread
- Carpaccio** GF * 19
thinly sliced grass fed beef, dijon aioli, lemon, arugula
- Polpo** GF 17
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette
- Cozze** 17
p.e.i. mussels in white wine, garlic, lemon, served with grilled tuscan bread

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 tomato and vegetable soup with beans and pasta
- Zuppa Fagioli** v 12
white bean and rosemary soup with vegetables and spinach
- Cuori di Carciofo** v/GF 14
roasted artichoke hearts, baby kale, radicchio, pine nuts, pecorino cheese, lemon vinaigrette
- Cavoletti di Bruxelles** v/GF 14
shaved brussels sprouts, arugula, apples, dried cranberries, pecorino, white balsamic vinaigrette
- Cesare** v/GF 12
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing
- Insalata Mista** v/GF 12
mixed lettuces, cherry tomato, red onion, oregano vinaigrette

primi piatti pasta course

- (gluten free penne available... 3 surcharge)
- Risotto** v 25
arborio rice, wild mushrooms, grana padano, white truffle oil
- Linguine** 25
baby clams, garlic, calabrian chilies, italian parsley, e.v.o.o.
- Gnocchi** 27
roasted pork belly, arugula, calabrian chilies, grana padano
- Bucatini** 23
la quercia pancetta, calabrian chilies, tomato sauce, pecorino
- Orecchiette** v 23
italian sausage, broccoli rabe, chilies, grana padano
- Garganelli** 23
veal and beef ragu 'bolognese', thyme, grana padano
- Pasta Nero** 28
squid ink pasta, shrimp, jumbo lump crab, cherry tomatoes, white wine, garlic
- Cavatelli** 23
roasted mushrooms, spinach, ricotta cheese, garlic
- Polpette** 25
beef, veal, and pork meatballs, bucatini, marinara
- Lasagna** 25
fresh pasta, beef, veal, and pork ragu, ricotta, grana padano

secondi piatti main course

- Melanzane** v/GF 25
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta
- Salmone** GF 28
pan roasted salmon, asparagus, cipollini, aged balsamic
- Maiale** GF 28
grilled 14oz double cut pork chop, spinach, roasted apple chutney, red wine reduction
- Milanese** 26
parmigiano breaded all-natural chicken breast, balsamic vinaigrette, 'petit' arugula salad
- Pollo Arrosto** 26
pan roasted organic chicken, fingerling potatoes, pan sauce
- 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
- avocado \$3.5

contorni sides

- Broccoletti** v/GF 8
broccoli rabe, olive oil, peperoncino, toasted garlic
- Bruxelles Caramellata** v/GF 8
roasted brussels sprout leaves, shallots, pecorino, aged balsamic
- Fagioli Soppresata** v/GF 8
white beans, hot soppresata, broccoli rabe, garlic, pecorino
- Patate** v/GF 8
fingerling potatoes, garlic, rosemary

cittanuova

Chef di Cucina | Joseph Andrews

v* This item is or can be prepared ovo-lacto vegetarian. | 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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