



stuzzichini small bites

Peperoni **v/GF**

marinated roasted peppers & crostini

Arancini **v**

(3) crispy rice filled with mozzarella, tomato sauce

Olives e Pecorino **v/GF**

marinated olives & pecorino toscano

Ostriche **GF** (2/order)

raw Montauk Pearl oysters, lemon granita

Lenticchie 'Hummus' **v/GF**

red lentil hummus, Calabrian n'duja spreadable prosciutto, olives, crostini

antipasti

Affettati (with assorted condiments) **GF**

prosciutto San Daniele, soppressata, coppa, 18 month grana padano, pecorino Toscano

Calamari Fritti

crisp fried calamari, zucchini, tomato-basil aioli

Prosciutto e Mozzarella **GF ***

prosciutto San Daniele, mozzarella di bufala, roasted tomatoes, balsamic, crostini

Polpette della Nonna

grandma's meatballs, baked in marinara, garlic toast

Burrata e Fichi **v/GF**

burrata cheese, roasted figs, fresh thyme, aged balsamic, crostini

Carpaccio **GF ***

thinly sliced grass fed beef, dijon aioli, lemon, arugula

Polpo **GF**

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**

classic Italian vegetable soup

Nettarine Sottaceto **v/GF**

marinated nectarines, burrata, arugula, red onion, nectarine vinaigrette

Insalata Rucola **v/GF**

arugula, white beans, red onion, tomato, grana, lemon dressing

Insalata Mista **v/GF**

mixed lettuces, cherry tomatoes, cucumbers, house vinaigrette

Cavoletti di Bruxelles **v/GF**

shaved brussels sprouts, arugula, apples, dried cranberries, pecorino, white balsamic vinaigrette

contorni sides

Romanesco **v/GF**

romanesco cauliflower, garlic and oregano oil, lemon gremolata

Bruxelles Caramellata **v/GF**

roasted brussels sprout leaves, shallots, pecorino, aged balsamic

panini

7 italian sandwiches (gluten free roll available... 3.5 surcharge)

Panino Giusto

(served with house potato chips)

18

9 inspired by Milan's famous panino shop!

7 prosciutto cotto, tuna 'ventresca', brie, tomato, salsa tartara, ciabatta

Classico

(served with house potato chips)

18

6 prosciutto San Daniele, fresh mozzarella, tomato, arugula, white alba truffle oil, ciabatta

Verdura **v**

(served with house potato chips)

17

8 grilled zucchini, roasted tomatoes, asparagus, basil pesto, roasted peppers, arugula, stracchino, focaccia

Pollo

(served with house potato chips)

18

32 carved chicken breast, artichokes, sundried tomatoes, provolone, black olive aioli, ciabatta

Cittaburger (GF roll available... 3.5 surcharge) *

19

17 Mainstreet 1946 chopped beef, house made garlic dill pickle, french fries, onion brioche

21 gorgonzola, cheddar, american or parmigiano... \$2

sunny side egg / bacon / sautéed onions \$2 each

16 add sliced avocado... \$3.5

paste pasta course all pasta

23

Linguine

19 baby clams, garlic, chilies, Italian parsley, e.v.o.o.

Penne **v**

17 garlic, tomato sauce, basil, grana padano

Orecchiette **v**

italian sausage, broccoli rabe, chilies, grana padano

Garganelli

veal and beef ragu 'bolognese', thyme, grana padano

secondi piatti main course

Quinoa Mescolare **v/GF**

19

11 quinoa with spinach, roasted eggplant, roasted garlic & chili puree

Melanzane **v/GF**

25

16 roasted eggplant 'alla parmigiana', mozzarella di bufala

Salmone **GF**

28

14 Scottish salmon, roasted brussels sprout leaves, cipollini onions, aged balsamic

Pollo (please select one - all served with petit insalata rucola)

26

12 milanese - honey balsamic dressing or al stracchino- stracchino cheese, roasted tomatoes, basil, aged balsamic

Straccetti di Manzo **GF ***

23

14 thinly sliced strips of prime sirloin, espelette, shallots, arugula, aged balsamic

Fagioli Soppressata **v/GF**

8

8 white beans, hot soppressata, broccoli rabe, garlic, pecorino

Broccoletti **v/GF**

8

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

Please visit 1770 House & in | www.1770house.com