



stuzzichini small bites/snacks

Bruschette e Salmone

pastrami smoked salmon, fresh dill, capers, shallot and lemon mascarpone, grilled tuscan bread

Quattro Formaggi

fontina, taleggio, mozzarella, grana padano, roasted garlic, bruschetta tomatoes, grilled tuscan bread

Arancini **v**

(3) crispy rice filled with mozzarella, tomato sauce

Tre Misto **v/GF**

marinated olives, pecorino, artichoke hearts

Ostriche **GF**

(2 per order)

raw blue point oysters, mignonette

Lenticchie 'Hummus' **v/GF**

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

antipasti

Affettati (with assorted condiments) **GF**

prosciutto, finocchiona, coppa, pecorino toscano, grana padano, gorgonzola dolce, fig jam

Calamari e Zucchini Fritti

lightly fried calamari, zucchini, tomato-basil aioli

Prosciutto e Mozzarella **GF***

prosciutto san daniele, antica mozzarella di bufala, crostini

Polpette della Nonna

grandma's meatballs, baked in marinara, grana padano, grilled tuscan bread

Burrata Pomodori Arrostiti **v/GF***

creamy burrata cheese, roasted roma tomatoes, grilled tuscan bread

Carpaccio **GF***

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

Polpo **GF**

grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette

Cozze

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**

classic italian tomato and vegetable soup with beans and pasta

Zuppa Fagioli **v**

white bean and rosemary soup with vegetables and spinach

Cuori di Carciofo **v/GF**

roasted artichoke hearts, baby kale, radicchio, pine nuts, pecorino cheese, lemon vinaigrette

Cavoletti di Bruxelles **v/GF**

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

Cesare **v/GF**

romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing

Insalata Mista **v/GF**

mixed lettuces, cherry tomato, red onion, oregano

panini

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

Panino Giusto

(served with house potato chips)

18

inspired by milan's famous panino shop - prosciutto

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

Classico

(served with house potato chips)

18

prosciutto san daniele, fresh mozzarella, tomato,

arugula, white alba truffle oil, ciabatta

Verdura **v**

(served with house potato chips)

17

grilled zucchini, portobello mushrooms, asparagus,

basil pesto, roasted peppers, arugula, stracchino,

rosemary focaccia

Pollo

(served with house potato chips)

18

chicken salad, pickled red onion, sundried tomato pesto,

lettuce, ciabatta

Pollo Caprese

(served with house potato chips)

18

breaded chicken cutlet, basil, tomato, mozzarella, aged

balsamic, ciabatta

Grigliata

(served with house potato chips)

18

grilled genoa salami, truffle ham, provolone, mayo, dijon,

pickles, onions, ciabatta

Meatballs & Burrata

(served with house potato chips)

18

2 meatballs, marinara, burrata cheese, grilled ciabatta

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

paste & secondi piatti pasta & main course

Linguine

25

baby clams, garlic, calabrian chilies, italian parsley,

e.v.o.o.

Penne **v**

23

garlic, tomato sauce, basil, grana padano

Orecchiette **v**

23

italian sausage, broccoli rabe, chilies, grana padano

Garganelli

23

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

Bucatini

23

la quercia pancetta, calabrian chilies, tomato sauce,

pecorino romano

Cavatelli **v/GF**

23

roasted mushrooms, spinach, ricotta cheese, garlic

Melanzane **v/GF**

25

roasted eggplant 'alla parmigiana', mozzarella,

herb infused pasta

Salmone **GF**

28

scottish salmon, asparagus, cipollini onions,

aged balsamic

Milanese

26

parmigiano breaded all-natural chicken breast,

balsamic vinaigrette, 'petit' arugula salad

Tagliata **GF***

32

sliced pasture raised strip steak, arugula, lemon,

shaved grana padano, white truffle oil

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