



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/order) 7
raw local oysters, lemon granita	
Lenticchie 'Hummus' v/GF	8
red lentil hummus, Calabrian n'duja spreadable prosciutto, olives, crostini	

antipasti

Affettati <i>(with assorted condiments)</i> GF	32
prosciutto San Daniele, soppressata, coppa, 18 month grana padano, pecorino Toscano	
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, roasted tomatoes, 'saba'	
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

<i>add carved chicken breast</i>	\$10
<i>add (5) grilled jumbo shrimp</i>	\$15

Minestrone v/GF	11
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	
Insalata Rucola v/GF	14
arugula, white beans, red onion, tomato, grana, lemon dressing	
Insalata Mista v/GF	12
mixed lettuces, cherry tomatoes, cucumbers, house vinaigrette	

panini

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

Panino Giusto	<i>(served with house potato chips)</i> 18
inspired by Milan's famous panino shop!	
prosciutto cotto, tuna 'ventresca', brie, tomato, salsa taratara	
Classico	<i>(served with house potato chips)</i> 18
prosciutto San Daniele, fresh mozzarella, tomato, arugula, white alba truffle oil	
Verdura v	<i>(served with house potato chips)</i> 17
grilled zucchini, overnight tomatoes, asparagus, basil pesto, roasted bell peppers, arugula, stracchino	
Aragosta	<i>(served with house potato chips)</i> 29
Montauk lobster salad, arugula, grilled brioche roll, salsa tartara	
Pollo	<i>(served with house potato chips)</i> 18
carved chicken breast, artichokes, sundried tomatoes, provolone, black olive aioli	
Cittaburger <i>(GF roll available... 3.5 surcharge)</i> *	19
Mainstreet 1946 chopped beef, house made garlic dill pickle, french fries, onion brioche	
<i>gorgonzola, cheddar, american or parmigiano...</i>	\$2
<i>sunny side egg / bacon / sautéed onions</i>	\$2 each
<i>add sliced avocado...</i>	\$3.5

paste pasta course all pasta 23

Linguine	baby clams, garlic, hot pepper, Italian parsley, e.v.o.
Penne v	garlic, tomato sauce, basil, grana padano
Orecchiette v	italian sausage, broccoli rabe, chiles, grana padano
Garganelli	veal and beef ragu 'bolognese', thyme, grana padano

secondi piatti main course

Frittata v/GF	19
open faced omelet, mozzarella, roasted tomato, asparagus, arugula	
Melanzane v/GF	25
roasted eggplant 'alla parmigiana', mozzarella di bufala	
Tonno GF	34
yellowfin tuna, garlic spinach, pee wee potatoes, 'saba'	
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. Please notify your server of any food allergies.

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