



## antipasti first course

<b>Arancini</b> <sup>v</sup>	14
(4) crispy rice balls filled with mozzarella, arugula, marinara	
<b>Fiori di Zucca</b> <sup>v</sup>	18
fried squash blossom, ricotta, goat cheese, mozzarella, marinara sauce	
<b>Polpo</b> <sup>GF</sup>	20
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette	
<b>Calamari e Zucchini Fritti</b>	19
lightly fried calamari, zucchini, tomato-basil aioli	
<b>Prosciutto e Mozzarella</b> <sup>GF</sup>	21
prosciutto san daniele (18 month aged), bufala mozzarella, crostini	
<b>Cozze</b>	21
P.E.I. mussels in white, garlic, tomatoes, lemon, served with grilled tuscan bread	
<b>Polpette della Nonna</b>	17
grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
<b>Burrata Pomo Confite</b> <sup>V/GF *</sup>	18
creamy burrata, confit red and yellow tomatoes, basil, balsamico, crostini	
<b>Bruschette (one per order)</b>	5 each or 14 all
crushed heirloom tomato, tuscan olive oil, basil <sup>v</sup>	
artichoke pesto, garlic, bufala mozzarella, olive oil <sup>v</sup>	
robiolina cheese, white truffle honey, pine nuts <sup>v</sup>	
<b>Formaggi e Salumi</b> <sup>GF</sup>	32
chef's selection of meats & cheese with accoutrements	

## zuppe e insalate soup and salads

<b>Minestrone</b> <sup>V/GF</sup>	11
classic italian tomato and vegetable soup with beans and pasta	
<b>Zuppa Fagioli</b> <sup>V/GF</sup>	12
white bean and rosemary soup with vegetables	
<b>Cavoletti di Bruxelles</b> <sup>V/GF</sup>	16
shaved brussels sprouts, arugula, apples, dried cranberries, pecorino, white balsamic vinaigrette	
<b>Cesare</b> <sup>V/GF</sup>	14
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing	
<b>Insalata Mista</b> <sup>V/GF</sup>	13
mixed lettuces, cherry tomatoes, radish, red onion, oregano vinaigrette, grana padano	
<b>Cuori di Carciofo</b> <sup>V/GF</sup>	15
roasted artichoke hearts, baby kale, radicchio, pine nuts, pecorino cheese, lemon vinaigrette	
<b>Insalata Delicata</b> <sup>V/GF</sup>	18
roasted delicata squash, goat cheese, candied walnut, mesclun greens, lemon vinaigrette, truffle honey drizzle	
add grilled chicken breast to any salad	10
add grilled jumbo shrimp (5)	15
add grilled salmon*	18

## primi piatti pasta course

(gluten free rigatoni available...3)

<b>Cavatelli</b> <sup>V/GF</sup>	27
roasted mushrooms, spinach, ricotta cheese, garlic	
<b>Risotto ai Funghi</b> <sup>V/GF</sup>	26
arborio rice, wild mushrooms, grana padano, white truffle oil	
<b>Spaghetti alla Vongole</b>	27
baby clams, garlic, chilies, parsley, e.v.o.o.	
<b>Orecchiette Classico</b> <sup>v</sup>	25
italian sausage, broccoli rabe, chilies, grana padano	
<b>Gnocchi Pomodoro</b> <sup>v</sup>	25
'Pomodoro' sauce, bufala mozzarella, basil	
<b>Garganelli Bolognese</b>	26
veal, pork, and beef ragu 'bolognese', thyme, grana padano	
<b>Polpette Classico</b>	26
beef, veal, and pork meatballs, spaghetti, marinara	
<b>Lasagna</b>	27
fresh pasta, beef, veal, and pork ragu, ricotta, grana padano	

## secondi piatti main course

<b>Pollo Arrosto</b> <sup>GF</sup>	30
pan roasted organic chicken, fingerling potatoes, rosemary	
<b>Melanzane</b> <sup>V/GF</sup>	27
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta	
<b>Salmone</b> <sup>GF*</sup>	30
pan roasted salmon, asparagus, cipollini, aged balsamic	
<b>Milanese</b>	27
parmigiano breaded all-natural chicken breast, balsamic vinaigrette, 'petit' arugula salad	
<b>Vitello</b> (please select one)	38
piccata al limone / marsala, includes pasta side	
<b>Tagliata di Manzo</b>	38
sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil	
<b>Cittaburger*</b> (gluten free roll available...3.5)	20
mainstreet 1946 dry aged beef, house made garlic dill pickle, french fries, onion brioche	
add gorgonzola, cheddar, american, taleggio, or parmigiano	2
add sunny side up egg, bacon, mushrooms, or sautéed onions	2
add avocado	3.5

## contorni sides

<b>Rapini</b> <sup>V/GF</sup>	12
broccoli rabe, garlic, chilies	
<b>Bruxelles Caramellata</b> <sup>V/GF</sup>	12
roasted brussels sprout leaves, shallots, pecorino, aged balsamic	
<b>Patatine</b> (add white truffle oil...2)	12
house cut fries, sea salt	
<b>Contorno di Pasta</b> <sup>v</sup> (spaghetti or penne)	12
marinara, butter, or a.o.p	
<b>Patate</b> <sup>V/GF</sup>	12
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