



antipasti first course

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

zuppe e insalate soup and salads

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

panini italian sandwiches

(served with house potato chips)

Prosciutto Crudo	18
prosciutto san daniele, stracchino, tomato, arugula, alba white truffle oil, ciabatta	
Pollo Caprese	19
breaded chicken cutlet, basil, tomato, mozzarella, aged balsamic, ciabatta	
Verdura <small>v</small>	17
grilled zucchini, portobello mushrooms, asparagus, basil pesto, roasted peppers, arugula, stracchino, rosemary focaccia	
Pollo	18
chicken salad, pickled red onion, sundried tomato pesto, lettuce, ciabatta	
primi piatti pasta course	21
(gluten free rigatoni available...3)	
Cavatelli <small>V/GF</small>	27
roasted mushrooms, spinach, ricotta cheese, garlic	
Spaghetti alla Vongole	27
baby clams, garlic, calabrian chilies, parsley, e.v.o.o.	
Orecchiette Classico <small>v</small>	25
italian sausage, broccoli rabe, chilies, grana padano	
Garganelli Bolognese	26
veal, pork, and beef ragu 'bolognese', thyme, grana padano	
Spaghetti alla Nerano <small>V/GF</small>	26
roasted zucchini, spaghetti, garlic, basil, chilies, grana padano, pecorino	
Cacio e Pepe Affumicato <small>V/GF</small>	24
spaghetti, smoked pecorino creme, crushed black pepper, grana padano	

Secondi piatti main course

Melanzane <small>V/GF</small>	27
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta	
Salmone <small>GF*</small>	30
pan roasted salmon, asparagus, cipollini, aged balsamic	
Milanese	27
parmigiano breaded all-natural chicken breast, balsamic vinaigrette, 'petit' arugula salad	
Vitello (please select one)	38
piccata al limone / marsala, includes side of pasta	
Tagliata di Manzo	38
sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil	
Cittaburger* (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

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

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