



antipasti first course

Arancini <small>v</small>	10
(3) crispy rice balls filled with mozzarella, arugula, marinara	
Polpo <small>GF</small>	17
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette	
Calamari e Zucchini Fritti	17
lightly fried calamari, zucchini, tomato-basil aioli	
Prosciutto e Mozzarella <small>GF</small>	21
prosciutto san daniele (18 month), bufala mozzarella, crostini	
Crab Fritola	22
(2) baked homemade lump crab cakes, roasted red pepper puree, charred lemon	
Polpette della Nonna	17
grandma's meatballs baked in grana padano, grilled tuscan bread	
Burrata Pomo Confite <small>V/GF *</small>	18
creamy burrata, confit red and yellow tomatoes, basil, balsamico, crostini	
Bruschette (one per order)	4.5 each or 12 all
robiolina, white truffle honey, pine nuts <small>v</small>	
crushed heirloom tomato, tuscan olive oil, basil <small>v</small>	
artichoke pesto, garlic, bufala mozzarella, olive oil <small>v</small>	

zuppe e insalate soup and salads

Minestrone <small>V/GF</small>	10
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>	13
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

Prosciutto Crudo (served with house potato chips)	18
prosciutto san daniele, stracchino, tomato, arugula, alba white truffle oil, ciabatta	
Pollo Caprese (served with house potato chips)	19
breaded chicken cutlet, basil, tomato, mozzarella, aged balsamic, ciabatta	
Panino Giusto (served with house potato chips)	18
inspired by Milan's famous panino shop!	
prosciutto cotto, tuna 'ventresca', brie, tomato, salsa taratara	
Verdura <small>v</small> (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	

primi piatti pasta course

(gluten free penne available...3)

Tonnarelli Mare	10	28
squid ink pasta, jumbo lump crab, shrimp, tomatoes, basil, garlic, chilies, white wine		
Fusilloni	17	27
king oyster mushrooms, brussels sprout leaves, pecorino, garlic		
Risotto ai Funghi <small>V/GF</small>	17	26
arborio rice, wild mushrooms, grana padano, white truffle oil		
Spaghetti e Vongole	21	26
baby clams, garlic, calabrian chilies, parsley, e.v.o.o.		
Orecchiette Classico <small>v</small>	22	24
italian sausage, broccoli rabe, chilies, grana padano		
Gnocchi Pomodoro <small>v</small>	17	25
'Pomodoro' sauce, mozzarella di bufala, basil		
Garganelli Bolognese	18	24
veal, pork, and beef ragu 'bolognese', thyme, grana padano		
Polpette Classico	18	26
beef, veal, and pork meatballs, spaghetti, marinara		
Lasagna	18	25
fresh pasta, beef, veal, and pork ragu, ricotta, grana padano		

secondi piatti main course

Pollo Arrosto <small>GF</small>	10	26
pan roasted organic chicken, fingerling potatoes, rosemary		
Melanzane <small>V/GF</small>	12	25
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta		
Salmone <small>GF*</small>	16	29
pan roasted salmon, asparagus, cipollini, aged balsamic		
Milanese	13	26
parmigiano breaded all-natural chicken breast, balsamic vinaigrette, 'petit' arugula salad		
Vitello (please select one)	13	32
piccata al limone/ marsala		
Tagliata	13	32
sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil		
Cittaburger* (gluten free roll available...3.5)	14	19
mainstreet 1946 dry aged beef, house made garlic dill pickle, french fries, onion brioche		
add gorgonzola, cheddar, american, taleggio, or parmigiano	10	2
add sunny side up egg, bacon, mushrooms, or sautéed onions	15	2
add foie gras	18	10
add avocado		3.5

contorni sides

Rapini <small>V/GF</small>	19	9
broccoli rabe, garlic, chilies		
Bruxelles Caramellata <small>V/GF</small>	18	9
roasted brussels sprout leaves, shallots, pecorino, aged balsamic		
Patatine (add white truffle oil...2)	17	9
house cut fries, sea salt		
Spinaci <small>V/GF</small>	17	9
spinach, garlic, chilies, sea salt, e.v.o.o.		
Patate <small>V/GF</small>	18	9
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