



antipasti first course

- Arancini** ^v
(3) crispy rice balls filled with mozzarella, arugula, marinara
- Polpo** ^{GF}
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette
- Calamari e Zucchini Fritti**
lightly fried calamari, zucchini, tomato-basil aioli
- Prosciutto e Mozzarella** ^{GF}
prosciutto san daniele (18 month), bufala mozzarella, crostini
- Cozze**
p.e.i. mussels in white wine, garlic, tomatoes, lemon, served with grilled tuscan bread
- Polpette della Nonna**
grandma's meatballs baked in grana padano, grilled tuscan bread
- Burrata Pomo Confite** ^{V/GF *}
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 ^v
crushed heirloom tomato, tuscan olive oil, basil ^v
artichoke pesto, garlic, bufala mozzarella, olive oil ^v

zuppe e insalate soup and salads

- Minestrone** ^{V/GF}
classic italian tomato and vegetable soup with beans and pasta
- Zuppa Fagioli** ^{V/GF}
white bean and rosemary soup with vegetables
- 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 tomatoes, radish, red onion, oregano vinaigrette, grana padano
- Cuori di Carciofo** ^{V/GF}
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) 19
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) 19
inspired by Milan's famous panino shop!
prosciutto cotto, tuna 'ventresca', brie, tomato, salsa taratara
- 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

primi piatti pasta course (gluten free penne available...3)

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

secondi piatti main course

- 10 **Pollo Arrosto** ^{GF} 26
pan roasted organic chicken, fingerling potatoes, rosemary
- 10 **Melanzane** ^{V/GF} 25
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta
- 12 **Salmone** ^{GF*} 29
pan roasted salmon, asparagus, cipollini, aged balsamic
- 16 **Milanese** 26
parmigiano breaded all-natural chicken breast, balsamic vinaigrette, 'petit' arugula salad
- 13 **Vitello** (please select one) 32
piccata al limone/ marsala
- Tagliata** 36
sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil
- 13 **Cittaburger*** (gluten free roll available...3.5) 21
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 foie gras 10
add avocado 3.5

contorni sides

- Rapini** ^{V/GF} 9
broccoli rabe, garlic, chilies
- Bruxelles Caramellata** ^{V/GF} 9
roasted brussels sprout leaves, shallots, pecorino, aged balsamic
- Patatine** (add white truffle oil...2) 9
house cut fries, sea salt
- Spinaci** ^{V/GF} 9
spinach, garlic, chilies, sea salt, e.v.o.o.
- Patate** ^{V/GF} 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