



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

Polpette della Nonna

grandma's meatballs, baked in marinara, grana padano, grilled tuscan bread

Burrata Pomodori **V/GF**

creamy burrata, oven roasted tomatoes, basil, aged balsamic, sea salt, crostini

Bruschette (one per order)

4.5 each or 12 all

crushed heirloom tomato, tuscan olive oil, basil **V**
artichoke pesto, garlic, bufala mozzarella, olive oil **V**
robiolina, white truffle honey, pine nuts **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

add grilled chicken breast to any salad

add grilled jumbo shrimp (5)

add grilled salmon*

panini italian sandwiches

Prosciutto Crudo (served with house potato chips)

prosciutto san daniele, stracchino, tomato, arugula, alba white truffle oil, ciabatta

Pollo Caprese (served with house potato chips)

breaded chicken cutlet, basil, tomato, mozzarella, aged balsamic, ciabatta

Verdura **V** (served with house potato chips)

grilled zucchini, portobello mushrooms, asparagus, basil pesto, roasted peppers, arugula, stracchino, rosemary focaccia

Pollo (served with house potato chips)

chicken salad, pickled red onion, sundried tomato pesto, lettuce, ciabatta

Cittaburger* (gluten free roll available...3.5)

mainstreet 1946 dry aged beef, house made garlic dill pickle, french fries, onion brioche

add gorgonzola, cheddar, american or parmigiano

add sunny side up egg, bacon, or sautéed onions

add avocado

contorni sides

Rapini **V/GF**

broccoli rabe, garlic, chilies

Bruxelles Caramellata **V/GF**

roasted brussels sprout leaves, shallots, pecorino, aged balsamic

Patatine **V/GF** (add white truffle oil...2)

house cut fries, sea salt

Spinaci **V/GF**

spinach, garlic, chilies, sea salt, e.v.o.o.

primi piatti pasta course

(gluten free penne available...3)

10

Linguine di Gamberi

shrimp, garlic, basil, cherry tomatoes, chilies, white wine

17

Risotto ai Funghi **V/GF**

arborio rice, wild mushrooms, grana padano, white truffle oil

17

Linguine e Vongole

baby clams, garlic, calabrian chilies, parsley, e.v.o.o.

21

Orecchiette Classico **V**

italian sausage, broccoli rabe, chilies, grana padano

17

Garganelli Bolognese

veal, pork, and beef ragu 'bolognese', thyme, grana padano

18

Polpette Classico

beef, veal, and pork meatballs, linguine, marinara

18

Lasagna

fresh pasta, beef, veal, and pork ragu, ricotta, grana padano

25

secondi piatti main course

Pollo Arrosto **GF**

pan roasted organic chicken, fingerling potatoes, rosemary

10

Melanzane **V/GF**

roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta

12

Salmone **GF**

pan roasted salmon, asparagus, cipollini, aged balsamic

16

Milanese

parmigiano breaded all-natural chicken breast, balsamic vinaigrette, 'petit' arugula salad

13

Tagliata

sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil

13

pizze pizza

rosse red

Margherita

san marzano tomatoes, fresh mozzarella, grana padano, basil, extra virgin olive oil, sea salt

10

Polpette

sliced meatballs, san marzano tomatoes, oregano, ricotta cheese, grana padano

15

Diavola

hot soppressata, san marzano tomatoes, oregano, grana padano, mozzarella cheese

18

Napoletana

mozzarella di bufala, san marzano tomatoes, roasted plum tomatoes, basil, extra virgin olive oil

17

Pepperoni Classico

salumeria pepperoni, mozzarella, san marzano tomatoes, grana padano

18

Salsiccia

fennel sausage, san marzano tomatoes, mozzarella, fennel pollen

19

Bufala e Crudo

prosciutto, mozzarella di bufala, basil, san marzano tomatoes, grana padano

2

bianche white

Kale e Pesto

roasted kale, besciamella, pesto, mozzarella, grana padano, sea salt

2

3.5

Funghi

wild mushrooms, taleggio cheese, fontina cheese, white truffle oil, parsley

9

Prosciutto e Rucola

prosciutto san daniele, mozzarella de bufala, besciamella, grana padano, basil, arugula

9

Carciofo Arrostito

roasted artichoke hearts, roasted peppers, besciamella, mozzarella, grana Padano

9

9

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.