



antipasti first course

Arancini v	15
(4) mozzarella filled crispy rice balls, arugula, marinara	
Crab Tortino	24
lump crab meat, roasted red pepper puree, charred lemon	
Polpo GF	21
grilled marinated Spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette	
Calamari e Zucchini Fritti	21
lightly fried calamari, zucchini, tomato-basil aioli	
Shrimp Cocktail	20
(4) chilled jumbo shrimp, cocktail sauce, lemon	
Carpaccio	24
prime beef, arugula, dijon aioli, sea salt, lemon, grana padano	
Carciofi alla Griglia	22
grilled Spanish artichoke hearts, feta, sea salt, lemon, roasted pepper puree	
Polpette della Nonna	18
grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
Burrata Pomo Confite v/GF *	20
creamy burrata, red and yellow tomato confit, basil, balsamico, crostini	
add prosciutto san daniele (aged 18 months)	6
Bruschette (one per order) 5 each or 14 all	
crushed heirloom tomato, tuscan olive oil, basil v	
artichoke pesto, garlic, bufala mozzarella, olive oil v	
robiolina cheese, white truffle honey, pine nuts v	
Formaggi e Salumi GF (serves 2 or 4) 28 40	
chef's selection of meats & cheeses with accoutrements	

zuppe e insalate soup and salads

Zuppa Di	MP
chef's choice from locally sourced ingredients	
Cavoletti di Bruxelles v/GF	16
shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette	
Cesare v/GF	15
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing	
Insalata Mista v/GF	14
mixed lettuces, cherry tomatoes, radish, red onion, grana padano, oregano vinaigrette	
Cuori di Carciofo v/GF	16
roasted artichoke hearts, baby kale, radicchio, pine nuts, pecorino cheese, lemon vinaigrette	
Insalata di Pompelmo v/GF	16
pink grapefruit, goat cheese, pine nuts, arugula, truffle honey, lemon vinaigrette	
add grilled chicken breast to any salad	10
add grilled jumbo shrimp (5)	15
add grilled salmon*	18

panini Italian sandwiches (lunch only)

(served with house potato chips) (gluten free bread available...3)

Prosciutto Crudo	19
prosciutto san daniele, stracchino, tomato, arugula, alba white truffle oil, ciabatta	
Pollo Caprese	22
breaded chicken cutlet, basil, tomato, mozzarella, aged balsamic, ciabatta	
Verdura v	18
grilled zucchini, portobello mushrooms, asparagus, basil pesto, roasted peppers, arugula, stracchino, rosemary focaccia	
Pollo	19
chicken salad, pickled red onion, lettuce, sundried tomato pesto, ciabatta	

primi piatti pasta course

(gluten free rigatoni available...3)

Gnocchi Pomodoro v	27
'pomodoro' sauce, burrata, basil	
Orecchiette Classico v	28
Italian sausage, broccoli rabe, chilies, grana padano	
Garganelli Bolognese	28
beef, veal and pork ragu 'bolognese', thyme, grana padano	
Risotto ai Funghi v/GF *	28
arborio rice, wild mushrooms, grana padano, white truffle oil	
Polpette Classico	29
beef, veal and pork meatballs, spaghetti, marinara	
Spaghetti alle Vongole	30
baby clams, garlic, calabrian chilies, parsley, e.v.o.o.	
Pasta Nero	34
jumbo lump crab, shrimp, squid ink pasta, cherry tomatoes, garlic, chilies, basil, wine	

secondi piatti main course

Pollo Arrosto GF	32
pan roasted organic chicken, fingerling potatoes, rosemary	
Melanzane v/GF	28
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta	
Salmone GF*	32
pan roasted salmon, asparagus, cipollini, aged balsamic	
Milanese (Chicken Cutlet or Veal Cutlet) 28 40	
parmigiano breaded all-natural chicken breast or veal cutlet, balsamic vinaigrette, 'petite' arugula salad	
Vitello GF (please select one) 40	
piccata al limone / marsala served over spaghetti	
Tagliata di Manzo GF 40	
sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil	
Cittaburger * (gluten free roll available...3.5) 21	
mainstreet 1946 dry aged beef, lettuce, tomato, onion, house made garlic dill pickle, french fries, onion brioche	
add american, cheddar, gorgonzola, parmigiano or taleggio 2.5	
add mushrooms, sautéed onions or sunny side up egg 2.5	
add avocado or bacon 3	

contorni sides

Patatine (add white truffle oil...2)	12
house cut fries, sea salt	
Patate v/GF 12	
fingerling potatoes, garlic, rosemary	
Bruxelles Caramellata v/GF 12	
roasted brussels sprout leaves, shallots, pecorino, aged balsamic	
Rapini v/GF 12	
broccoli rabe, garlic, chilies	
Spinaci v/GF 12	
spinach, garlic, chilies, sea salt	

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