

antipasti | first course

Olive e Feta ^{V/GF}	12	Arancini ^V	16
tangerine & chili marinated olives, feta		mozzarella filled crispy rice balls, arugula, marinara	
Tirokafferri ^V	18	Polpette della Nonna	18
garlic & red pepper feta dip, chili & citrus olive tapenade, house grilled flat bread		grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
Calamari e Zucchini Fritti	21	Burrata Pomo Confitè ^{V/GF}	22 28
lightly fried calamari, zucchini, tomato-basil aioli		imported burrata, red & yellow tomato confit, balsamico, basil vinaigrette, crostini	
Polpo ^{GF}	22	add prosciutto san daniele (aged 18 months)	
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette		Carpaccio ^{GF*}	24
Bruschette (one per order)	6 ea 16 all	prime beef, arugula, dijon aioli, sea salt, grana padano	
crushed heirloom tomato, basil, e.v.o.o. ^V		Formaggi e Salumi ^{GF} (serves 2 or 4)	28 40
artichoke pesto, bufala mozzarella, e.v.o.o. ^V		chef's selection of meats & cheeses with accoutrements	
robiolina cheese, white truffle honey, pine nuts ^V			

zuppe e insalate | soup and salads

Zuppa del Giorno	MP
chef's freshly prepared soup of the day locally sourced ingredients	
Zuppa Minestrone ^V	14
vegetables, white beans, pasta, tomato & herb broth	
Cesare ^{V/GF}	15
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing	
Cavoletti di Bruxelles ^{V/GF}	16
shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette	
Carciofo e Cavolo ^{V/GF}	16
roasted artichoke hearts, baby kale, radicchio, pine nuts, red onion, pecorino, lemon vinaigrette	
Feta Montata ^{V/GF}	18
arugula, whipped feta, roasted tomatoes, pine nuts, pickled red onion, lemon vinaigrette	

add ons | chicken 10 | jumbo shrimp 15 | salmon* 18

primi piatti | pasta course

Fusilloni ^V	26
caramalized brussel sprout leaves, oyster mushrooms, garlic, pecorino, e.v.o.o.	
Risotto ai Funghi ^{V/GF}	28
arborio rice, wild mushrooms, grana padano, white truffle oil	
Meatballs	28
linguine, marinara, grana padano	
Gnocchi	28
roasted pork belly, calabrian chili, arugula, lemon, grana padano	
Orecchiette Classico ^V	28
italian sausage, broccoli rabe, chilies, grana padano	
Garganelli Bolognese	28
beef, veal and pork ragu 'bolognese', thyme, grana padano	
Linguine alle Vongole	30
baby clams, garlic, calabrian chilies, parsley, white wine, e.v.o.o.	
Rigatoni alla Vodka	33
shrimp, calabrian chilies, roasted tomatoes, basil, garlic, pecorino	

gluten free rigatoni available | 3

panini | italian sandwiches (lunch only)

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

Verdura ^V	18	Prosciutto Crudo	20
grilled zucchini, portobello mushrooms, asparagus, basil pesto, roasted peppers, arugula, stracchino, rosemary focaccia		prosciutto san daniele, stracchino, arugula, tomato, white truffle oil, ciabatta	
Pollo	19	Pollo Caprese	23
chicken salad, pickled red onion, lettuce, sundried tomato pesto, rosemary focaccia		breaded chicken cutlet, mozzarella, basil, tomato, aged balsamic, ciabatta	

secondi piatti | main course

Melanzane ^{V/GF}	28	Lamb Scottadito ^{GF*}	38
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta		rack of lamb, sautéed fennel & arugula, aged balsamic	
Chicken Milanese	28	Tagliata di Manzo ^{GF*}	42
parmigiano breaded all-natural chicken breast, 'petite' arugula salad, honey balsamic vinaigrette		sliced pasture raised strip steak, arugula, shaved grana padano, lemon, white truffle oil	
Pork Chop Milanese	32	Cittaburger* (gluten free roll available 3.5)	23
sautéed spinach, garlic, tomatoes, feta, aged balsamic		mainstreet 1946 dry aged beef, lettuce, tomato, onion, homemade garlic dill pickle, house fries, onion brioche	
Pollo Arrosto ^{GF}	32	add american, cheddar, gorgonzola, parmigiano or taleggio	2.5
pan roasted organic chicken, fingerling potatoes, rosemary		add mushrooms, sautéed onions or sunny side up egg	2.5
Salmone ^{GF*}	34	add avocado or bacon	3
pan seared salmon, white bean and kale ragu			

contorni | sides | 12

Patatine ^V	Rapini ^{V/GF}	Bruxelles ^{V/GF}	Spinaci ^{V/GF}	Patate ^{V/GF}
house cut fries, sea salt add white truffle oil 3	broccoli rabe, garlic, chilies	brussels sprout, shallots, pecorino, aged balsamic	spinach, garlic, chilies, sea salt	fingerling potatoes, garlic, rosemary

^V This item is or can be prepared ovo-lacto vegetarian. ^{GF} This item is or can be prepared gluten free.

*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. 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.