

cittanuova

antipasti first course

House Focaccia **V** 10

rosemary focaccia, honey, sea salt, whipped ricotta

Arancini **V** 16

mushroom & white truffle croquette, marinara

Polpette della Nonna 18

grandma's meatballs recipe, baked with house-made ricotta, grilled tuscan bread

Calamari e Zucchini Fritti 23

lightly fried calamari, zucchini, tomato-basil aioli

Bruschette Three Ways 7 ea / 3 for 18

1 crushed heirloom tomato, basil, e.v.o.o. **V**

2 artichoke pesto, bufala mozzarella, e.v.o.o. **V**

3 robiolina cheese, white truffle honey, pine nuts **V**

Polpo **GF** 29

grilled marinated spanish octopus, ceci beans, celery, shaved fennel, cherry tomatoes, oregano vinaigrette

Carpaccio **GF** 25

prime beef, arugula, dijon aioli, sea salt, grana padano

Burrata Verdi **V** 23

imported burrata, overnight tomatoes, house herb oil, crostini

add prosciutto san danielle (aged 18 months) 5

Salsiccia e Peperoni **GF** 21

grilled italian sausage, roasted onions, peppers & garlic, stracchino, grilled tuscan bread

Tomato Carpaccio **V/GF** 24

sliced heirloom tomatoes, ricotta salata, herbed yogurt, pine nuts, basil pesto, sea salt, e.v.o.o.

Vongole fra Diavolo **GF** 30

clams, calabrian chili, garlic, basil, white wine, tomato puree, grilled tuscan bread

Salumi Misti 40

selection of meats & cheese, olives, cornichons, fig jam

zuppe e insalate soup & salad

Minestrone **V** 14

traditional italian garden vegetable soup, pasta, white beans, tomato & herb broth

Cesare **V** 16

romaine hearts, radicchio, grana padano, parmesan croutons, homemade caesar dressing

Cavoletti di Bruxelles **V/GF** 18

shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette

Insalata Tritata **V/GF** 22

fennel salami, mortadella, romaine, radicchio, diced tomatoes, red onion, ceci beans, pepperoncini, cucumbers, pecorino, red wine vinaigrette

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

primi piatti pasta course

Risotto **V/GF** 32

arborio rice, saffron, asparagus, grana padano

Orecchiette Classico 31

italian sausage, broccoli rabe, chilis, garlic, grana padano

Gnocchi al Basilico **V/GF** 33

homemade gnocchi, basil pesto, pinenuts, pecorino

Bucatini Bolognese 34

beef, veal & pork ragu 'bolognese', thyme, grana padano, house ricotta

Linguine alle Vongole 34

baby clams, garlic, chilis, parsley, white wine, e.v.o.o.

Rigatoni alla Vodka 34

sliced italian sausage, overnight tomatoes, calabrian chili, basil, garlic, pecorino

Capellini Scampi 36

angel hair, rock shrimp, garlic, basil, lemon, chilis, white wine

Chicken Parmesano 34

parmesano breaded chicken cutlet, linguine, marinara, broiled grana padano

gluten free rigatoni substitution **GF 3**

secondi piatti main course

Melanzane **V** 29

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

Chicken Milanese 33

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

Pollo Arrosto **GF** 36

pan roasted chicken, fingerling potatoes, rosemary, pan jus

Salmone **GF*** 37

pan seared faroe island salmon, asparagus, cipollini onion, aged balsamic

Pollo alla Marsala **GF*** 34

pan seared chicken breast, marsala wine reduction, roasted oyster mushrooms, thyme

Bistecca e Fritte **GF*** 48

sliced pasture raised strip steak, pecorino-truffle fries, chive butter

Cittaburger * 25

mainstreet 1946 dry aged beef, lettuce, tomato, onion, homemade garlic dill pickle, house fries, onion brioche

cheese 2.5 ea

american | cheddar | gorgonzola | parmigiano | taleggio

extras 2.5 ea

mushrooms | sunny side up egg | sautéed or crispy onions

gluten free roll 3.5

contorni sides

Asparaguo **V/GF** 14

asparagus, garlic, sea salt

Patate **V/GF** 14

fingerling potatoes, garlic, rosemary

Rapini **V/GF** 14

broccoli rabe, garlic, chilis

Bruxelles **V/GF** 14

brussel sprouts, shallots, pecorino, aged balsamic

Funghi Arrostiti **V/GF** 14

roasted oyster mushrooms, garlic, thyme, sea salt

chef di cucina



Joseph Andrews

V This item is ovo-lacto vegetarian. **GF** This item is gluten free.

*Consuming raw or undercooked meats, poultry, dairy, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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. Please, no substitutions or modifications to the menu. 20% gratuity will be added to parties of 6 or more.