

antipasti | first course

Olive e Feta <small>V/GF</small>	12	Tirokafteri <small>V</small>	18
tangerine & chili marinated olives & feta		garlic & red pepper feta dip, chili & citrus olive tapenade, house grilled flat bread	
Arancini <small>V</small>	17	Polpette della Nonna	18
mozzarella filled crispy rice balls, arugula, marinara		grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
Calamari e Zucchini Fritti	23	Crab Tortino	26
lightly fried calamari, zucchini, tomato-basil aioli		lump crab cakes, charred lemon, roasted pepper purée	
Polpo <small>GF</small>	23	Burrata Pomo Confit <small>V/GF</small>	22 28
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette		imported burrata, red & yellow tomato confit, balsamico, basil vinaigrette, crostini add prosciutto san daniele (aged 18 months)	
Cozze <small>V</small>	24	Carpaccio <small>GF*</small>	24
p.e.i. mussels, garlic, lemon, cherry tomatoes, white wine, grilled tuscan bread		prime beef, arugula, dijon aioli, sea salt, grana padano	
Bruschette (one per order)	7 ea 18 all	Formaggi e Salumi <small>GF (serves 2 or 4)</small>	28 40
crushed heirloom tomato, basil, e.v.o.o. <small>V</small>		chef's selection of meats & cheeses with accoutrements	
artichoke pesto, bufala mozzarella, e.v.o.o. <small>V</small>			
robiolina cheese, white truffle honey, pine nuts <small>V</small>			

zuppe e insalate | soup and salads

Zuppa Minestrone <small>V</small>	14
vegetables, white beans, pasta, tomato & herb broth	
Zuppa Fredda <small>V</small>	16
chilled yellow tomato soup, avocado, crème fraîche	
Cesare <small>V/GF</small>	15
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing	
Cavoletti di Bruxelles <small>V/GF</small>	18
shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette	
Pompelmo <small>V/GF</small>	17
arugula, pink grapefruit, goat cheese, dried cranberries, pine nuts, lemon vinaigrette, truffle honey drizzle	
Dea Verde <small>V/GF</small>	19
romaine & mesclun, avocado, feta, cherry tomatoes, pickled red onion, candied pancetta, green goddess basil vinaigrette	

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

primi piatti | pasta course

Fusilloni <small>V</small>	27
basil pesto sauce, pine nuts, pecorino, e.v.o.o.	
Risotto ai Funghi <small>V/GF</small>	29
arborio rice, wild mushrooms, grana padano, white truffle oil	
Meatballs	28
linguine, marinara, grana padano	
Gnocchi <small>V</small>	28
homemade gnocchi, crushed burrata, tomato purée garlic, basil, grana padano	
Orecchiette Classico <small>V</small>	29
italian sausage, broccoli rabe, chilies, grana padano	
Garganelli Bolognese	30
beef, veal and pork ragu 'bolognese', thyme, grana padano	
Linguine alle Vongole	33
baby clams, garlic, calabrian chilies, parsley, white wine, e.v.o.o.	
Rigatoni alla Vodka	34
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 <small>V</small>	18	Prosciutto Crudo	21
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 <small>V/GF</small>	28	Tagliata di Manzo <small>GF*</small>	44
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta		sliced pasture raised strip steak, arugula, shaved grana padano, lemon, white truffle oil	
Chicken Milanese	32	Cittaburger* (gluten free roll available 3.5)	24
parmigiano breaded all-natural chicken breast, 'petite' arugula salad, honey balsamic vinaigrette		mainstreet 1946 dry aged beef, lettuce, tomato, onion, homemade garlic dill pickle, house fries, onion brioche	
Pollo Arrosto <small>GF</small>	36	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 <small>GF*</small>	36	add avocado or bacon	3
pan seared salmon, white bean and kale ragu			

contorni | sides | 12

Patatine <small>V</small>	Rapini <small>V/GF</small>	Bruxelles <small>V/GF</small>	Spinaci <small>V/GF</small>	Patate <small>V/GF</small>
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.