

antipasti | first course

House Focaccia v	10
rosemary focaccia, honey, sea salt, whipped ricotta	
Arancini	16
mozzarella filled crispy rice balls, marinara, arugula	
Polpette della Nonna	18
grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
Calamari e Zucchini Fritti	23
lightly fried calamari, zucchini, tomato-basil aioli	
Bruschette Three Ways	7 ea 3 for 18
-crushed heirloom tomato, basil, e.v.o.o. v	
-artichoke pesto, bufala mozzarella, e.v.o.o. v	
-robolina cheese, white truffle honey, pine nuts v	
Polpo GF	24
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette	
Crab Tortino	24
lump crab cakes, roasted red pepper purée, charred lemon	
Carpaccio GF *	24
prime beef, arugula, dijon aioli, sea salt, grana padano	
Tomato Carpaccio V/GF	20
sliced heirloom tomatoes, ricotta salata, herbed yogurt, pine nuts, basil pesto, sea salt, e.v.o.o.	
Burrata Pomo Confité v	22 28
imported burrata, red & yellow tomato confit, balsamico, basil vinaigrette, crostini	
add prosciutto san daniele (aged 18 months)	

zuppe e insalate | soup & salad

Zuppa 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	
Carciofi e Cavolo V/GF	18
roasted artichoke hearts, arugula, radicchio, pine nuts, goat cheese, red onion, lemon vinaigrette	
Pompelmo V/GF	19
red grapefruit, mesclun greens, goat cheese, pine nuts, dried cranberries, lemon vinaigrette	
add ons chicken 10 jumbo shrimp 15 salmon* 18	

panini | italian sandwiches (lunch only)

Verdura v	18
grilled portobello mushrooms & zucchini, arugula, goat cheese, basil pesto, rosemary focaccia	
Pollo	19
chicken salad, pickled red onion, lettuce, sundried tomato pesto, rosemary focaccia	
Prosciutto Crudo	21
prosciutto san daniele, stracchino, arugula, tomato, white truffle oil, ciabatta	
Pollo Caprese	24
breaded chicken cutlet, mozzarella, basil, tomato, aged balsamic, ciabatta	
Panino Manzo	25
seared sliced steak, balsamic onions, crispy onions, arugula, mayo, ciabatta	
<i>all served with house potato chips</i>	
gluten free bread substitution 3	

primi piatti | pasta course

Fusilloni v	28
king oyster mushrooms, brussels sprout leaves, garlic, pecorino	
Gnocchi Pomodoro v	28
homemade gnocchi, crushed burrata, pomodoro sauce	
Risotto ai Funghi V/GF	29
arborio rice, wild mushrooms, grana padano, white truffle oil	
Orecchiette Classico	30
italian sausage, broccoli rabe, chilies, grana padano	
Garganelli Bolognese	33
beef, veal & 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	
Meatballs	30
linguine, marinara, grana padano	
Lasagna	35
beef, veal & pork ragu, homemade pasta, ricotta, marinara	
gluten free rigatoni substitution 3	

secondi piatti | main course

Melanzane v	29
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta	
Chicken Milanese	32
parmigiano breaded all-natural chicken breast, 'petite' arugula salad, honey balsamic vinaigrette	
Pollo Arrosto GF	36
pan roasted organic chicken, fingerling potatoes, rosemary, pan jus	
Salmone Verde GF *	37
pan seared salmon, roasted artichoke hearts, chimichurri, aged balsamic	
Passera	38
pan seared local white fish, spinach, tomato sauce, calabrian chili, roasted tomatoes	
Tagliata di Manzo GF *	48
sliced pasture raised strip steak, asparagus, cipollini onions, white truffle oil	
Vitello Toscano GF *	65
pan roasted veal chop, rapini, herb & citrus e.v.o.o.	
Cittaburger * (gluten free roll available 3.5)	25
mainstreet 1946 dry aged beef, lettuce, tomato, onion, homemade garlic dill pickle, house fries, onion brioche	
add american cheddar gorgonzola parmigiano taleggio	2.5 ea
add mushrooms sunny side up egg sautéed or crispy onions	2.5 ea
add avocado bacon	3 ea

contorni | sides

Patatine v	14 16
house cut fries, sea salt	
add white truffle oil & pecorino	
Rapini V/GF	14
broccoli rabe, garlic, chilies	
Bruxelles V/GF	14
brussels sprout, shallots, pecorino, aged balsamic	
Spinachi V/GF	14
spinach, garlic, chilies, sea salt	
Patate V/GF	14
fingerling potatoes, garlic, rosemary	

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.