

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 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 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, cherry tomatoes, oregano vinaigrette

**Carpaccio** **GF** 25  
prime beef, arugula, dijon aioli, sea salt, grana padano

**Burrata** **V** 23  
imported burrata, overnight tomatoes, crostini, basil viangrette  
**add 18-month-aged prosciutto san daniele** 5

**Salsiccia e Peperoni** **GF** 21  
grilled italian sausage, marinara, roasted onions, peppers & garlic, grilled tuscan bread

**Cozze** **GF** 30  
mussels, white wine, cherry tomatoes, chilies, parsley, 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

**Escarole** **V/GF** 22  
escarole, endive, green apples, marcona almonds, white balsamic, grana padano

**Panzanella** **V/GF** 21  
chopped tomatoes, cucumbers, red onions, croutons, parsley, red wine viangrette, ricotta salata

**add-ons** | **chicken** 10 | **shrimp** 15 | **salmon**\* 18

primi piatti pasta course

**Risotto** **V** 32  
arborio rice, wild mushrooms, grana pandano, white truffle oil

**Orecchiette Classico** 31  
italian sausage, broccoli rabe, chilis, garlic, grana padano

**Gnocchi Primavera** **V** 33  
homemade gnocchi, spring vegetable ragout, lemon, grana padano

**Rigatoni Bolognese** 34  
beef, veal & pork ragu 'bolognese', thyme, grana padano, house ricotta

**Linguine alle Vongole** 34  
cockles, garlic, chilis, parsley, white wine, e.v.o.o.

**Papperdelle** 34  
housemade papperdelle, shiitake mushrooms, brussels sprouts, grana padano, ricotta salata

**gluten free rigatoni substitution** **GF** 3

secondi piatti main course

**Melanzane** **V** 29  
roasted eggplant 'alla parmigiana', mozzarella

**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

**Vitella** 45 (please choose one)  
marsala | piccata al limone | pizzaiola

**Cod** **GF** 38  
pan seared cod, green beans, tomato, capers, garlic, parsley, oregano, calabrian chilies

**Bistecca** **GF \*** 48  
sliced pasture raised strip steak, chive butter, arugula, shaved grana padano, lemon, white truffle oil

**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**

**extras** 2.5 ea  
**mushrooms** | **sunny side up egg** | **sautéed onions**

**extras**  
**bacon** 3 | **avocado** 4

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

**Spinachi** **V/GF** 14  
spinach, garlic, chilis, salt

**chef di cucina**  **Candelario Mones**

**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.