



antipasti first course

Olive e Feta <small>V/GF</small>	12
tangerine & chili marinated olives & feta	
Arancini <small>V</small>	16
(4) mozzarella filled crispy rice balls, arugula, marinara	
Brie Torta <small>V</small>	16
baked brie, rosemary, truffle honey, dried cranberries, fig jam, homemade focaccia	
Polpette della Nonna	18
grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
Calamari e Zucchini Fritti	21
lightly fried calamari, zucchini, tomato-basil aioli	
Polpo <small>GF</small>	22
grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette	
Carpaccio <small>GF*</small>	24
prime beef, arugula, dijon aioli, sea salt, lemon, grana padano	
Cozze <small>GF</small>	24
p.e.i. mussels, cherry tomatoes, garlic, white wine, lemon, grilled tuscan bread	
Burrata Pomo Confité <small>V/GF</small>	22
imported burrata, red & yellow tomato confit, basil, balsamic, crostini	
add prosciutto san danielle (aged 18 months)	6
Bruschette (one per order) 6 each or 16 all	6 each or 16 all
crushed heirloom tomato, basil, e.v.o.o. <small>V</small>	
eggplant caponata, garlic, grana padano, e.v.o.o. <small>V</small>	
robiolina cheese, white truffle honey, pine nuts <small>V</small>	
Formaggi e Salumi <small>GF</small> (serves 2 or 4)	28 40
chef's selection of meats & cheeses with accoutrements	

zuppe e insalate soup and salads

Zuppa Del Giorno	MP
chef's choice from locally sourced ingredients	
Zuppa Minestrone <small>V</small>	14
classic italian garden vegetable soup, vegetables, white beans, pasta, tomato & herb broth	
Insalata Mista <small>V/GF</small>	14
mixed lettuces, cherry tomatoes, radish, red onion, grana padano, oregano vinaigrette	
Cesare <small>V/GF</small>	15
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing	
Cavoletti di Bruxelles <small>V/GF</small>	16
shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette	
Quinoa e Cavolo <small>V/GF</small>	17
organic red quinoa, baby kale, goat cheese, pine nuts, cucumber, cherry tomatoes, lemon vinaigrette	
add grilled chicken breast to any salad	10
add grilled jumbo shrimp (5)	15
add grilled salmon*	18

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

panini Italian sandwiches (lunch only)

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

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

primi piatti pasta course

(gluten free rigatoni available...3)

Gnocchi Pomodoro <small>V</small>	27
'pomodoro' sauce, burrata, basil	
Risotto ai Funghi <small>V/GF</small>	28
arborio rice, wild mushrooms, grana padano, white truffle oil	
Orecchiette Classico <small>V</small>	28
italian sausage, broccoli rabe, chilies, grana padano	
Garganelli Bolognese	28
beef, veal and pork ragu 'bolognese', thyme, grana padano	
Rigatoni Carbonara	30
crisp prosciutto, grana padano, pecorino, garlic, basil, egg yolk	
Lasagna	30
bolognese ragu, ricotta, parmesan, bechamel	
Linguine alle Vongole	30
baby clams, garlic, calabrian chilies, parsley, e.v.o.o.	
Lobster Tonnarelli di Nero	34
fresh lobster, squid ink pasta, tomato sauce, garlic, chilies, basil	

secondi piatti main course

Melanzane <small>V/GF</small>	28
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta	
Pollo Arrosto <small>GF</small>	32
pan roasted organic chicken, fingerling potatoes, rosemary	
Salmone <small>GF*</small>	34
pan roasted salmon, eggplant caponata, aged balsamic	
Milanese (chicken cutlet or veal cutlet)	28 40
parmigiano breaded all-natural chicken breast or veal cutlet, balsamic vinaigrette, 'petite' arugula salad	
Vitello <small>GF*</small> (please select one)	40
piccata al limone / marsala served over spaghetti	
Tagliata di Manzo <small>GF*</small>	42
sliced pasture raised strip steak, arugula, lemon, shaved grana padano, white truffle oil	
Cittaburger* (<small>gluten free</small> roll available...3.5)	22
mainstreet 1946 dry aged beef, lettuce, tomato, onion, house made garlic dill pickle, house fries, onion brioche	
add american, cheddar, gorgonzola, parmigiano or taleggio	2.5
add mushrooms, sautéed onions or sunny side up egg	2.5
add avocado or bacon	3

contorni sides

Patatine <small>V</small> (add white truffle oil...2)	12
house cut fries, sea salt	
Bruxelles Caramellata <small>V/GF</small>	12
roasted brussels sprout leaves, shallots, pecorino, aged balsamic	
Rapini <small>V/GF</small>	12
broccoli rabe, garlic, chilies	
Spinaci <small>V/GF</small>	12
spinach, garlic, chilies, sea salt	
Patate <small>V/GF</small>	12
fingerling potatoes, garlic, rosemary	