

• TAVOLA BRUNCH •

SATURDAY & SUNDAY 2 – 5 PM

• ANTIPASTI & SALADS •

INSALATA MISTA ORGANIC MESCLUN, FRESH HERBS, TOMATO & PERSIAN CUCUMBERS	9.75
ROMAINE HEARTS CAESAR DRESSING SEMOLINA CROUTONS	9.75
MEDITERRANEAN SALAD BARREL AGED FETA, PERSIAN CUCUMBERS, VINE TOMATOES	10.75
ROASTED BEET SALAD BRONTA PISTACHIO, GOAT CHEESE, WILD ARUGULA	11.50
WOOD FIRED ARTICHOKE ARUGULA SALAD SHAVED GRANA, LEMON, VINAIGRETTE	12.75
CAPONATA BRUSCHETTA EGGPLANT, CELERY, PEPPERS, CASTELVETRANO OLIVES	10.75
WILD BOAR & VEAL MEATBALLS PINE NUTS	13.75
BURRATA WOOD FIRED RED PEPPERS, CHERRY TOMATO BASIL SALAD. IMPORTED FROM PUGLIA	14.75
SALUMI PROSCIUTTO DI PARMA, HOT SOPRESSATA, CAPICOLA, CASTELVETRANO OLIVES	15.75
FORMAGGI DEL GIORNO REGIONAL COW, GOAT & SHEEP SELECTIONS	15.75
CASTELVETRANO MARINATED OLIVES	5.75

• PASTA & ENTREES •

CASARECCE TRAPANESE ROASTED ITALIAN EGGPLANT, PLUM TOMATOES, BASIL, ALMOND PESTO	13.75
SPAGHETTINI PLUM TOMATO & BASIL OR GARLIC & OLIVE OIL	12.75
LASAGNA DELLA CASA FRESH PASTA, BUFFALO MOZZARELLA, RICOTTA, VEAL MEAT SAUCE	15.75
SPAGHETTINI VONGOLE MANILA CLAMS, ROASTED GARLIC, ITALIAN PARSLEY, PEPPERONCINO, OLIVE OIL	16.75
GRILLED ORGANIC CHICKEN BREAST PAILLARD W/FIELD GREENS OR CAESAR SALAD	16.75
EGGPLANT PARMIGIANA SICILIAN EGGPLANT, PROVOLONE, PLUM TOMATO & BASIL	19.00
WOOD OVEN ROASTED SALMON GRILLED ASPARAGUS, FIELD GREEN SALAD VINAIGRETTE	19.75
SUBSTITUTE GLUTEN-FREE PENNE – ADD \$2.75	

• PIZZA •

WOOD BURNING HANDCRAFTED NEAPOLITAN OVENS

MARINARA SAN MARZANO TOMATOES, GARLIC, CASTELVETRANO OLIVE OIL	11.75
MARGHERITA POMODORO, BASIL, MOZZARELLA, REGGIANO DOC IMPORTED BUFALA \$3 EXTRA	14.75
FORMAGGI GOLOSI FRESH MOZZARELLA, GORGONZOLA, PROVOLONE, GREEN PEPPERCORNS	15.75
VENDETTA SARDA WILD BOAR SAUSAGE, WILD MUSHROOMS, MOZZARELLA, PLUM TOMATO SAUCE	17.75
PUTTANESCA PICCANTE GAETA OLIVES, CAPERS, ANCHOVY, POMODORO, SHARP PROVOLONE	16.50
MEDINA TURKISH FIGS, AGED BALSAMIC, GORGONZOLA DOLCE, TOASTED SESAME SEEDS	17.95
VIDDANA FIRE ROASTED ARTICHOKEs, RED PEPPERS, WILD MUSHROOMS, PLUM TOMATO, BASIL, MOZZ	17.50
GRECA BARREL AGED FETA, SPINACH, GAETA OLIVES, SICILIAN PESTO, MOZZARELLA	16.75
LITTLE NECK CLAMS HAND SHUCKED FRESH CLAMS, ROASTED GARLIC, MOZZARELLA, PEPPERONCINO	18.95
TRAPANESE ROASTED EGGPLANT, MOZZARELLA, SHEEP'S MILK RICOTTA, TRAPANESE PESTO	17.50
BARESA FENNEL SAUSAGE, BROCCOLI RABE, ROASTED BREAD CRUMBS, MOZZARELLA	17.50
BOSCAIOLA PORCINI MUSHROOMS, MOZZARELLA, PORTOBELLOS, ROSEMARY, SHARP FONTINA	17.50
CALABRESA BONA ESPOSITO'S HOT SOPRESSATA, FRESH RICOTTA, PLUM TOMATO SAUCE, BASIL	16.75
PARMA CLASSIC MARGHERITA WITH PROSCIUTTO DI PARMA, ARUGULA, PARMIGIANA	22.95
VESUVIANA VEAL MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL	18.95
CALZONE CARBONARA (OPEN-FACED) SHEEP'S MILK RICOTTA, MOZZARELLA, PANCETTA, BASIL	17.50
TUSCAN BRUNCH PIZZA MOZZARELLA, SMOKED PROSCIUTTO, FARM EGG, FRESH SPINACH	16.00
PUGLIAN BRUNCH PIZZA MOZZARELLA, ROASTED PEPPERS, FARM EGG SHARP PROVOLONE, BASIL	16.00
WILD MUSHROOM BRUNCH PIZZA GRUYERE, BUFALO MOZZARELLA, FARM EGG, TOUCH OF TOMATO	16.00

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

• ESPRESSO BAR & DESSERTS •

Espresso	3.25
Cappuccino	4.75
Iced Tea, Soda	3.00
Limonata, Aranciata or Chinotto	3.75
Italian Sparkling or Still Water	7.50
Tiramisu	8.75
Cannoli Piccoli di Casa	8.75
Homemade Seasonal Cheesecake	8.75
Belgian Chocolate Espresso Mousse	8.75
Gelato Pistachio Amaretto Crusted	9.75
Nutella Pizza (8 Slices)	15.75

WINE BY THE GLASS

WHITE	RED
PINOT GRIGIO 11.5	CHIANTI 11.5
GAVI 12	MONTEPULCIANO 12
FALANGHINA 13	SANGIOVESE 13
ROSE 11	LAMBRUSCO 12.5
PROSECCO 12.5	PASSITO 12
MIMOSA 12	BELLINI 12
APEROL SPRITZ 12.5	

Maximum 2 credit cards per table.

18% Gratuity may be added to parties of 6 or more.