

ANTIPASTI FREDDI

BRUSCHETTERIA

Pick a flight of 5 bruschetta \$12

TOSCANA

Cannellini beans, red onion, white pepper, VN

#10.

EMILIA

Prosciutto, tomato, garlic, basil.

#11

DEBBY

Goat cheese, marinated eggplant, VG

#12

CRISTINA

Brie, spicy raspberry preserves, VG

#13

PIEMONTE

Brie, green apples, honey, VG

#14

CALABRIA

Goat cheese, roasted red peppers, VG

#15

NAPOLI

Tomato, baby mozzarella, pesto, VG (no nuts)

#16

ROMA

Tomato, basil, garlic, VN

#17

SICILIA

Black olive pate, capers, VN

#18

VINNY

Gorgonzola, caramelized onions, VG

#19

SALUMI & FORMAGGIO

DEL CAMPIONATORE

All meats and cheeses with house pickled veggies and assorted garnishes

\$30

SOLO UNO

Cured meat or cheese a la carte.

\$6

ITALIAN CURED MEATS WITH HOUSE MADE GIARDINIERA

Prosciutto di Parma - Emilia Romagna

Speck - Smoked prosciutto

Alto Adige Salame Cacciatore - Emilia Romagna

\$16

CHEF'S SELECTION WITH RASPBERRY JAM

Burrata - Puglia

Taleggio - Washed rind, Lombardia

Pecorino Pepato - Sardegna

\$16

ANITPASTI CALDI

CALAMARI FRITTI

Crispy fried calamari with house marinara

\$15

COZZE DELLA CASA - (HOUSE SPECIALTY)

Mediterranean mussels, cherry tomato, garlic crostini.

\$15

FRIED POLENTA

*Roasted tomatoes, cannellini beans, garlic, VN, GF ***

\$14

ARRANCINI DEL GIORNO

Three Sicilian fried stuffed risotto balls of the day.

\$12

INSALATE

COLOSSEA

Granny smith apples, red onions, goat cheese, dried cranberries, field greens, balsamic dressing, VG

\$9

RUCOLA CLASSICA

Arrugola, cherry tomato, shaved parmigiano, lemon oil, VG

\$9

INSALATA CAPRESE

Roasted roma tomatoes, burrata, fresh basil, E.V.O.O., VG

\$11

BARBAPAPA

Roasted beets, arrugola, toasted almonds, truffled goat cheese, VG

\$11

PIZZA RUSTICA

Rustic Square Roman Pizzas. Made until the dough runs out.

GIAN LUCA

Mozzarella, tomato, pesto.

half \$12 | full \$20

GIUSTINA

Mozzarella, house made giardiniera, sausage

half \$12 | full \$20

PIERO

Mozzarella, mushrooms, house sausage, red onion

half \$12 | full \$20

DANIELE

Mozzarella, artichoke hearts, black olives, spinach

half \$12 | full \$20

OSTIA ANTICA

Baked with tomatoes and olive oil, then taken out of the oven and dressed with goat cheese, baby arrugola, and prosciutto.

half \$14 | full \$24

DRAGONA

Baked with tomatoes and olive oil, then taken out of the oven and topped with burrata and fresh basil

half \$14 | full \$24

GIACOMO

Baked with olive oil, then taken out of the oven and topped with black olive tapenade, arugula, shaved parmesan & white anchovies.

half \$14 | full \$24

LA PASTA

LA PASTA DI LETIZIA'S FIORE

handmade pasta of the day made daily by Letizia.

\$22

GAMBERONI

Spaghetti, shrimp, cherry tomato, chili flake, white wine, roasted garlic.

\$23

ORECHIETTE ALLE VONGOLE

Fresh baby clams, broccolini, chili flake, white wine, roasted garlic.

\$22

PENNE ARRABIATA

Spicy marinara, roasted garlic, house sausage

small \$14 | large \$19

PERA

Pear ricotta ravioli, walnut cream sauce, gorgonzola, VG

\$21

CERVO

Campanelle pasta, venison bolognese

small \$17 | large \$22

GIOVANNA

Spaghetti, eggplant, spicy marinara, burrata, fresh basil, VG

\$19

PARMIGIANA

*Fried eggplant, layers of mozzarella, marinara, goat cheese, parmigiano, and fresh basil. GF, VG ***

\$20

LETIZIA'S LASAGNA

Venison bolognese, béchamel, mozzarella, parmigiano.

\$23

NEED WHEAT FREE?

You can substitute a Rice Pasta.

+ \$2

POLENTERIA

Our polenta is served hot and poured tableside as it is in the Italian countryside.

CORVARA

Venison bolognese, shaved parmigiano, GF

\$20

DEL CONTADINO

Roasted tomato, caramelized onion, mushrooms, gorgonzola, GF, VG

\$19

SALSICCIA E FUNGHI

Crimini mushrooms and house sausage, shaved parmigiano, GF

\$19

HANDMADE GNOCCHI DI LETIZIA'S FIORE

Gnocchi made daily.

GNOCCHI DI PATATE

Traditional potato gnocchi, fresh basil, marinara, mozzarella, VG

\$20

GNOCCHI DI CAROTE

Carrot gnocchi with shaved parmigiano, chives and butter

\$20

GNOCCHI ALLA ERBE

Herb gnocchi with braised pork

\$21

IL RISOTTO

RISOTTO ALLA PESCATORA

Scallops, shrimp, clams, mussels, calamari, GF

\$25

RISOTTO SPECK E TALEGGIO

Smoked ``Speck`` Prosciutto and Taleggio cheese

\$22

CARNE E PESCE

PESCE BIANCO

Wild caught North Atlantic Cod, pan seared in a lemon caper sauce and crushed cherry tomatoes, served with sautéed spinach and roasted potatoes, GF

\$25

POLLO ALLA PIZZAIOLA

Organic chicken breast sautéed with cherry tomato, white wine, fresh oregano and garlic, served with broccolini, roasted potato, and crimini mushrooms.

\$22

POLLO AL LIMONE E ROSMARINO

Organic chicken breast sautéed in garlic, lemon, rosemary sauce, served with broccolini, roasted potato crimini mushrooms.

\$22

VEAL SCALOPPINI LIMONE

Veal Medallions in a lemon and caper sauce with spinach and potatoes

\$29

VEAL MARSALA

Veal Medallions with mushrooms, Marsala sauce with yellow potatoes and broccolini

\$29

GF – Gluten free | VG – Vegetarian | VN – Vegan

*** Fried items share cooking oil with meat and wheat ingredients.*

DOLCE

TIRAMISU

** pair with Amaro Santa Maria*

\$8

CARAMEL CHEESECAKE

** pair with Amaro Nonino*

\$8

RASPBERRY CHOCOLATE TRUFFLE CAKE

** pair with Amaro Lucano*

\$8

TRIO OF PANNA COTTA

3 Italian custards: Caramel, Chocolate, and mixed berries.

** pair with Cocchi Americano*

\$8

PROFITTEROLES

3 puff pastries filled with the gelato of the day.

** pair with Caffé Borghetti Liqueur*

\$8

GELATO AFFOGATO

2 scoops of the gelato of the day (topped with espresso) and paired with a sidecar of Amaro Cio-Ciaro

\$10.

Wasabi Herb-Crusted Lamb Rack

broiled lamb rack with mixed veggies & kikkoman beurre blanc sauce

Lamb Shank

lamb shank wonderfully braised with an aromatic reduced cabernet sauce along with carrots & p

Noodles - Fried Rice

Drunken/Pad Ki Mao

stir-fried flat rice noodles, carrots, bean sprouts, pea pods, basil, bamboo, eggs & flavored with a wine

Pad Thai

stir-fried rice noodles with scrambled eggs, tofu, bean sprouts, roasted peanuts in a light sweet & sauce

Pad See Eiw

stir-fried flat rice noodles with scrambled eggs, broccoli, baby bok choy in a sweet pepper soy

Thai Fried Rice

fried rice with our special seasoning and a touch of lemon