

lunch / brunch menu

served 11:30am - 3:30pm

antipasti (appetizers/shared starters)

- olives:** calabrese-style / molto piccante (very spicy) - 5
cavalfiori fritti: fried cauliflower / spicy aioli - 11
mozzarella caprese: fresh buffalo mozzarella cheese / vine-ripened tomatoes / basil - 14
burrata: burrata cheese / parma prosciutto / olio nuovo - 17
caponatina con burrata: burrata / sicilian ratatouille / pine nuts - 15
ventaglio di melanzane: eggplant carpaccio / roasted bell peppers / goat cheese crostino - 11
calamari al nero: fried squid ink calamari / lemon aioli - 16
asparagi con prosciutto: grilled asparagus / soft poached egg / crumbled prosciutto / gorgonzola - 13
carpaccio cipriani: thinly-sliced beef tenderloin / arugula / shaved parmesan / *cipriani* dressing / crostino - 14
insalata di polipo: mediterranean octopus / celery / parsley vinaigrette - 13
melanzane alla parmigiana: eggplant parmesan - 12
polpettine della nonna: baked meatballs / pecorino - 11
carciofini fritti: fried artichoke hearts / spicy aioli - 13
gamberetti al aglio e olio piccante: shrimp / garlic / potato galette / tomato sauce / spicy chili oil - 13

insalate (salads)

- locale:** local organic greens / cherry tomatoes / red wine vinaigrette - 6
mista: radicchio / arugula / endive - 10
di carciofi: arugula / thinly-sliced raw baby artichoke hearts / shaved parmesan / *olio e limone* dressing - 12
santorini: spinach / kalamata olives / feta cheese / cherry / tomatoes / cucumber / red onions / *olio e limone* dressing - 10
rughetta e scaglie di parmigiano: arugula / shaved parmesan - 8
di sanguinello: arugula / blood orange / fennel / e.v.o.o. / cured olives - 11
favorita: chopped salad: romaine hearts / salami / mozzarella / garbanzo beans / red onions / tomatoes / shaved parmesan / *favorita* dressing - 14
di bietole: arugula / beets / pistachio / shaved aged ricotta - 12
nizzarda: butter lettuce / tomato / onions / anchovies / green beans / olive oil-packed line-caught yellowfin tuna belly / hard-boiled eggs / olives - 15
di pollo & indivia: smoked chicken / belgian endive / pine nuts / creamy dill dressing - 14
di gamberetti: romaine lettuce / lime & mint-marinated grilled shrimp / feta cheese dressing - 15
di trota: smoked idaho trout / butter lettuce / grapefruit / leeks / fredo chile / *olio e limone* dressing - 14
cuore di palma: hearts of palm / arugula / red onion / corn / shaved parmesan cheese / *olio e limone* dressing - 13
di cesare: caesar salad / romaine lettuce / garlic croutons / grana padano cheese - 9

panini (sandwiches)

- all panini are made with our house-made pizza bread & served with a green salad & *favorita* dressing (lemon-dijon-evoo)
cotto: italian rosemary cotto ham / rabiola cheese / artichoke hearts - 12
pollo: grilled chicken breast / house made pesto / pecorino toscano - 14
bistecchina: grilled flank steak / roasted green bell peppers & onions / mozzarella cheese - 16
vegetariano: array of roasted vegetables / shaved aged ricotta cheese - 11

uova & prima colazione (eggs & breakfast)

- strapazzate con asparagi & salmone:** scrambled eggs / asparagus / mascarpone cheese crostino / smoked salmon - 15
alla granceola: dungeness crab cake / poached egg / spinach / chives / hollandaise sauce / toasted bread - 17
alla calabrese: sunny-side-up eggs / lamb sausage / fried tomato / nduja salami sauce (spicy) / asparagus - 14
al tegamino all'olio d'oliva: sunny-side-up eggs / fennel pork sausage patties / rapini / young pecorino pepato cheese - 13
frittata con funghi, fontina & timo: italian-style omelet / crimini mushrooms / fontina cheese / thyme - 13

affettati/salumi (slices / cured meats)

- affettati misti:** mixed slices / chef's selection - 19
salumi e formaggi assortiti: chef's selection of meats and cheeses - 24

formaggi (cheese)

- 3 selezioni - 15 / 5 selezioni - 24 / 7 selezioni - 27



pane e bruschette (bread is ordered à la carte)

- fett'unta:** garlic-rubbed toasted country bread / e.v.o.o. - 3
pane alle erbe & sale di salina: pizza bread / herbs / garlic / sicilian sea salt from trapani - 6
focaccia al formaggio: fontina / parmigiano - 11
bruschetta classica: fresh tomato / garlic / basil / shaved parmesan / evoo - 9

pizze (pizzas)

We serve authentic neapolitan-style pizzas, which are moist in the center and meant to be eaten with a fork & knife as is done in Italy. Should you prefer a more well-done pizza, just ask your server and we will be happy to fire your pizza in the oven a bit longer.

- rianella:** tomato sauce / fresh mozzarella / pecorino cheese / anchovies / sicilian oregano / e.v.o.o - 16
paesana: mozzarella / sautéed rapini / fennel sausage / cherry tomatoes - 17
margherita: mozzarella / tomato sauce / basil - 14
margherita d.o.c.: fresh *bufala* mozzarella / san marzano tomato sauce / parmesan / basil / e.v.o.o. - 16
diavola: tomato sauce / fresh mozzarella / spicy salami / gaeta olives - 18
umbra: robiola cheese / crimini mushrooms / umbrian black truffles - 20
carbonara: mascarpone / pecorino / guanciale / egg - 18
mare chiaro: calamari / shrimp / clams / mozzarella / tomato sauce / garlic / parsley - 19
pugliese: tomato sauce / mozzarella / tuna / onions - 16
capricciosa: tomato sauce / mozzarella / artichoke hearts / prosciutto cotto - 17
quattro formaggi: mozzarella / provola / fontina / gorgonzola - 15
parma: fresh mozzarella / prosciutto di parma / arugula / scaglie di parmigiano - 18
napoletana: tomato sauce / mozzarella / capers-anchovies - 15
con vegetali: tomato sauce / mozzarella / grilled eggplant-bell peppers-zucchini / cherry tomatoes - 17
tropea: smoked mozzarella / fennel sausage / roasted tropea onions - 18
boscaiola: tomato sauce / fresh mozzarella / mushrooms / fennel sausage - 18
calzone: mozzarella / rapini / fennel sausage / provolone - 16
gluten-free (GF): \$4 surcharge / not recommended for those with celiac disease or severe gluten allergy / cannot guarantee 100% GF preparation or cooking environment / preparation may take a few minutes longer
*only margherita & parma pizzas are available with GF crust & toppings
*any other pizza can be made with a GF crust, but toppings will not be GF
** if your pizza is served on the brown pizza plate, it's on the house!*

paste (pastas)

- rotolo di spinaci e fontina:** spinach & ricotta pasta roulade / fontina cheese / house-made tomato sauce - 19
gemelli luganega: spiral pasta (similar to fusilli) / sausage / mushrooms / onions / pink sauce / pecorino cheese - 17
lasagne ferrarese: ground beef ragù / béchamel / tomato sauce / parmesan - 18

secondi (mains)

- trota al limone:** idaho trout / lemon-caper sauce / parsley / roasted potatoes & vegetables - 19
pollo alla diavola: pan-roasted chicken breast / spicy chile mustard / roasted potatoes & vegetables - 19
bistecchina saporita: grilled flank steak / roasted green bell peppers / onion / fries - 19
olio burger: wagyu beef / black truffle cheese / arugula / tropea onions / truffle aioli / house-made fries - 16

zuppa & contorni (soup & sides)

- zuppa - pappa al pomodoro:** tuscan tomato-bread soup - 7
rapini aglio, olio e peperoncino (piccante): spicy sautéed broccoli raab - 6
patatine fritte: fries / pecorino / herbs - 6

dolci (desserts)

- panna cotta alla nocciola:** house made chocolate-hazelnut panna cotta - 8
crostatina di mele: house made upside-down apple tart tatin / white chocolate gelato - 9
budino di zucchero di canna: butterscotch pudding - 10
torta di noci: pecan-chocolate-caramel tart - 9
cannoli di ricotta: ricotta cream and chocolate chip-filled sicilian pastry shells / ground pistacchio - 9
biscotti assortiti: assorted biscotti - 6
gelati e sorbetti: espresso / hazelnut / white chocolate / strawberry / mango / lemon - 7
crepsella alla nutella: crêpe with chocolate-hazelnut spread - 9