

dinner menu



served from 3:30 - close daily

antipasti (appetizers/shared starters)

- olives:** calabrese-style / molto piccante (very spicy) - 5
trittico d'olive: trio of house-cured & marinated olives; castelvetrano / nocellara / nera - 6
cavolfiori fritti: fried cauliflower / spicy aioli - 13
mozzarella caprese: fresh buffalo mozzarella cheese / vine-ripened tomatoes / basil - 15
burrata: burrata cheese / parma prosciutto / olio nuovo - 20
caponatina con burrata: burrata / sicilian ratatouille / pine nuts - 18
ventaglio di melanzane: eggplant carpaccio / roasted bell peppers / goat cheese crostino - 12
calamari al nero: fried squid ink calamari / lemon aioli - 17
asparagi con prosciutto: grilled asparagus / soft poached egg / crumbled prosciutto / gorgonzola - 14
carpaccio cipriani: thinly-sliced beef tenderloin / arugula / cipriani dressing / crispy ciabatta bread - 16
trippa: romana-style tripe / tomato / pecorino - 12
insalata di polipo: mediterranean octopus / celery / parsley vinaigrette - 15
melanzane alla parmigiana: eggplant parmesan - 13
polpettine della nonna: baked meatballs / pecorino - 12
gamberetti al aglio e olio piccante: shrimp / garlic / potato galette / tomato sauce / spicy chili oil - 14

insalate (salads)

- locale:** local organic greens / cherry tomatoes / red wine vinaigrette - 7
mista: radicchio / arugula / endive - 10
di cesare: caesar salad / romaine lettuce / garlic croutons / grana padana cheese - 10
di carciofi: arugula / thinly-sliced raw baby artichoke hearts / shaved parmesan / *olio e limone* dressing - 13
santorini: spinach / kalamata olives / feta cheese / cherry tomatoes / red onions / *olio e limone* dressing - 11
rughetta e scaglie di parmigiano: arugula / shaved parmesan - 8
di sanguinello: arugula / blood orange / fennel / e.v.o.o. / cured olives - 12
favorita: chopped salad: romaine hearts / salami / mozzarella / garbanzo beans / red onions / tomatoes / shaved parmesan / favorita dressing - 16
di bietole: arugula / beets / pistachio / shaved aged ricotta - 13

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 - 13
bruschetta classica: fresh tomato / garlic / basil / shaved parmesan / evoo - 10
crostini con lardo di colonnata: cured pork back fat / fresh black pepper / crostini - 11
crostini di ricotta: honey / almonds / cherries / crostini - 11
bruschetta di nduja: creamy, spicy calabrian salami / crostini - 11

affettati/salumi (slices/cured meats)

- speck:** juniper-flavored salt-cured, smoked ham / alto adige - 7
bresaola della valtellina: air-dried, salted beef / lombardia - 8
prosciutto san daniele: dry-cured, sweet / friuli-venezia giulia - 12
mortadella: ground pork sausage cold cut / emilia romagna - 6
coppa piccante: spicy cured pork shoulder / emilia-romagna - 8
prosciutto di parma: dry-cured, nutty / emilia romagna - 11
finocchiona: firm fennel salami / toscana - 6
porchetta: moist, boneless pork roast / roma, lazio - 9
salame gentile: artisanal dry, coarse-ground salami / fra mani / california - 7
affettati misti: mixed slices / chef's selection - 20
salumi e formaggi assortiti: chef's selection of meats & cheeses - 25

formaggi (cheese)

- latur:** rich, buttery blend of cow's, sheep's and goat's milk / piemonte - 8
robiola bosina: silky, mushroomy, salty-sweet cow's & sheep's milk / piemonte - 9
gorgonzola cremificato: pungent, sweet, creamy cow's milk / lombardia - 7
scaglie di parmigiano: shaved parmesan / emilia romagna - 6
ricotta maritata: spicy aged ricotta / abruzzo - 10
ricotta alla cenere: ricotta covered in ash; creamy, nutty, sweet / abruzzo - 9
provolone piccante: firm texture / mildly tangy / cow's milk / basilicata - 7
pecorino pepato: intense black peppercorn-studded sheep's milk / sicilia - 8
3 selezioni - 15 / 5 selezioni - 25 / 7 selezioni - 28

pizze (pizzas)

- rianello:** tomato sauce / fresh mozzarella / pecorino cheese / anchovies / sicilian oregano / evoo (may be ordered without mozzarella, in which case it is called "riana") - 17
paesana: mozzarella / sautéed rapini / fennel sausage / cherry tomatoes - 18
margherita: mozzarella / tomato sauce / basil - 15
margherita d.o.c.: fresh *bufala* mozzarella / san marzano tomato sauce / parmesan / basil / evoo - 17
diavola: tomato sauce / fresh mozzarella / spicy salami / gaeta olives - 19
umbra: robiola cheese / crimini mushrooms / umbrian black truffles - 21
carbonara: mascarpone / pecorino / guanciale / egg - 19
mare chiaro: calamari / shrimp / clams / mozzarella / tomato sauce / garlic / parsley - 19
pugliese: tomato sauce / mozzarella / tuna / onions - 17
capricciosa: tomato sauce / mozzarella / artichoke hearts / prosciutto cotto - 18
quattro formaggi: mozzarella / provola / fontina / gorgonzola - 17
parma: fresh mozzarella / prosciutto di parma / arugula / shaved parmesan - 20
napoletana: tomato sauce / mozzarella / capers-anchovies - 17
con vegetali: tomato sauce / mozzarella / grilled eggplant-bell peppers-zucchini / cherry tomatoes - 18
tropea: smoked mozzarella / fennel sausage / roasted tropea onions - 19
boscaiola: tomato sauce / fresh mozzarella / mushrooms / fennel sausage - 19
calzone: mozzarella / rapini / fennel sausage / provolone - 18
gluten-free (GF): \$5 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 - 21
gemelli luganega: spiral pasta (similar to fusilli) / sausage / mushrooms / onions / pink sauce / pecorino cheese - 19
lasagne ferrarese: ground beef ragù / béchamel / tomato sauce / parmesan - 21

secondi (mains)

- trout al limone:** idaho trout / lemon-caper sauce / parsley / roasted potatoes & vegetables - 22
pollo alla diavola: pan-roasted chicken breast / spicy chile mustard / roasted potatoes & vegetables - 21
bistecchina saporita: grilled flank steak / roasted green bell peppers / onion / fries - 22
speciale del giorno: special of the day - a.q.

zuppa & contorni (soup & sides)

- zuppa - pappa al pomodoro:** tuscan tomato-bread soup - 8
rapini aglio, olio e peperoncino (piccante): spicy sautéed broccoli raab - 8
patatine fritte: fries / pecorino / herbs - 7

dolci (desserts)

- panna cotta alla nocciola:** house made chocolate-hazelnut panna cotta - 9
crostatina di mele: house made upside-down apple tarte tatin / white chocolate gelato - 10
budino di zucchero di canna: butterscotch pudding - 11
pesche allo zenzero: caramelized roasted peaches / white chocolate gelato / candied ginger - 9
torta di noci: pecan-chocolate-caramel tart - 10
cannoli di ricotta: ricotta cream and chocolate chip-filled sicilian pastry shells / ground pistachios - 9
biscotti assortiti: assorted biscotti - 6
gelati: espresso / hazelnut / chocolate / vanilla - 7
sorbetti: raspberry / lemon - 7
crepsella alla nutella: crêpe with chocolate-hazelnut spread - 10

buon appetito

chi mangia bene, vive bene. who eats well, lives well.

no outside wine/alcohol permitted for parties of 7 or more

