

Antipasti

bruschetta ~ marinated tomatoes, asiago cheese, basil, balsamic, evoo. **8**

fritto misto di mare ~ fried calamari, fennel, fresno chilies, meyer lemon aioli. **9**

brick oven pizetta ~ roasted garlic, cambozola cheese, evoo. **8**

antipasto della casa ~ prosciutto di parma, sopressata, grilled vegetables, olives, mozzarella. **9**

beef carpaccio ~ house made onion crackers, pickled radish salad, lemon oil. **10**

Insalate e Zuppe

zuppe al zucca burro dada ~ butternut squash “cappuccino”. **6**

insalate della casa ~ field greens, sun dried tomatoes, gorgonzola, lemoncello dressing. **8**

caesar ~ romaine, arugula, creamy-garlic parmesan dressing, focaccia croutons. **9**

panzanella ~ tuscan bread salad, tomatoes, fresh mozzarella, cucumbers and balsamic dressing. **9**

spinaci ~ fresh spinach, tomatoes, shaved red onion, blue cheese, warm pancetta dressing. **9**

Pizza

margherita “d.o.c.g.” ~ plum tomato sauce, fresh mozzarella, torn basil. **12**

pepperoni “classico” ~ plum tomato sauce, provolone. **13**

salsiccia & fungu ~ white pizza, sausage, mushrooms, roasted peppers, provolone. **14**

pollo ~ marinated chicken, caramelized onions, roasted tomatoes, pesto, provolone. **14**

del giorno ~ chef inspired seasonal pizza of the day. **15**

Primi Piatti

lasagne nostra modo ~ beef, italian sausage, plum tomato sauce, ricotta & herbs. **15**

linguini al carbonara ~ grilled chicken, pancetta, peas, cracked pepper, parmigiano cream. **16**

ravioli di verdura grande ~ open faced, grilled vegetables, smoked tomato sauce, parmigiano reggiano. **14**

fettuccine al vongole ~ littleneck clams, garlic, onion, tomatoes, basil, chardonnay butter broth. **17**

pappardelle bolognese ~ veal, beef, pork, plum tomato sauce, & herbs. **15**

tagliatelle al granchio ~ lump crab, parmigiano, cream, lemon. **17**

orecchiette diavola ~ sautéed shrimp, red chili, garlic, blistered tomatoes, broccolini, basil, evoo. **18**

Secondi

pollo picatta ~ brick oven chicken, roasted fingerling potatoes, spinach, capers, lemon & parsley. **22**

beef short rib “osso bucco” style ~ roasted root vegetables, mascarpone polenta. **24**

filetto ~ braised rainbow greens, potato & onion “au-gratin”, chianti wine sauce. **37**

veal di “zocca” ~ scaloppini, prosciutto, arugula, capers, lemon butter sauce. **22**

salmon al griglia ~ cornbread, pancetta, local greens, smoky buttermilk dressing. **19**

Contorni

fontina polenta. **4**

lemon spinach. **4**

three cheese pasta. **4**

zucchini ribbons. **4**