



Antipasti

Antipasto italiano Classic Italian board featuring cured meats, cheeses, and Mediterranean olives	\$24	Polpette di carne Tender beef meatballs seasoned with herbs and tomato sauce	\$14
Arancino siciliano Golden rice ball filled with seasoned beef, peas, and mozzarella	\$12	Polenta e ragù Served with bolognese sauce and aromatic wild mushrooms	\$12
Burrata Served with arugula, cherry tomatoes, and a drizzle of fig balsamic glaze	\$15	Tempura di verdure Lightly battered seasonal vegetables, fried and served with a tomato and basil dipping sauce	\$14
Caprese di bufala Tower of buffalo mozzarella, vine-ripened tomatoes, and basil, drizzled with nut-free pesto and extra virgin olive oil	\$15	Trio di salse A selection of three house-made dips made with roasted red pepper and cashew, spinach and pistachio, and stracciatella cheese	\$12
Mini arancini Bite-sized, crispy saffron rice balls served with marinara sauce	\$12	Verdure al forno A medley of seasonal roasted vegetables	\$14

Pizze

Gluten-free option \$5 *Please see disclaimer at the bottom

Nova Fiordilatte, tomato sauce, eggplant, cherry tomatoes, oregano, basil, EVOO	\$21	4 formaggi Fiordilatte, gorgonzola, smoked provola, parmigiano, EVOO	\$24
Margherita Fiordilatte, tomato sauce, basil, EVOO	\$18	Bosco bianco Fiordilatte, wild mushrooms, parmigiano, basil, EVOO	\$22
Regina Margherita Tomato sauce, buffalo mozzarella, basil, EVOO	\$23	Capri Fiordilatte, buffalo mozzarella, cherry tomatoes, parmigiano, basil, EVOO	\$24
Diavola Fiordilatte, tomato sauce, spicy soppressata, basil, EVOO	\$22	Maestro Fiordilatte, hot sausage, broccoli rabe, smoked provola, basil, EVOO	\$23
Romana Fiordilatte, tomato sauce, Cetara anchovies, olives, oregano, basil, EVOO	\$24	Parma Fiordilatte, arugula, cherry tomatoes, prosciutto, burrata, parmigiano, EVOO	\$26
		Pistacchio Fiordilatte, mortadella, pistachio, burrata, basil, EVOO	\$26

Paste

Gnocchi alla sorrentina con burrata Potato gnocchi and tomato sauce, topped with fresh burrata	\$24	Ravioloni di manzo Short rib ravioli tossed in a butter and sage sauce	\$24
Lasagna alla bolognese Layers of fresh pasta, bolognese sauce, and creamy béchamel	\$21	Tagliatelle al ragù Tagliatelle pasta served with bolognese sauce	\$21
Orecchiette con cime di rapa e salsiccia Orecchiette pasta with sautéed broccoli rabe, Italian sausage, and garlic	\$21	Zuppa del giorno A rotating selection of fresh, seasonal soups crafted daily by our chefs	\$16
Paccheri alla siciliana Paccheri pasta with tomato sauce, eggplant, and basil	\$20		

Insalate

Baby kale Baby kale, mozzarella, avocado, and grape tomatoes	\$14	Crunchy Mixed greens, cucumber, red radish, cherry tomatoes, pumpkin seeds, sunflower seeds, and croutons	\$12
Brussels sprouts Shaved Brussels sprouts, golden raisins, and grape tomatoes	\$12	Grains Red quinoa, mixed greens, olives, carrots, and grape tomatoes	\$12

Add-ons: buffalo mozzarella, burrata, grilled chicken, salmon **\$11**
Dressings: apple cider vinegar, balsamic vinegar, basil mayo, EVOO

*Please note: While we take precautions to prevent cross-contamination, our kitchen handles gluten, dairy, and other allergens. We cannot guarantee the complete absence of these ingredients in any dish