

SALUMI ASSORTITI

cured, sliced meats, served with marinated olives and grilled bread

PROSCIUTTO DI PARMA
24 mesi

COPPA
cured pork neck and shoulder

SALAME TOSCANO
cured dry tuscan salami

NAPOLITANA
spicy, hot, dry sausage

MORTADELLA
pork roll from bologna

BRESAOLA
dried cured beef with wine and spices

SOPRESSATA FINOCHIETTA
spicy cured fennel and pepper sausage

PORCHETTA FREDDI
shaved cooked fresh bacon

4. each • 10. for three • 16. for five

FORMAGGI ITALIANI

select italian cheeses,
served with fig marmellata and grilled bread

HARD

PECORINO ROMANO
sharp sheep's milk locatelli

RICOTTA SALATA
pressed shaved ricotta

GRANA PADANO
sweet, hard cow's milk

ASIAGO
fresh italian cow's milk

SOFT

TALEGGIO
creamy with salt crystals

FONTINA
soft italian cow's milk

GORGONZOLA
italian bleu

CRESCIENZA
soft, mild and spreadable

3. each • 8. for three • 13. for five

ANTIPASTI

appetizers

COLD

CAESAR romaine lettuce, creamy garlic parmesan dressing, homemade croutons 5.

POMO NOCCIOLA salad of apple, bleu cheese, candied pecans, light balsamic dressing 6.

CAPRESE soft italian mozzarella cheese over marinated tomatoes, fresh basil 9.

HOT

ASIAGO ONION BREAD warm asiago cheese muffin, cippolini onion sauce, pan pepato 4.

CALAMARI spicy, fried with roasted garlic aioli, san marzano marinara 7.

MEATBALLS our special recipe with tomato sauce 5.

SOUP

ITALIAN WEDDING pastina, mini meatballs, braised greens 5.

PIZZE

artisanal pizzas

BIANCOVERDE smoked mozzarella, roasted peppers, pesto, arugula 7.

PEPPERONI VERACE whipped ricotta, asiago, spicy sopressata 9.

SPICY MEATBALL black pepper, tomato, meatball, provolone 8.

VEGETABLE broccoli rabe, garlic, olive, tomato, red onion, provolone 7.

TRE CARNI sausage, meatball, pepperoni, marinara, mozzarella 10.

FIG & PROSCIUTTO ricotta, balsamic reduction 6.

WISEGUY sweet italian sausage, peppers, mozzarella, basil 7.

QUATTRO FORMAGGI taleggio, provolone, parmesan, ricotta 9.

MARINARA tomato, fresh oregano, garlic 6.

MARGHERITA mozzarella, tomato, basil 8.

WHITE CLAM ricotta, garlic, parmesan, clams 8.

GORGONZOLA DOLCE pear, gorgonzola cheese 7.



CONTORNI

sides

POTATOES

fennel, onion, thyme, olive oil 3.

SPINACH

sautéed with garlic, olive oil 3.

BROCCOLI RABE

sautéed with garlic, olive oil 4.

CREAMY POLENTA

baked with parmesan cheese 3.

PASTA

fresh Verace pasta, made on premises

SPAGHETTI

• with homemade meatballs, fresh basil, san marzano tomato sauce 9./5.

GNOCCHI

• tartufo with smoked ham, fontina cheese, black truffle butter 12./7.

LINGUINI

• with san marzano tomato sauce, fresh basil 8./5.

• with white clam sauce, garlic, parsley 11./6.

• al olio with garlic, olive oil 8./5.

RAVIOLI

• stuffed with braised beef short rib, plum tomato sauce 11./7.

• ricotta, mozzarella, parmesan, fontina cheese, white sauce 11./7.

PENNE

• a la vodka with garlic, green onion, pink tomato sauce 12./7.

MALTAGLIATI

• with braised tuscan bolognese meat sauce 11./6.

CARNI

meat

CHICKEN

• parmigiana with tomato sauce, smoked mozzarella 11.

• marsala wine sauce with mushrooms, prosciutto 12.

FILET MIGNON

• mushrooms, potatoes, spinach, port wine sauce 21.

VEAL

• scallopine milanese, marinated tomato salad, creamy garlic aioli 14.

PESCI

fish

SHRIMP

served over linguine

• sauteed in lemon, white wine sauce 12.

• scampi style, garlic butter, tomato, basil 13.

MUSSELS

• white wine, garlic, basil 9.

• tomato, basil, olive oil 9.

BRANZINO

• grilled with lemon, olive oil, spinach 14.