

ANTIPASTI

OLIVE DEI TRE MARI **GF VEGAN** Gaeta, Cerignola & Castelvetro
olives alla Mediterranea 10

CARCIOFI GRIGLIATI **GF VGT** grilled Italian artichokes cured in
EVOO, garlic & mint topped with Pecorino Romano 14

BRUSCHETTA **VEGAN** toasted homemade bread, diced tomato,
basil, garlic & EVOO 14

GAMBERI ALLA DIAVOLA **GF** 5 prawns wrapped in
“soppressata”, Parmigiano Reggiano & garlic, roasted in our brick
oven, served with arugula & Dijon tzatziki 18

BURRATA & CAPONATA ALLA SICILIANA **GF VGT** sautéed organic
veggies “agrodolce” with Mediterranean olives, capers & pine nuts,
served chilled & topped with fresh burrata 17

ANTIPASTO ITALIANO **GF** Prosciutto di Parma, artisanal ham,
salame Genova, soppressata Calabrese & Italian cheese selection,
Mediterranean olives medley & bruschetta 28

LE ZUPPE

MINISTRONE DELLA NONNA **GF VEGAN**
savory bowl of organic veggies, slowly cooked in an herb bouquet 14

PASTA & FAGIOLI

16 organic beans, carrot, celery & onion slowly cooked with Parma
Prosciutto and herbs, served with “maltagliati” egg noodle pasta 18

SEAFOOD STEW “GUAZZETTO DI MARE” **DF GF (NO CROSTINI)**
freshly sautéed prawns, calamari, clams, salmon & salmon in a light
tomato & white wine broth, served with crostini 22

SPECIALITA'

MEATBALLS & POLENTA **GF**

grass-fed beef “polpette” in our marinara sauce served with roasted
organic polenta & Parmigiano Reggiano 21

PARMIGIANA DI MELANZANE **GF VGT**

brick oven roasted organic eggplant, marinara sauce, mozzarella,
provolone, Parmigiano Reggiano & basil 20

LA LASAGNA

layers of egg noodles, béchamel, grandma Enza’s Bolognese sauce,
mozzarella & Parmigiano Reggiano 24

SALMONE AL FORNO **GF DF** fresh salmon filet, roasted in our pizza
oven with organic potatoes, broccolotti & Dijon tzatziki 29

CHICKEN PARMIGIANA free-range chicken thigh “a la Milanese”
layered with mozzarella & artisanal ham, topped with marinara,
oregano & Parmigiano Reggiano, finished in our brick oven 27

STROMBOLI CALZONE pizza dough filled with three grass-fed
beef meatballs, marinara & Provolone cheese topped with our
“Bolognese”, mozzarella & Parmigiano 24

INSALATE

GARDEN **GF VEGAN** greens, arugula, cherry tomatoes, kalamata
olives, carrots, celery & balsamic dressing 11

CONTADINA **GF VGT** greens, arugula, pears, candied walnuts,
Gorgonzola & Modena balsamic reduction 13

SANTA CROCE **GF VGT** greens, arugula, celery, carrots, toasted
hazelnuts, Feta cheese, Parmigiano & citronette dressing 14

MEDITERRANEA **GF** greens, arugula, “fior di latte” mozzarella,
cherry tomatoes, kalamata olives, balsamic dressing 14

ADD: CURED EVOO TUNA | FRESH MOZZARELLA | \$5
GRILLED CHICKEN THIGH \$6 | SALMON OR PRAWNS \$8

PASTA

PAPPARDELLE ALLA BOLOGNESE

ribbons of egg noodles with grandma Enza’s meat sauce Ragu’ &
Parmigiano Reggiano 23

FETTUCCINE ALLA BOSCAIOLA **VGT**

ribbons of egg noodles served in a creamy porcini & cremini
mushroom sauce, topped with shredded Fontina 22

SHORT-RIB RAVIOLI

“cappellacci” stuffed with slowly braised short-rib, sautéed in butter
and sage, Parmigiano Reggiano 27

TROFIE AL PESTO **VGT**

twisted Genovese noodles with authentic organic pesto, potatoes,
green beans & Pecorino Romano 23

TAGLIOLINI ALLA PESCATORA **DF**

calamari, clams, prawns, salmon sautéed in a light tomato and white
wine sauce & parsley served with thin artisanal egg noodles 27

SPAGHETTI & MEATBALLS

three grass-fed beef “polpette”, marinara, EVOO & Parmigiano
Reggiano 21

GNOCCHI ALLA BAVA **VGT**

artisanal potatoes dumpling, in a creamy sauce with Mascarpone,
Gorgonzola, Parmigiano Reggiano topped with crumbled walnuts 25
ADD: ITALIAN SAUSAGE or CHICKEN \$6 PRAWNS or SALMON \$8

PIZZA

MARGHERITA tomato sauce, mozzarella & basil 17

MAMMA ROSA tomato sauce, mozzarella, farmer’s roasted
eggplant | bell pepper | zucchini 19

BUFALINA tomato sauce, double mozzarella, cherry tom & basil 18

TARTUFO mozzarella, porcini & cremini mushrooms, Parmigiano &
truffle EVOO creamy sauce 22

PARMIGIANA eggplant parmigiana, Provolone, mozzarella,
tomato sauce & basil 22

PEPPERONI tomato sauce, mozzarella, artisanal pepperoni 19

STAGIONI tomato sauce, mozzarella, ham, mushrooms, olives &
artichoke 20

SALSICCIA & FUNGHI tomato sauce, mozzarella, house sausage
& sautéed cremini mushroom 20

PARMA tomato sauce, mozzarella, arugula, Parma prosciutto &
shaved Parmigiano 23

MEO tomato sauce, mozzarella, fontina, salame, house sausage &
onion 20

DIAVOLA tomato sauce, mozzarella, soppressata, red bell pepper
& calabrese peppers 20

NOCI mozzarella, gorgonzola, walnuts, pears, balsamic reduction &
Parma prosciutto 22

SEABRIGHT mozzarella, cherry tomatoes, broccolotti, sausage &
fontina 21

SICILIANA tomato sauce, mozzarella, anchovies, olives, capers &
oregano 19

ADD: PROSCIUTTO | SAUSAGE | HAM | CHICKEN \$4
OLIVES | EGG | ANY VEGGIES \$3

V E G E T A R I A N