

ANTIPASTI

OLIVES & GIARDINIERA **GF VEGAN**

Cured green olives from Castelvetro & pickle organic veggies 12

CARCIOFI GRIGLIATI **GF VEGAN**

Italian grilled artichoke cured in EVOO, garlic & herbs 12

BRUSCHETTA **VEGAN**

Toasted homemade bread, diced tomato, basil, garlic & EVOO 13

GAMBERI ALLA DIAVOLA **GF**

5 prawns wrapped in "soppressata" (spice Calabrese salame) Parmigiano Reggiano and garlic, roasted in our brick oven, served with arugula & Dijon tzatziki sauce 17

BURRATA & CAPONATA ALLA SICILIANA **GF VGT**

Sauteed organic veggies "agrodolce" with Mediterranean olives, capers & pine nuts, served chilled topped with fresh Burrata 16

ANTIPASTO ITALIANO **GF** Prosciutto di Parma, artisanal ham,

salame Genova, soppressata Calabrese & Italian cheese selection 26

GRAN ANTIPASTO DELLA CASA **GF** Italian charcuterie & cheese selection, bruschetta, olives & giardiniera, grilled artichoke & "caponata" 38

SPECIALITA'

SEAFOOD STEW "GUAZZETTO DI MARE" **DF GF (NO CROSTINI)**

freshly sautéed prawns, calamari, clams, salmon in a light tomato & white wine broth, served with crostini 20

MEATBALLS & POLENTA **GF** grass-fed beef "polpette" in our marinara with roasted polenta & Parmigiano 19

PARMIGIANA DI MELANZANE **GF VGT** brick oven roasted eggplant, marinara, mozzarella, Parmigiano Reggiano & basil 18

LA LASAGNA layers of egg noodles, béchamel, Bolognese, mozzarella & Parmigiano 22

SALMONE AL FORNO **GF DF (NO TZATZIKI)** roasted in our pizza oven served with roasted potatoes & broccolotti & Dijon tzatziki 28

CHICKEN PARMIGIANA free-range chicken thigh "a la Milanese" layered with mozzarella & artisanal ham, topped with marinara, oregano & Parmigiano, finished in our brick oven 26

PASTA

PENNE ALLA BOSCAIOLA **VGT** penne pasta served in a creamy porcini & cremini mushroom sauce, topped with Fontina cheese 20

SPAGHETTI & MEATBALLS three grass-fed beef "polpette", marinara, EVOO & Parmigiano Reggiano 20

PAPPARDELLE ALLA BOLOGNESE ribbons of egg noodles with grandma Enza's meat sauce & Parmigiano Reggiano 22

FETTUCCINE AL PESTO **VGT** egg noodles with authentic organic Genovese pesto, potatoes, green beans & Pecorino Romano 21

TAGLIOLINI ALLA PESCATORA **DF** calamari, clams, prawns, salmon sautéed in a light tomato and white wine sauce & parsley served with thin artisanal egg noodles 26

SHORT-RIB RAVIOLI "cappellacci" stuffed with slowly braised short-rib, sautéed in butter and sage, Parmigiano Reggiano 25

GNOCCHI TRICOLORE **VGT** artisanal potatoes dumpling, marinara, topped with stracciatella, Parmigiano Reggiano & basil 23

ADD ITALIAN SAUSAGE or CHICKEN \$4 PRAWNS or SALMON \$7

SALADS & SOUPS

GARDEN **GF VEGAN** greens, arugula, cherry tomatoes, kalamata olives, carrots, celery & balsamic dressing 10

CONTADINA **GF VGT** greens, arugula, pears, candied walnuts, Gorgonzola & Modena balsamic reduction 12

SANTA CROCE **GF VGT** greens, arugula, celery, carrots, toasted hazelnuts, Feta cheese, Parmigiano & citronette dressing 12

MEDITERRANEA **GF** greens, arugula, "fior di latte" mozzarella, cherry tomatoes, kalamata olives, balsamic dressing 12

ADD: CURED EVOO TUNA | FRESH MOZZARELLA | ITALIAN HAM \$4
GRILLED CHICKEN THIGH \$6 | SALMON OR PRAWNS \$7

MINISTRONE DELLA NONNA **VEGAN** savory bowl of organic veggies & mixed beans, slowly cooked in an herb bouquet 12

ZUPPA DEL GIORNO soup of the day 10

CALZONI

ORTOLANO **VGT** mozzarella, ricotta, grilled eggplant, bell pepper & zucchini topped with tomato sauce 19

NAPOLI mozzarella, mushrooms, artisanal ham, tomato sauce 20

STROMBOLI filled with three grass-fed beef meatballs, marinara & Parmigiano topped with our "Bolognese" & mozzarella 23

PIZZE

MARGHERITA tomato sauce, mozzarella & basil 16

MAMMA ROSA tomato sauce, mozzarella, farmer's roasted eggplant | bell pepper | zucchini 18

BUFALINA tomato sauce, double mozzarella, cherry tom & basil 17

PESTO mozzarella, cherry tomato, potato, green beans, pesto 19

TARTUFO mozzarella, porcini & cremini mushrooms, Parmigiano & truffle EVOO creamy sauce 21

PEPPERONI tomato sauce, mozzarella, artisanal pepperoni 18

STAGIONI tomato sauce, mozzarella, ham, mushrooms, olives & artichoke 19

SALSICCIA & BROCCOLETTI tomato sauce, mozzarella, house sausage & sautéed rapini 19

PARMA tomato sauce, mozzarella, arugula, Parma prosciutto & shaved Parmigiano 21

MEO tomato sauce, mozzarella, salame, sausage & red onion 19

DIAVOLA tomato sauce, mozzarella, soppressata, red bell pepper & calabrese peppers 19

NOCI mozzarella, gorgonzola, walnuts, pears, balsamic reduction & Parma prosciutto 20

SEABRIGHT mozzarella, cherry tomatoes, broccolotti, sausage & fontina 20

SICILIANA tomato sauce, mozzarella, anchovies, olives, capers & oregano 18

ADD: PROSCIUTTO | SAUSAGE | HAM | TUNA | CHICKEN | PRAWNS \$4
OLIVES | EGG | ANY VEGGIE \$2