



# APPETIZERS & SALADS

## 1. BRUSCHETTA CAPRI \$10/2 PC

Slow-Roasted Tomatoes, Fresh Mozzarella  
Balsamic Glaze, Basil.

## 2. ANTIPASTO MISTO \$19

Prosciutto Di Parma, Soppressata, Italian Ham  
Pistachios, Candied Walnuts, Artichoke Hearts  
Mediterranean Olives, Brie Spread, Fig Jam.

## 3. AVO TOAST \$11

Vegan Roasted Garlic Aioli, Avocado Slices, Micro  
Greens, EVOO, Salt Crystals, Shaved Parmigiano.  
+ **Optional Hard-boiled Egg \$1**

## 4. MELA & PISTACCHI \$12

Spring Mix, Gorgonzola, Honeycrisp Apples  
Roasted Pistachios, Tomatoes, Italian Vinaigrette.

## 5. FRAGOLE & SPINACI \$12

Spinach, Shaved Parmigiano, Strawberries  
Walnuts, Onions, Italian Vinaigrette.

## 6. GIULIO \$13

Vegan Roasted Garlic Aioli, Romaine Lettuce  
Pinsa Croutons, Shaved Parmigiano.  
+ **Grilled Chicken \$6 + Hard-boiled Egg \$1**

Half Focaccia Side \$6 | Full Focaccia Side \$10

# SANDWICHES

## 7. COTTO & FORMAGGIO \$17

Cream of Brie, Italian Ham  
Grilled Artichokes.

## 8. CESARINA \$18

Vegan Roasted Garlic Aioli, Grilled Chicken  
Parmigiano Romaine Lettuce.

## 9. CRUDO & FICHI \$19

Cream of Brie, Prosciutto di Parma  
Arugula, Fig Preserve, Balsamic Glaze.

## 10. VEGETARIANA \$14

Pesto, Grilled Zucchini, Eggplant, Peppers  
Slow-Roasted Tomatoes, Balsamic Glaze.

## 11. CAPRESE \$15

Fresh Mozzarella, Slow-Roasted Tomatoes  
Balsamic Glaze, Basil.

## 12. AL SALAME \$16

Fresh Mozzarella, Grilled Peppers  
Soppressata, Roasted Garlic Aioli.

# PINSA ROMANA

## 13. RUCOLA & PROSCIUTTO \$19

Slow-Roasted Tomatoes, Mozzarella  
Arugula, Prosciutto di Parma.

## 14. CONTADINA \$20

Mushrooms, Mozzarella, Italian Sausage  
Arugula, Parmigiano.

## 15. GENOANA \$21

Pesto, Slow-Roasted Tomatoes, Mozzarella  
Olives, Onions, Parmigiano.

## 16. MARGHERITA \$16

Tomato Sauce, Fresh Mozzarella  
Basil.

## 17. DIAVOLETTA \$17

Tomato Sauce, Mozzarella, Soppressata  
Chili Flakes.

## 18. SICILIANA \$18

Tomato Sauce, Mozzarella, Grilled Eggplant  
Onions, Basil.

Sub Vegan Cheese +\$2.00 | Italian Sausage +\$2.00 | Chicken +\$6.00

# ENTRÉES

Half Focaccia Side \$6 | Full Focaccia Side \$10

## 19. CACCIATORE \$16

Tomato Sauce, Grilled Eggplant, Zucchini  
Peppers, Mushrooms, Slow-Roasted Tomatoes  
Artichokes, Olives, Onions, Parmigiano, Basil.  
+ **Grilled Chicken \$6 / Italian Sausage \$4**

## 20. CHICKEN PARMIGIANA \$19

Tomato Sauce, Panko Breaded Chicken Breast  
Mozzarella, Parmigiano, Cracked Pepper, Basil.

## 21. LASAGNA AL FORNO \$19

Tomato Sauce, Sheeted Pasta, Bolognese Ground  
Beef & Besciamel Sauce, Mozzarella, Parmigiano  
Cracked Pepper, Basil.

## 22. SAUSAGE & PEPPERS \$18

Tomato Sauce, Italian Sausage, Grilled Bell Peppers  
Onions, Parmigiano, Cracked Pepper, Basil.

# DESSERTS

## 23. NOCCIOLE & FRAGOLE \$7

1/4 Toasted Pinsa, Hazelnut Spread,  
Fresh Strawberries, Salt Crystals.

## 24. TIRAMISU \$8

Espresso, Ladyfingers, whipped Egg Yokes  
& Cane Sugar Crema, Dusted Cocoa Powder.

## 25. CROISSANT \$4

CHOICE OF FILLING: Hazelnut Chocolate +\$2, Cannoli Filling +\$2

## 26. CANNOLI CREAM \$7

1/4 Toasted Pinsa, Chocolate Chip, Ricotta  
Cannoli Filling, Roasted Pistachios, Honey.

## 27. TORTA DELLA NONNA \$8

Shortcrust Pastry, Lemon Zest Pastry Cream,  
Pine Nuts, Almonds and Powdered Sugar.