

APPETIZERS & SALADS

1. BRUSCHETTA CAPRI \$12

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

2. BURRATA \$18

Locally Farmed Heirloom Tomato, Cream
Infused Mozzarella, EVOO, Balsamic Glaze, Basil.

3. AVO TOAST \$13

Vegan Roasted Garlic Aioli, Avocado Slices, Micro
Greens, EVOO, Salt Crystals, Shaved Parmigiano.

Optional Hard-Boiled Egg +\$1

4. MELA & PISTACCHI \$14

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

5. FRAGOLE & SPINACI \$14

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

6. GIULIO \$14

Vegan Roasted Garlic Aioli, Romaine Lettuce
Pinsa Croutons, Shaved Parmigiano.

Grilled Chicken +\$6.50 | Hard-Boiled Egg +\$1

Side Salad \$8 | Half Focaccia Side \$6 | Full Focaccia Side \$10

SANDWICHES

7. CESARINA \$19

Vegan Roasted Garlic Aioli, Grilled Chicken
Shaved Parmigiano, Romaine Lettuce.

8. CRUDO & FICHI \$20

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

9. VEGETARIANA \$17

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

10. POLLO & PESTO \$21

Cream of Brie, Grilled Chicken, Slow-Roasted
Tomatoes, Arugula, Pesto.

PIZZA PINSA ROMANA

11. MORI \$18

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

12. SFIZIO \$21

Tomato Sauce, Mozzarella, Italian Sausage
Grilled Peppers, Mushrooms.

13. RUCOLA & PROSCIUTTO \$23

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

14. CONTADINA \$21

Mushrooms, Mozzarella, Italian Sausage
Arugula, Shaved Parmigiano.

15. GENOANA \$23

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

16. MARGHERITA \$17

Tomato Sauce, Fresh Mozzarella
Basil.

17. DIAVOLETTA \$19

Tomato Sauce, Mozzarella, Soppressata
Chili Flakes.

18. SICILIANA \$18

Tomato Sauce, Mozzarella, Roasted Eggplant
Onions, Basil.

Sub Vegan Cheese +\$3 | Italian Sausage +\$2.50 | Chicken +\$6.50 | White Truffle Oil +\$1.75

ENTRÉES

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

19. CACCIATORE \$19

Tomato Sauce, Roasted Eggplant, Zucchini
Peppers, Mushrooms, Slow-Roasted Tomatoes
Artichokes, Olives, Onions, Shaved Parmigiano, Basil.

Grilled Chicken +\$6 | Italian Sausage +\$4

20. CHICKEN PARMIGIANA \$20

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

21. LASAGNA AL FORNO \$20

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

22. SAUSAGE & PEPPERS \$19

Tomato Sauce, Italian Sausage, Grilled Peppers
Onions, Pecorino Romano, Cracked Pepper, Basil.

23. EGGPLANT PARM \$17

Tomato Sauce, Roasted Eggplant, Mozzarella
Shaved Parmigiano, Pecorino Romano, Basil.

DESSERTS

24. NOCCIOLE & FRAGOLE \$9

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

25. TIRAMISÚ \$9

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

26. CROISSANT \$5

CHOICE OF FILLING: Hazelnut Chocolate +\$3, Cannoli Filling +\$3, Pistachio Cream +\$3

27. CANNOLI CREAM \$9

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

28. TORTA DELLA NONNA \$9

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