

INSALATA (each additional \$5)

House Salad

Olives, Cucumbers, Chickpeas, Cherry Tomatoes, Red Peppers, Oregano Vinaigrette

Tuscan Kale Caesar

Pane é Pronto Croutons, Kale, Caesar Dresssing, Shaved Locatelli

Blood Orange Salad

Blood Oranges, Shaved Fennel, Radicchio, Arugula, Roasted Walnuts, Champagne Vinaigrette

ANTIPASTO (each additional \$5)

Cabbage Gratin

Roasted Nappa Cabbage, Caciocavallo, Parmesan Cream, Thyme, Nutmeg, Lemon Zest

Fried Brussels Sprouts

with Crispy Guanciale & Pancetta, Parmesan, Dill, Guanciale Aioli

Breads + Spreads

House Focaccia, Caputo Brothers' Whipped Ricotta, Assorted Spreads

Carciofo Romana

Marinated & Braised Artichoke Hearts + Salsa Verde

Shrimp Scampi

Garlic, Butter, White Wine, Lemon, Parsley

Escarole, Beans & Sausage

Hot Italian Sausage, Cannellini Beans, Escarole, Chicken Stock

Roasted Cauliflower

Ricotta, Pine Nuts, Breadcrumbs, Pesto

ADD-ONS

Whipped Ricotta	\$2/
Fresh Bread	
Marinated Olives	.\$2/
Roasted Potatoes	\$2/
Meatballs & Sauce	\$3/1
Meat & Cheese. Assorted Italian Meats & Cheeses, Olives	\$8/
Add Veal to any pasta or secondi	\$5/
Add Shrimp to any pasta or secondi	\$6/
Add Crab to any pasta or secondi	\$6/

Enjoy the true Italian tradition of sharing a meal with those you love!

\$45/pp - MANGIA!

Choice of Insalata, Antipasto (2), Pasta (3) includes house baked bread

\$50/pp - MANGIA! MANGIA!

Choice of Insalata, Antipasto (2), Pasta (2), Secondi includes house baked bread

PASTA (each additional \$8)

Rigatoni alla Zazzona

Ground Beef, Guanciale, San Marzano Tomatoes, Egg Yolks, Parmesan, Parsley

Fusilli alla Barbabietola

Beet Puree, Shredded Ricotta Salata, Calabrian Chili Crisps, Roasted Walnuts

Cacio e Pepe

Spaghetti, Pecorino Romano, Parmigiano-Reggiano, Black Pepper

Casarecce al Funghi

Trumpet Mushrooms, Roasted Garlic Fontina Fonduta, Fried Onions, Parsley

Short Rib Ragu

Pappardelle Pasta, Braised Short Rib, San Marzano Tomatoes, Parmesan, Fried Rosemary

Gnocchi & Meatballs

Potato Gnocchi, Meatballs, Marinara, Pecorino Romano Sorrentina Style + \$2/pp, Breadbowl + \$5/pp

SECONDI (each additional \$10)

Steak Florentine*

1.5 Lb Minimum Cut Short Loin Drizzled with EVO

Porchetta

Shaved, Served with Focaccia and Drippings

Whole Branzino*

Served with Roasted Potatoes & Tomatoes Filleted +1/pp

Eggplant Parmesan

Breaded Eggplant, Marinara, Ricotta, Mozzarella, Basil

Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.

Parties participating in a Family Style Dinner will be presented with a single check, including an 18% gratuity, a 2% service fee, & 7% sales tax.