

FOOD



ANTIPASTI

Calamari fritti flash-fried squid/spicy marinara	\$12
Bruschetta classica Italian bread/heirloom tomatoes/fresh basil/ olive oil/aged balsamic	\$8
Charcuterie & formaggi cured Italian meats and cheeses/ grilled rustic bread/jam	\$16
Prosciutto e melone (seasonal) fresh melon/prosciutto di parma	\$12
Polpette con polenta pork meatballs/tomato ragu/creamy polenta	\$10
Peperoni & Salsiccia homemade sausage/ roasted peppers and onions	\$12
Burrata burrata/peperonota/bruschetta	\$12

INSALATE

Caprese homemade buffalo mozzarella/ heirloom tomatoes/aged balsamic vinegar	\$12
Cesarina romaine/homemade dressing/croutons/parmesan	\$7
Della casa mixed greens/celery/carrots/tomatoes/onion	\$6
Insalata di spinaci baby spinach/gorgonzola crumbles/ applewood bacon/onions/egg	\$10
Insalata di barbietole braised red and gold beets/whipped ricotta/ hazelnuts/balsamic vinegar reduction	\$10

ZUPPE

Toscana white bean/potato/homemade sausage	\$8
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CONTORNI

Chicken	\$6
Shrimp (3)	\$10
Meatballs (2)	\$6
Sausage	\$6

PRIMI PIATTI

Risotto del giorno risotto of the day	MP
Gnocchi al sugo di pomodoro potato gnocchi/ San Marzano tomato/ basil/parmesan	\$16
Rigatoni Undici homemade sausage/pancetta/ bay leaf/fresh tomato	\$17
Spaghetti con polpette pork meatballs/tomato ragu/parmesan	\$18
Fettuccine alla bolognese porcini mushrooms/San Marzano tomato/ beef ragu	\$17
Fettuccine alfredo hand cut pasta/cream/parmesan	\$16
Ravioli di zucca roasted butternut squash/ricotta/ parmesan/brown butter sage sauce	\$18
Ravioli di pesce shrimp/salmon/ricotta/lemon beurre blanc	\$20
Pasticcio alla bolognese layered pasta/mechamela/beef bolognese	\$18
Spaghetti ai gamberoni piccanti jumbo shrimp/garlic/basil/fresh tomato/ red chili flakes	\$22
Linguine alle vongole baby clams/white wine/garlic/cherry tomato	\$19

ALTRI PIATTI

Pollo alla parmigiana breaded chicken/mozzarella/ marinara/spaghetti	\$18
Melanzane alla parmigiana eggplant/mozzarella/marinara/spaghetti	\$17
Piccata di pollo al limone chicken/white wine/capers/lemon/ roasted potatoes/vegetables	\$20
Pollo Monte Carlo chicken/brandy/prosciutto/gorgonzola/ roasted potatoes/vegetables	\$20
Piccata di vitello veal/white wine/capers/lemon/ roasted potatoes/vegetables	\$26
Vitello alla marsala veal/dry marsala/porcini mushrooms/ shallots/roasted potatoes/vegetables	\$26
Bistecca alla pizzaiola signature steak/tomato braised peppers/ onions/potatoes/truffle butter	MP
Salmone white wine/shallots/Dijon/lemon/ roasted potatoes/vegetables	\$22
Pesce del giorno fresh fish of the day	MP
Cioppino Mediterranean seafood stew/ fennel saffron brodo	\$24