

BY ITALIAN KITCHEN

TRATTORIA

BRUSCHETTAS

Tomato & Basil 10
olive oil

Zucchini & Stracciatella 11
hummus, grilled asparagus

Roasted Mushroom 11
pesto, tuscan pecorino

PIZZA

Funghi
smoked pancetta, mushrooms
creamed leeks, sprouts, provolone

15

Margherita
tomato, basil, fior di latte

15

ANTIPASTO

Shrimp & Calamari Fritto Misto
shishito pepper, calabrian chili aioli

16

Beef Carpaccio
mustard dressing, shaved tuscan pecorino
fried capers, baby arugula

16

Forno Sottiletto Rotolo
prosciutto cotto, tomato, pesto
fior di latte, olive oil

15

Suppli' di Carbonara
crispy breaded macaroni carbonara sticks

15

Sicilian Mussels
olives, capers, nduja sausage, white wine, lemon

24

Baked Meatballs
mozzarella, smoked caciocavallo, parmesan
tomato sauce, fresh basil

11

Shishitos
calabrian chili aioli , lemon

8

Prosciutto di Parma
marinated vegetables, roasted tomatoes
peperonata, forno bread

19

PASTA

Tagliatelle Ghiottone
minced chicken, cream, brandy
parmigiano reggiano

17

Bolognese
house made pasta, slow cooked beef ragu
oregano, parmigiano reggiano

17

DRINKS

Spritzers 9
Aperol Spritz
Hugo Spritz
Lillet Spritz
Limoncello Spritz

Birra 6
Stella (330ml)
Peroni (330ml)



\$1 Per Ounce House Wine
by the glass | minimum 5oz