



# ANTIPASTA



## **Tuscan Bread 5**

Warm Bread with Parmigiano Reggiano and Olive Oil.

## **Polpette Al Sugo 14**

Homemade Meatballs with Veal, Pork, and Beef, Served with Light San Marzano Tomato Sauce, and Parmigiano Reggiano.

## **Burrata E Prosciutto 15**

Prosciutto and Burrata on top of a bed of Arugula.

## **Salumi & Formaggio 21**

Daily Selection of Italian Cheese and Meats, with Dried Fruit and Nuts.



# INSALATA



## **Garden Caesar 12**

Classic Romaine Salad, Tossed with house made Caesar Dressing, Topped with Parmigiano Reggiano and Focaccia Croutons.

## **Caprese 13**

Fresh Bocconcini Mozzarella, Baby Heirloom Tomatoes, Baby Arugula, Balsamic Glaze, Olive Oil and Basil.

# BRUNCH



## **Focaccia Salmone 18**

Baked Focaccia With Smoked Salmon, Capers, Onions and Ricotta

## **Uova Alla Fiorentina 17**

Poached Eggs, Prosciutto, Spinach, on a English Muffin topped with Zabaglione Sacue

## **Capricciosa 18**

Pizza Topped with San Marzano Sauce, Fior Di Latte, Prosciutto, Egg and Basil

## **Panuzzo 16**

Baked Pizza Bread filled with Toamtoes, Pesto, Mozzarella and Arugula.  
Add Egg \$2

## **Frittata Salumi 18**

Omelette filled with Capicola, Prosciutto, Soppresata, Onion, Bell Peppers

## **Frittata Formaggi 17**

Omelette filled with Parmigiano Reggiano, Ricotta, Mozzarella, Onioin, Mushrooms and Olives

## **Coeste Della Croce 23**

Short Rib over Polenta Cakes topped with Mushroom Sauce and Fried Egg

## **Pan Dulcis 16**

Italian Bread dipped and fried with a mix of Egg, Milk and Aperol topped with Powder Vanilla Sugar, Marscopane and Mixed Berries.

# PASTA



## **Pesto Allá Gevonese 22**

Bucatini Tossed with House Made Pesto with Basil, Parmigiano Reggiano, E.V.O.O., Garlic, and Pine Nuts.

## **Carbonara 23**

Guanciale, Parmigiano Reggiano, Pecorino, Egg Yolk Cooked with Bucatini.

## **Ragu Allá Bolognese 24**

Traditional Bologna Style Ragu with Beef, Pork, Veal.  
Served with Pappardelle.

## **Pasta Vigana 24**

Weekly Selection of Vegan Pasta.

# PIZZA



## **Margherita 18**

Fior Di Latte, San Marzano Sauce, Basil, Olive Oil, Sea Salt

## **Diavola 20**

San Marzano Sauce, Fior Di Latte, Spicy Italian Salumi, Ndjua

## **Quattro Fromaggi 21**

Olive Oil, Fior Di Latte, Parmigiano Reggiano, Gorgonzola, Ricotta Salta

## **Pizza Con Burrata 21**

Sicilian-Style Crust Baked with San Marzano Sauce and Sea Salt.  
Topped with Fresh Burrata, Cherry & Sun-Dried Tomatoes and Basil.

## Drink Specials

### **Mon Amour, Rose 6 | 25**

Montepulciano blend / Terre di Chieti, Italy  
Fruity with clear notes of cherry

### **Aperol Spritz 7**

Prosecco, Aperol and splash of Soda

### **Limoncello Spritz 8**

Limoncello, Prosecco, splash of Soda

### **Laurent-Perrier, Brut Rose, Champagne 95**

Champagne, FR  
Superfine, baked strawberry, pastry cream, candied orange peel

### **BOTTOMLESS 25** (2 hour limit)

#### **Mimosa**

Prosecco with Orange Juice

#### **Bellini**

Prosecco, Peach Nectar Pureé

#### **Greapfruit Rose Spritz**

Ruby Red Rose, Prosecco, Splash of Club Soda