SANDWICHES
Served on wood fired focaccia with housemade coleslaw

PROSCIUTTO SAN DANIELE $13
House-made mozzarella and fresh basil

CHICKEN CUTLET $13
Pan-seared breaded chicken breast with provolone, aioli, romaine, tomato served on a focaccia and accompanied with parmesan fries

CHICKEN PARM $13
Pan-seared breaded chicken breast with Parmigiano Reggiano and Bianco di Napoli tomato sauce. Served with balsamic-dressed side-salad.

FRANCESCA’S MEATBALL $13
Bianco di Napoli tomato sauce, hand shaved Parmigiano Reggiano on fresh country bread. Served with balsamic-dressed side-salad.

BREAKFAST SANDWICH $12 *
Prosciutto cotto, trugole cheese, two eggs (scrambled or over easy), romaine lettuce and tomato served on a focaccia. Served with side of beans.

BREAKFAST BURRITO $9 *
Local flour tortilla stuffed with chorizo or veggies, grilled potatoes, scrambled eggs and fontina cheese. Sides of salsa roja and verde.

HOUSEMADE MOZZARELLA $12
Fresh locally sourced basil and tomato

SOPPRESSATA $12
Provolone Doble and wood-roasted red peppers

"ITALIAN COMBO" $13
Spicy Sopressata, mortadella, coppa, provolone, housemade giardiniera, romaine hearts, red wine vinaigrette, wild oregano on fresh country bread

ALBACORE TUNA SALAD SANDWICH $13
Pole-caught Northwestern tuna mixed with locally sourced red onion, celery, raisins and imported Peranzana olives, arugula

SMASHED PIZZA BURGER $14 *
AZ: grass-fed free range beef made with garlic parsley and smothered with Bianco di Napoli crushed tomato and marinara. Provolone. Served with a side of parmesan fries.

...
SLICES & PIZZETTES

CALZONE $12
Ricotta, spinach and mozzarella with Bianco Di Napoli tomato sauce
OR
Prosciutto cotto, fontina with brown butter sage

WHITE PIZZETTE $8.5
Parmigiano Reggiano, mozzarella, garlic, butter

RED PIZZETTE $8.5
Bianco Di Napoli crushed tomato, pecorino and parmesan cheeses, oregano

AZ LEMON PIZZETTE $9.5
Parmigiana, shaved lemon, red onion, rosemary

SICILIAN SLICE $5
Bianco Di Napoli tomato sauce, fontina cheese, fresh basil

SOUPS & SALADS
served with our fresh baked country bread

HOUSEMADE MOZZARELLA $11
Locally sourced basil, tomato and imported EVOO

PROSCIUTTO SAN DANIELE $13
Housemade mozzarella, locally sourced basil and imported EVOO

ALBACORE TUNA SALAD $13
Pole-caught Northwestern tuna mixed with local red onion, celery, raisins, imported peranzana olives, served atop local greens and fresh tomato

BIANCO CHICKEN SALAD $13
Locally sourced apples, celery and red onion with housemade aioli, served with pan-seared locally sourced fingerling potatoes and greens

CHOPPED SALAD $13
Romaine heart, red onion, castelvetrano olives, gorgonzola, roasted peppers, croutons, prosciutto cotto, red wine vinaigrette

LOCAL ORGANIC GREENS $6
Fresh local greens tossed with balsamic vinaigrette

VEGETABLE SOUP $6
Made from fresh seasonal vegetables and topped with parmesan

PASTA FAGIOLI $9
Cannellini, tepary and pinto beans, Bianco Di Napoli crushed tomato, rigatoni, al dente, parmesan, parsley

MARKET SALAD P/A