



LUNCH

ZUPPA

Ask about our daily features

Zuppa Del Giorno (soup of the day)

Cup **5**
Bowl **8**

Tuscan Tomato Bread Soup

Cup **5**
Bowl **8**

ANTIPASTI

Served with house-made organic artisan bread

Olive Caldi **6**
Warmed marinated Sicilian olives

Rapini E Salsiccia **15** (rapini only **11**)
Italian broccoli roasted with local house-made organic fennel sausage, garlic and chili flakes

Antipasto Misto **21**
Cured meats, assorted cheeses, warmed olives, artichoke hearts, roasted marinated peppers and house-made jam

Involtini **15.5**
Roasted eggplant with a combination of mozzarella fior di latte, parmigiano, house-made ricotta, topped with basil and tomato sauce

Finocchio Arrostito **14**
Fire roasted fennel, brocolini, red onion, Sambuca flambe, drizzled in orange juice, topped with toasted almonds and chilli flakes.

Verdure Miste Al Forno **12**
A medley of oven roasted vegetables and Yukon gold potatoes with parmigiano scallions

Polpette Di Pomodoro **15**
Local organic beef meatballs topped with tomato sauce with parmigiano reggiano

Montata **16**
Whipped bufala mozzarella, parmesan polenta, thyme, confit tomato with a house-made jalapeno marmalade

Mozzarella Bufala **15**
Santa Lucia buffalo mozzarella, roasted peppers, sea salt and olive oil

Ricotta Fresca Calda **12**
Warmed house-made ricotta, infused with rosemary olive oil and served with warmed olives

INSALATE

Mele Alla Griglia **14**
Organic spring mix, shredded brussel sprouts, grilled apple, local goat cheese, pine nuts, sesame seeds with an apple cider vinaigrette
Add local organic chicken **4**

Insalata Di Tonno **15**
Organic spring mix, olive oil preserved tuna, artichoke hearts, amorosa tomatoes, red onions, sweet corn, mozzarella fior di latte with a white balsamic vinaigrette

Uva Arrosto **14**
Organic arugula, kale, roasted grape trio, toasted pumpkin seeds, local goat cheese with a rose vinaigrette
Add local organic chicken **4**

Caprese **12.5**
Amorosa tomatoes, mozzarella fior di latte, fresh basil and olive oil

Rucola E Grana full **10** half **7**
Organic arugula, parmigiano reggiano, amorosa tomatoes, olive oil and lemon
Add prosciutto crudo / beef bresaola / local organic chicken **4**

Kale Caesar full **13** half **9**
Kale, croutons, crispy capers, parmigiano scallions, house-made caesar dressing, olive oil and lemon
Add local organic chicken **4**

Asparagi E Patate **15**
Fire roasted asparagus, kale and potatoes, dijon grainy mustard, white balsamic dressing, topped with a med-boiled egg, parmigiano and truffle oil

PANUOZZO

Napolitani panini, house-made organic artisan bread, limited quantity available

Pollo Al Forno **13**
Local organic marinated chicken, veggie spread, organic arugula, roasted tomatoes and cacciocavallo smoked mozzarella

Crudo Classico **12**
Prosciutto crudo, mozzarella fior di latte, amorosa tomato, oregano, basil and olive oil

Panino di Manzo **14**
Organic beef tenderloin (4oz), Cacciocavallo smoked mozzarella cheese, arugula, caramelized onions infused in red wine & thyme

Vegetariano Al Forno **12**
Fire roasted mushrooms, peppers, zucchini, garlic, with taleggio cheese, piave vecchico, artichoke, oregano and olive oil



LUNCH

MEALSHARE will provide one meal to someone in need.

PIZZETTA

A half size pizza is available at lunch from 11am to 3pm. **Add one of our signature salads to your pizzetta**

Rucola E Grana 4

Kale Caesar 4.5

PIZZA ROSSA

We use unbleached, non-GMO '00' organic flour for our pizza dough

Rosso 20/14
San Marzano tomato sauce, mozzarella fior di latte, taleggio cheese, spicy soppressata, local home-made organic hot Italian sausage, seasonal hot peppers and chili oil

Margherita 14/8
San Marzano tomato sauce, mozzarella fior di latte, pecorino romano cheese and fresh basil

Kale Saltati 17.5/11.5
San Marzano tomato sauce, mozzarella fior di latte, kale, roasted garlic and onions, roasted wild mushrooms and artichoke topped with house-made ricotta

Ortolana 17.5/11.5
San Marzano tomato sauce, mozzarella fior di latte, local goat cheese, roasted eggplant, zucchini, roasted peppers and kalamata olives
***staff secret, add local organic sausage 3

Prosciutto Cotto 18.5/12.5
San Marzano tomato sauce, mozzarella fior di latte, Italian ham and roasted wild mushrooms
***staff secret, add artichoke 1.5

Soppressata 18.5/12.5
San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata and oregano
***staff secret, add wild mushrooms 2

Salsiccia 18.5/12.5
San Marzano tomato sauce, mozzarella fior di latte, taleggio cheese, local home-made organic fennel sausage and roasted peppers

Di Mama 17.5/11.5
San Marzano tomato sauce, mozzarella fior di latte, roasted wild mushroom, kalamata olive, oregano, basil.
***staff secret, add capicola 3

PIZZA BIANCA

We use unbleached, non-GMO '00' organic flour for our pizza dough

Filetto Di Manzo 21/15
Local organic beef tenderloin (5 oz), caramelized onion, horseradish cream, gorgonzola cheese, topped with crispy onions

Pizza Rucola 18.5/12.5
Organic arugula, mozzarella fior di latte, parmigiano reggiano, amorosa tomatoes,
choice of: prosciutto crudo or beef bresaola

Pesto E Pollo 19/13
Almond basil pesto, roasted tomatoes, mozzarella bufala and marinated local organic chicken
*** staff secret, add hot peppers 2

Funghi Misti 18/12
Roasted wild mushrooms, mozzarella fior di latte, taleggio cheese, roasted garlic, fresh parsley with white truffle oil
***staff secret, add soppressata 3

Gamberi 18.5/12.5
Marinated tiger prawns, mozzarella fior di latte, lemon zest, fennel frond, horseradish cream, sweet basil, garlic and parmigiano reggiano

Patate E Pancetta 19/13
Sliced Yukon gold potatoes, pancetta (Italian bacon), mozzarella fior di latte, gorgonzola cheese and fresh rosemary
***staff secret, add egg 2

Rapini E Salsiccia 19/13
Italian broccoli, mozzarella fior di latte, local home-made organic fennel sausage, roasted garlic, taleggio cheese and chili flakes

Uva Arrosto 17.5/11.5
Fire roasted grape trio, drunken goat cheese, beemster cheese, house-made ricotta, toasted pinenuts, olive oil and rosemary
***staff secret, add prosciutto 3

Pera E Prosciutto 19.5/13.5
Pear, mozzarella fior di latte, gorgonzola cheese, smoked prosciutto, toasted pecans and honey

PASTA

Daily
House-made Spaghetti in a pomodoro sauce 15
Add house-made organic meatballs each 1.5

Weekly Feature
House-made pasta \$\$