



DINNER

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

Olive Caldi **6**
Warmed, marinated Sicilian olives

Capesante E Gamberi **15**
Scallops and tiger prawns in an olive oil and white wine garlic sauce

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

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

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

Carpaccio Di Manzo **15**
Local organic beef filet drizzled with lemon and olive oil, organic arugula, parmigiano scallions and capers

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

Cinque Bruschetta **15**
Five types of bruschetta: marinated roasted peppers, house-made rosemary ricotta, oven-roasted tomato with local goat cheese, lemon ricotta with olive tapenade and classic amorosa tomato bruschetta

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

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

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

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.

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**
Wild 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



DINNER

 **MEALSHARE** will provide one meal to someone in need.


PIZZA ROSSA

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

<p>Rosso 20</p> <p>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</p>	<p> Prosciutto Cotto 18.5</p> <p>San Marzano tomato sauce, mozzarella fior di latte, Italian ham and roasted wild mushrooms</p> <p>***staff secret, add artichoke 1.5</p>
<p>Margherita 14</p> <p>San Marzano tomato sauce, mozzarella fior di latte, pecorino romano cheese and fresh basil</p>	<p>Soppressata 18.5</p> <p>San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata and oregano</p> <p>***staff secret, add wild mushrooms 2</p>
<p>Kale Saltati 17.5</p> <p>San Marzano tomato sauce, mozzarella fior di latte, kale, roasted garlic and onions, roasted wild mushrooms and artichoke topped with house-made ricotta</p>	<p>Salsiccia 18.5</p> <p>San Marzano tomato sauce, mozzarella fior di latte, taleggio cheese, local home-made organic fennel sausage and roasted peppers</p>
<p>Ortolana 17.5</p> <p>San Marzano tomato sauce, mozzarella fior di latte, local goat cheese, roasted eggplant, zucchini, roasted peppers and kalamata olives</p> <p>***staff secret, add local organic sausage 3</p>	<p>Di Mama 17.5</p> <p>San Marzano tomato sauce, mozzarella fior di latte, roasted wild mushroom, kalamata olive, oregano, basil.</p> <p>***staff secret, add capicola 3</p>

PIZZA BIANCA

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<p>Filetto Di Manzo 21</p> <p>Local organic beef tenderloin (5oz), caramelized onion, horseradish cream, gorgonzola cheese, topped with crispy onions</p>	<p>Patate E Pancetta 19</p> <p>Sliced Yukon gold potatoes, pancetta (Italian bacon), mozzarella fior di latte, gorgonzola cheese and fresh rosemary</p> <p>***staff secret, add egg 2</p>
<p>Pizza Rucola 18.5</p> <p>Organic arugula, mozzarella fior di latte, parmigiano reggiano, amorosa tomatoes, choice of: prosciutto crudo or beef bresaola</p>	<p>Rapini E Salsiccia 19</p> <p>Italian broccoli, mozzarella fior di latte, local home-made organic fennel sausage, roasted garlic, taleggio cheese and chili flakes</p>
<p>Pesto E Pollo 19</p> <p>Almond basil pesto, roasted tomatoes, mozzarella bufala and marinated local organic chicken</p> <p>*** staff secret, add hot peppers 2</p>	<p> Uva Arrosto 17.5</p> <p>Fire roasted grape trio, drunken goat cheese, beemster cheese, house-made ricotta, toasted pinenuts, olive oil and rosemary</p> <p>***staff secret, add prosciutto 3</p>
<p>Funghi Misti 18</p> <p>Roasted wild mushrooms, mozzarella fior di latte, taleggio cheese, roasted garlic, fresh parsley with white truffle oil</p> <p>***staff secret, add soppressata 3</p>	<p>Pera E Prosciutto 19</p> <p>Pear, mozzarella fior di latte, gorgonzola cheese, smoked prosciutto, toasted pecans and honey</p>
<p>Gamberi 18.5</p> <p>Marinated tiger prawns, mozzarella fior di latte, lemon zest, fennel frond, horseradish cream, sweet basil, garlic and parmigiano reggiano</p>	

PASTA

<p>Daily</p> <p>House-made Spaghetti in a pomodoro sauce 15</p> <p>Add house-made organic meatballs each 1.5</p>	<p>Weekly Feature</p> <p>House-made pasta \$\$</p>
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