

MOZZARELLA BAR

PROSCIUTTO • 18

Parma • Cotto • Speck • House Pickles • Giardiniera • Pickled Mustard Seeds • Citrus Olives

FORMAGGIO • 19

Daily Selection • Mostarda • Spiced Nuts • Grain Mustard

BURRATA • 15

Fig • Pomegranate • Crispy Rapini • Farro • Grilled Fennel • Fresno-Grapefruit Vinaigrette

BUFFALO MOZZARELLA • 15

Roasted Romas • Charred Rapini • Olives • Balsamic Glaze

BRESAOLA • 16

Buffalo Ricotta • Arugula • Asparagus • Pine Nuts • Crispy Leeks

ANTIPASTI

OCTOPUS • 16

Eggplant Caponata • Pickled Fresnos • Brussels Sprout Romesco

SHRIMP COCKTAIL • 15

Horseradish Salsa Rossa • Lemon
Add Lobster Tail • 18

ARANCINI • 14

Fried Risotto • Mozzarella • Hot & Sweet Peppers • Arrabbiata Sauce

FOCACCIA • 14

Prosciutto • Gorgonzola • Pesto • Roasted Romas

CARPACCIO • 18

Ask your server about the day's preparation

CHICKEN LIVERS • 14

Polenta • Onions • Brussels Sprouts • Peppers • Green Beans

INSALATA

CAESAR • 10

White Anchovy • Tomatoes • Croutons • Parmesan

PARMA • 11

Crispy Prosciutto • Parmesan • Pistachios • Lemon Oil

SPROUT & CABBAGE • 11

Radicchio • Almonds • Pickled Onions • Apples • Tomatoes • Carrots • Creamy Honey Mustard

BABY GEM • 12

Roasted Beets • Pickled Onions • Pears • Grapes • Whipped Gorgonzola • Walnuts • Fig Vinaigrette

PASTA

MUSHROOM RAVIOLI • 26

Spinach • Scallions • Garlic & Mushroom Jus

GARGANELLI • 28

Boar Ragu • Zucchini • Carrots • Tomatoes • Ricotta Salata

MALFADINE • 30

Shrimp • Sweet & Hot Peppers • Tomatoes • Spinach • Saffron Butter

LINGUINI • 27

Clams • Hot Sausage • Zucchini • Eggplant • Anchovies • Garlic Butter

SPAGHETTI • 24

Red Sauce • Meatballs • Ricotta • Parmesan

FETTUCCINE • 30

Squid & Spinach Pasta • Amatriciana Sauce • Octopus • Chilies

PAPPARDELLE • 24

Beef, Veal, & Pork Bolognese

GNOCCHI • 25

Shaved Sprouts • Fennel • Mortadella • Mushrooms • Gorgonzola Cream

ROTOLOS • 25

Butternut Squash • Rapini • Red Onions • Pepitas • Ricotta • Prosciutto • Sage Cream

PIZZA

VALLOZZI • 13

Red Sauce • Provolone

SICILIAN • 14

Tomatoes • Provolone • Pecorino • Garlic • Herbs

SPINACH • 14

Caramelized Onions • Spinach • Garlic • Smoked Mozzarella • Feta

CONTORNI • 10

CHARRED BABY CARROTS & ASPARAGUS

Ricotta • Almonds • Nduja Puree

FRIED CECI BEANS

Rapini • Sprouts • Fresnos • Pancetta • Sage Butter

RAPINI & CAULIFLOWER

Pepper Ragu • Lemon

GREENS & BEANS

Escarole • Rapini • White Beans

MEATBALLS & RICOTTA

PARMESAN RISOTTO

CREAMY POLENTA

Mushroom Ragu

ENTREES

10oz FILET • 42

Roasted Potatoes • Sweet Onion Agrodolce • Asparagus

CHICKEN PARMESAN • 30

VEAL PARMESAN • 36
Spaghetti • Red Sauce

LAMB SHANK • 34

Venetian Spice • Stewed White Beans • Caper-Mint Gremolata

RABBIT • 37

Cacciatore Sauce • Rapini • Mushrooms • Polenta

VEAL COSTOLETTA • 35

Cotto • Fontina • Lemon • Tomatoes • Tonnato Sauce

PORK CHOP • 32

Spaetzle • Chard • Pork Belly • Sunday Sauce

LEMON CHICKEN • 32

Potatoes • Green Beans • Artichokes • Lemon Butter

TIELLA • 36

Potatoes • Olives • Rice • Garlic • Fennel • Tomatoes • Mussels • Clams • White Fish

SWORDFISH • 34

Smoked Salsa Rossa • Sweet Potatoes • Capers • Fregola • Rapini • Anchovies

SEAFOOD RISOTTO • 42

Lobster • Crab • Scallops • Roasted Peppers

SALMON • 33

Roasted Beets • Ceci Beans • Fennel • Quinoa • Horseradish Mustard Sauce

SCALLOPS • 45

Spaghetti Squash • Celeriac Puree • Chard • Farro • Pine Nuts • Salsa Verde

CRAB CAKES • 45

Creamed Spinach • Smoked Squash • Feta

VALLOZZI

EXECUTIVE CHEF • MICHAEL WEDGE