

lunch



antipasti

OLIVES CUNZATI SICILIANA

market style mixed olives,
pickled coleman peppers,
celery, carrot, oregano 7

CHICKEN MEATBALLS

nonna giovanna's tomato sauce,
pecorino cheese, ciabatta 10

FRITTO MISTO

rice flour dusted squid,
laughing bird shrimp,
red onion, lipstick peppers,
fennel, tuscan chile salt 12

BURRATA MOZZARELLA

tomato-almond pesto,
sicilian sundried tomatoes,
heirloom tomatoes, ciabatta 12

ZUPPA DI GIORNO

soup of the day
cup 4 bowl 7

pane di casa

roman inspired
pizza breads

BIANCA

olive oil, rosemary,
sea salt 4

POMODORO

tomatoes, olive oil
sicilian oregano, 6
with 'nduja sausage 8

CACIO E PEPE

pecorino romano
black pepper, olive oil 6

insalate *salad*

MISTA market salad with local lettuces, carrots, radish, cucumber, balsamic dressing 8

CHOPPED romaine, radicchio, tomatoes, chickpeas, celery, castelvetro olives,
sardinian sheep cheese, salami, red wine-oregano dressing 11

CAESAR romaine hearts, croutons, parmigiano-reggiano, lemon-anchovy dressing 10
sub g-f croutons, + 1

TRICOLORE arugula, radicchio, escarole, parmigiano-reggiano
pistachio-pesto & lemon dressing 11

PERE pears, escarole, arugula, almond "ricotta", dried cherries, hazelnuts,
pomegranate, golden balsamic dressing 11

+herb roasted chicken or baked parmesan chicken 5
+grilled salmon 8 + grilled steak 8

panino *a sandwich (that is not always pressed), on our house bread, with salad or rosemary potato chips*

MERCATO CAPRESE, buffalo mozzarella,
tomato-almond pesto, roasted beets,
grilled red onion, arugula 11.50 + prosciutto 2

AMERICANO prosciutto, salami, mortadella,
provolone, pickled fennel, red onion, house
giardinara & calabrian chile spread, lettuce,
oregano dressing 14

KIRK'S PORCHETTA sage, rosemary, & fennel
roasted niman ranch pork shoulder,
grilled red onion 12.50

EGGPLANT PARMIGIANA
oven roasted eggplant, nonna giovanna's tomato
sauce, basil, parmigiano-reggiano 11.50

FUNGHI & BROCCOLINI
trapizzino style (roman street food), roasted
signora mushrooms, (hen of the woods),
broccolini, olive oil, taleggio, 11

POLLO PARMIGIANA oven baked chicken
"parm", tomato sauce, basil, provolone,
parmigiano-reggiano 12.50

any sandwich is available with almond ricotta
sub g-f ciabatta roll, + 2

pasta & bowls

SPAGHETTI CACIO E PEPE black pepper, butter & pecorino romano 12

STROZZAPRETI pesto genovese with basil, olive oil & pine nuts, parmigiano-reggiano 11

BUCATINI ALL'AMATRICIANA la quercia guanciale, tomato, pecorino 14
(\$1 for every pasta sold goes to the amatrice earthquake relief fund)

TROTA, lemon grilled trout, lentils & braised greens, olive oil 18

FARRO squash puree, chickpeas, grilled & roasted vegetables, confit chiles 11

our pasta is made in house daily, gluten-free pasta is available on request, + 2

gluten-free bread from ridiculous bakery available, + 2
many thanks to all of our local & italian farmers, producers & artisan food makers
chef owner / akasha richmond chef de cuisine / kirk plummer executive sous chef / mike ryan