

INSALATE

Add Grilled Chicken (8) or Shrimp (9)

Casa

Artisan greens, cucumber, red onion, blistered tomatoes, white balsamic lemon vinaigrette (V/GF)
16

Inverno

Arugula, shaved Brussels sprouts, goat cheese, toasted almonds, sliced pears, cabernet raisins, pomegranate-balsamic vinaigrette (V/GF)
18

Cesare

Romaine, blistered tomatoes, white anchovy, Grana Padano crisp, cesare dressing (GF)
16

Iceberg

Baby iceberg lettuce, pancetta, honey-balsamic tomatoes, onion, buttermilk-gorgonzola dressing (GF)
18



WOOD-FIRED PIZZA

Gluten-Free Cauliflower Crust Available Upon Request (5)

Margherita

Crushed tomato sauce, fresh mozzarella, fresh basil (V)
16

Pamplona

Crushed tomato sauce, mozzarella, Pamplona sausage, poblano pepper, parmigiano
17

Gorgonzola E Prosciutto

White sauce, gorgonzola, prosciutto, shallots, red wine glaze
20

Funghi E Salsiccia

Crushed tomato sauce, mozzarella, wild mushrooms, parmigiano, house-made Italian sausage
17

White Truffle

White sauce, fontina, mushroom mix, shallots, truffle oil (V)
18

Capicola Picante

Crushed tomato sauce, mozzarella, capicola, red onion, cherry pepper relish
18

Calzone Quattro Formaggi

Focaccia bread stuffed with mozzarella, brie, parmigiano, Gorgonzola, crushed tomato sauce (V)
17

V - Vegetarian | GF - Gluten Free

If you have a food allergy, please notify us.

ANTIPASTI

Arancini

House-made fried tomato rice balls, crushed tomato sauce (V)
15

Calamaretti Fritti

Lightly floured and fried calamari, lemon, crushed tomato sauce
18

Gamberi E Carciofi

Wood-fired shrimp, blistered tomatoes, long-stem artichokes, Tuscan white beans, balsamic reduction (GF)
20

Polpette

Hand-rolled meatballs of veal, pork and beef, wood-fired with mozzarella & parmigiano
16

Involtini Di Melanzane

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce (V)
17/24

Bruschetta

Diced tomatoes, garlic, basil, extra virgin olive oil, arugula pesto, parmigiano, balsamic drizzle (V)
16

Burrata

Scallion-whipped burrata, rosemary confit tomatoes, arugula, black garlic pesto, focaccia (V)
20

Torte di Granchio

Wood-fired crab cakes, cherry pepper remoulade, honey-balsamic tomatoes
22

Antipasto Del Forno

Assortment of appetizers; seasonal bruschetta, arancini, calamari, grilled flatbread, salumi
Serves 2-4 people
36

PASTA

All Pasta Is Served Al Dente. Gluten-Free Pasta Available Upon Request (3)

Add Chicken (8) | Shrimp (9) | Scallops (16)

Mezzanine Otero

Penne, chicken, sun-dried tomatoes, fresh tarragon, pink sauce
28

Rigatoni Funghi

Wild mushroom medley, braised leeks, scallions, red wine, truffle-whipped ricotta (V)
26

Penne Pomodoro

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil (V)
21

Frutti Di Mare

Linguine, sautéed assorted seafood, lightly spiced tomato sauce, extra virgin olive oil
40

Vongole

Linguine, sautéed littleneck clams, pancetta, poblano peppers, garlic, extra virgin olive oil, white wine
36

Ravioli Anatra

Chef-made mascarpone duck ravioli, sweet peas, roasted baby carrots, rosemary-demi cream
44

Pappardelle Osso Buco

Pappardelle, red wine braised pork osso buco ragu, blistered tomatoes, stracciatella, garlic, basil, crushed tomato sauce
36

Salsiccia Di Pepperoncino

Rigatoni, sausage, eggplant, cherry peppers, garlic, white wine, crushed tomato sauce
28

SECONDI

Parmigiana Di Melanzane

Fried eggplant, fresh mozzarella, crushed tomato sauce, basil, extra virgin olive oil (V)
26

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, diced tomato bruschetta, lemon, fresh herbs
28

Polpo

Grilled octopus, confit tomatoes, roasted Brussels sprouts, capers, black garlic aioli, crispy shallots
22/42

Lasagna Tradizionale

Traditional meat lasagna, besciamella sauce
28

Braciole Alla Barolo

Red wine-braised beef, baby carrots, sweet peas, red potatoes, roasted tomatoes, demi-glace, grilled focaccia
38

Bistecca

Steak of the day
MP

CULINARY LOVE

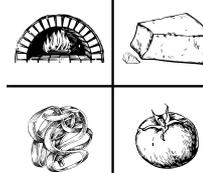
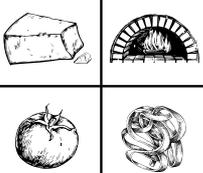
Recognize your culinary experience by showing appreciation towards our kitchen and extend a token of gratitude. 100% of this money goes to our culinary team.



5

Pesce Del Giorno

Fresh catch of the day
MP



DINNER