

INSALATE

Add Grilled Chicken (8) or Shrimp (9)

Casa

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

Primavera

Baby kale, spring radish, fresh strawberries, sangria blueberries, goat cheese, toasted sunflower seeds, blackberry 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) 17

Bianca

Basil whipped ricotta, goat cheese, baby kale, heirloom tomatoes, grilled artichokes, roasted garlic (V) 18

Pamplona

Crushed tomato sauce, mozzarella, Pamplona sausage, poblano pepper, parmigiano 18

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 18

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) 18

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

Burrata

Whipped burrata, balsamic strawberry-basil jam, arugula, crushed pistachios, focaccia crostinis (V)
20

Bruschetta

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

Polpette

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

Gamberi E Carciofi

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

Involtini Di Melanzane

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

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 Vegetali

Rigatoni, heirloom tomatoes, grilled eggplant, baby kale, roasted garlic, basil 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 Spinaci

House-made spinach and ricotta ravioli, roasted tomatoes, grilled artichokes, basil, roasted garlic, lemon, asiago cream (V)
36

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, marble potatoes, broccoli rabe, heirloom tomatoes, crushed red pepper, lemon-basil aioli, crispy garlic, aged parmesan
22/42

Lasagna Tradizionale

Traditional meat lasagna, besciamella sauce
28

Agnello

New Zealand rack of lamb, black garlic demi glaze, scallions
52

Bistecca

Steak of the day
MP

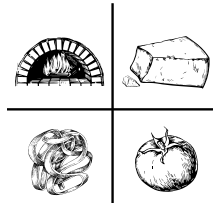
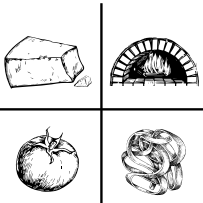
CULINARY LOVE

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