

INSALATE

Add Grilled Chicken (8) or Shrimp (9)

Casa

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

17

Autunno

Baby kale, goat cheese, honey-balsamic cranberries, maple walnuts, pumpkin vinaigrette (V)

19

Cesare

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

17

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)

18

Pancetta e Gorgonzola

White sauce, Gorgonzola, pancetta, red wine shallots, arugula

20

Pamplona

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

20

Funghi E Salsiccia

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

20

White Truffle

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

19

Capicola Picante

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

20

Calzone Quattro Formaggi

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

19

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)

16

Calamaretti Fritti

Lightly floured and fried calamari, lemon, crushed tomato sauce

19

Burrata

Truffle whipped burrata, arugula, wild mushroom duxelles, shallots, roasted garlic focaccia (V)

20

Bruschetta

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

17

Polpette

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

17

Gamberi E Carciofi

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

20

Involtini Di Melanzane

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

17/26

Torte di Granchio

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

23

Antipasto Del Forno

Assortment of appetizers; seasonal bruschetta, arancini, calamari, roasted garlic focaccia, 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

29

Gnocchi

Potato gnocchi, roasted brussels sprouts, shallots, maple walnuts, spiced sweet potato cream (V)

28

Penne Pomodoro

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

24

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

38

Tortellini Funghi

Wild mushroom bolognese, beef and pork tortellini, red wine cream

38

Pappardelle Osso Buco

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

38

Salsiccia Di Pepperoncino

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

29

SECONDI

Parmigiana Di Melanzane

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

27

Pollo Panato

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

30

Lasagna Tradizionale

Traditional meat lasagna, besciamella sauce

29

Polpo

Grilled octopus, mixed olives, baby kale, marble potatoes, wood-fired peppers, calabrian chile aioli

24/46

Agnello

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

52

Bistecca

Steak of the day
MP

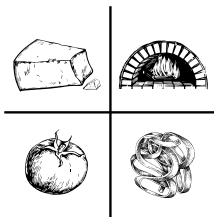
CULINARY LOVE

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

