

STARTERS

BRUSCHETTA TRE VIE 12

prosciutto di parma, tomato basil, herb goat cheese

EGGPLANT PARMIGIANA BITES* 12

eggplant, parmigiano reggiano, tomato sugo

ANTIPASTO 24

2 meats, 2 cheeses, artichoke, sundried tomatoes, ciliegine mozzarella, white anchovies, cherry tomatoes, marinated eggplant, mushrooms and olives

CHEF'S CHARCUTERIE & CHEESE PLATE 24

cornichons, cured olives, honey

SALADS

BURRATA DI BUFFALO* 14

heirloom tomatoes, olive and basil oil balsamic reduction served with focaccia
add prosciutto +3

TUSCAN KALE* 14

quinoa, carrots, parmigiano reggiano, fried onion, lemon vinaigrette

HOUSE SALAD* 11

mesclun, arugula, grape tomatoes, mozzarella

PIZZA

Our 12" Neapolitan pizzas are made to order in our wood burning oven from Napoli (Gianni Acunto S.R.L.)

Pizzas are served fresh and may not arrive at the same time as other dishes.

MARGHERITA* 16

mozzarella di bufala, basil tomato

SALSICCIA 17

pork sausage, scallions, ricotta, mozzarella, parmigiano reggiano

FUNGHI* 16

mushrooms, asiago, red onion, garlic, oil, thyme

QUATTRO STAGIONI 19

mushrooms, mozzarella, sugo, artichokes, prosciutto, olives

SUPREME 22

hot soppressata, pork sausage, red onions, green peppers, mushrooms, baby arugula, black olives, mozzarella, tomato

BREAKFAST CALZONE FOR TWO 24

prosciutto cotto, runny eggs, seasoned ricotta, mozzarella di bufala, calabrian chilies, red onions

TOPPINGS			
arugula	+ 2	mushrooms	+3
olives		hot soppressata	
anchovy		calabrian chilies	
parmigiano reggiano		prosciutto di parma	

BRUNCH

GRANOLA* 11

dried cherries, cashews, pumpkin seeds, barley syrup, yogurt, seasonal fruit

ALMOND OATMEAL PANCAKES 16

bourbon vanilla butter, macerated berries

AVOCADO TOAST* 16

roasted tomatoes, grilled filone
add two poached eggs +3

EGGS

SMOKED SALMON SCRAMBLE+ 17

crispy potatoes, baby spinach, red onions, dill yoghurt

EGGS BENEDICT ALL'ITALIANA+ 17

crispy potatoes, poached eggs, prosciutto cotto, zabaglione

EGGS ANY STYLE*+ 15

crispy potatoes, salsa verde

MAINS

DIVIERA OLD-STYLE BURGER 15

we cannot take temperature requests

double patty old-style burger on focaccia, sun dried tomato ketchup, caramelized onions, arugula, crispy fried potatoes

add cheese: mozzarella or taleggio +3

add bacon or fried egg +3

GRILLED NEW YORK STRIP STEAK & EGGS+ 34

Pat La Frieda beef, roasted pearl onions, grilled asparagus, au poivre sauce, crispy potatoes

MAMA'S FARINATA** 17

gluten free, chickpea, rosemary, olive oil, sugo

SANDWICHES

served with mixed greens

PROSCIUTTO DI PARMA 14

prosciutto di parma, parmigiano reggiano, arugula, olive oil, balsamic reduction

CAPRESE* 13

mozzarella di bufala, tomatoes, basil

CUBANO ITALIANO 15

heritage pork, prosciutto cotto, pickled cucumber, mustard, asiago cheese

POLLO ARROSTO 14

roasted chicken, chili aioli, gem lettuce

SIDES

SIDE SALAD* 5

SIDE EGGS (2) 6

BACON OR SAUSAGE 4

GRILLED CHICKEN 8

SIDE AVOCADO** 4

CRISPY POTATOES** 8

spicy ketchup

CRISPY BRUSSEL SPROUTS* 8

herb spiced yoghurt

MOST INGREDIENTS CAN BE PURCHASED AT OUR ALIMENTARI

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Major Credit Cards accepted (\$15 min). We accept max 5 credit cards per party. For parties of 6 or more suggested gratuity 20%.

* = vegetarian, ** = vegan, pp = per person. Please inform your servers of any allergies.



BUON APPETITO