

Kid's Menu available between 6-8PM

STARTERS

BRUSCHETTA TRE VIE 12

prosciutto di parma, tomato basil, herb goat cheese

PANE UBRIACO 10

thin crust pizza bread, red wine, mozzarella, ricotta
add hot soppressata +3

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

GRILLED OCTOPUS 16

confit chickpeas, shaved carrots, celery, kalamata olives, baby arugula, parsley, olive oil, lemon vinaigrette

FRIED CALAMARI 15

salsa verde, sugo

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

PASTAS

BUCATINI CACIO PEPE* 17

pecorino romano, cracked black pepper

POTATO GNOCCHI 14

pecorino cream, parsley, black pepper

EGGPLANT & ZUCCHINI ORECCHIETTE* 15

fresh mozzarella, confit tomatoes, sugo, thyme, homemade pesto

WILD MUSHROOM RISOTTO* 17

holland leeks,pecorino, mixed herbs

*available without cheese for vegan dish***

SIDES

SIDE SALAD* 5

GRILLED CHICKEN 8

CRISPY POTATOES* 8

spicy ketchup

CRISPY BRUSSEL SPROUTS* 8

herb spiced yoghurt

CAFE SELECT FONDUE

Our signature Swiss cheese Fondue from our sister restaurant Cafe Select is served with cubed filone bread, vegetables, fingerling potatoes, cornichons, pickled onion, fruit

CAFE SELECT'S CLASSIC SWISS FONDUE 24

WILD MUSHROOM FONDUE 25

WHITE TRUFFLE FONDUE 26

"SOUTH OF THE ALPS" FONDUE 25

DARK BEER FONDUE 25

add cipolatta or bresaola 4

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

TOPPINGS

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

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

HERB ROASTED CHICKEN 26

broccoli rabe, confit heirloom tomatoes, pan gravy, crispy tomatoes

GRILLED NEW YORK STRIP STEAK+ 34

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

STUFATO DI PESCE+ 24

stew tomatoes, saffron, shrimp, mussels, clams, squid, branzino, toasted filone

MAMA'S FARINATA 18**

gluten free, chickpea, rosemary, olive oil, sugo

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