

## STARTER

**WARM OLIVES | 7**  
CITRUS MARINADE

**CALAMARI | 15**  
CAPERS, PARSLEY,  
TOMATO-GARLIC DIP

**MEATBALLS | 16**  
BEEF & PORK MEATBALLS,  
TOMATO SAUCE, PARMESAN

**CAULIFLOWER | 15**  
RAISINS, CUMIN, CHICKPEA,  
SPINACH, PECORINO

**CAPRESE | 15**  
TOMATOES, BASIL,  
BURRATA CHEESE, CRISPY SHALLOT,  
AGED BALSAMIC

**BEEF CARPACCIO | 16**  
CAPER, BLACK PEPPER AIOLI,  
ARUGULA, PARMESAN

**HOUSE-MADE FOCACCIA BREAD | 5**  
OIL & VINEGAR

**MOZZARELLA ARANCINI | 15**  
POMODORO, PARMESAN,  
GARLIC AIOLI

## VEGETABLE

**CAESAR SALAD | 12/17**  
ROMAINE, FOCACCIA CROUTONS, PARMESAN, BACON,  
LEMON ANCHOVY DRESSING

**TUSCAN GREENS SALAD | 12/17**  
ASSORTED TENDER GREENS, FENNEL, GORGONZOLA,  
CANDIED PECANS, HERBS, APPLES, WHITE BALSAMIC

**ZUCCHINI PANZANELLA | 12/17**  
MARINATED ZUCCHINI, AGED GOAT CHEESE, PICKLED FENNEL,  
SHERRY VINAIGRETTE, FOCACCIA CROUTONS, PINE NUTS, KALE

**BEET SALAD | 12/17**  
ROASTED BEETS, GRAPEFRUIT, BABY SPINACH, GOAT CHEESE,  
PISTACHIOS, WHITE WINE VINAIGRETTE

### ADD-ON

GRILLED MARINATED CHICKEN BREAST | 6

## PASTA

**SPAGHETTI | 21**  
BEEF & PORK MEATBALLS,  
TOMATO SAUCE, TORN BASIL, PARMESAN

**SCALLOP LINGUINI | 24**  
OLIVES, SUNDRIED TOMATO, SPINACH, PARMESAN, CITRUS, HERBS, CHILIS

**CARBONARA | 21**  
BACON, EGG YOLKS, PECORINO ROMANO, BLACK PEPPER

**MUSHROOM RIGATONI | 20**  
ROASTED MUSHROOMS, HERBS, PARMESAN, WHITE WINE

**TEN-LAYER LASAGNA | 25**  
BOLOGNESE, TOMATO SAUCE, BECHAMEL, MOZZARELLA,  
PARMESAN, ASIAGO, FIOR DI LATTE

## PIZZA

**MARGHERITA | 18**  
TOMATO SAUCE, FIOR DI LATTE, BASIL

**HAM & PINEAPPLE | 22**  
TOMATO SAUCE, PROSCIUTTO COTTO, PINEAPPLE, MOZZARELLA, CHILI

**PEPPERONI | 20**  
TOMATO SAUCE, PEPPERONI, FIOR DI LATTE, MOZZARELLA

**SAUSAGE | 20**  
TOMATO SAUCE, FENNEL SAUSAGE, PICKLED SUMMER PEPPERS,  
MOZZARELLA, FIOR DI LATTE

**SPICY BEEF SALAMI | 21**  
TOMATO SAUCE, BEEF SALAMI, PROVOLONE, FIOR DI LATTE, OREGANO,  
PICKLED CHILIES, HONEY

**MUSHROOM | 20**  
GARLIC CREAM, DUXELLE, FONTINA, MARINATED MUSHROOM,  
BASIL, LEMON, PARMESAN

**SIX CHEESE | 21**  
GARLIC CREAM, FONTINA, GORGONZOLA, ASIAGO, FIOR DI LATTE,  
PECORINO, PARMESAN, LEMON HONEY, BLACK PEPPER

**MORTADELLA | 21**  
TOMATO SAUCE, MORTADELLA SAUSAGE, MOZZARELLA, MASCARPONE,  
PISTACHIO, BASIL

**BROCCOLI | 20**  
GARLIC CREAM, BROCCOLI, FONTINA, PROVOLONE, CAPERS, LEMON,  
TRUFFLE OIL

**CHICKEN PROSCIUTTO | 22**  
GARLIC CREAM, CHICKEN SAUSAGE, PROSCIUTTO PARMA, ASIAGO, SPINACH

**KALE | 19**  
GARLIC CREAM, KALE, DRIED TOMATO, CHILI, ROASTED GARLIC,  
PROVOLONE, MOZZARELLA, ASIAGO

**CAPOCOLLO PIZZA | 21**  
TOMATO SAUCE, CAPOCOLLO HAM, OREGANO, CALABRIAN CHILI,  
PROVOLONE, GOAT CHEESE, SWEETIE DROPS

### ADD-ONS

**MEAT | 4**  
PEPPERONI | BEEF SALAMI | MORTADELLA | BACON | PROSCIUTTO PARMA |  
PROSCIUTTO COTTO | FENNEL SAUSAGE | GROUND CHICKEN | ANCHOVY

**VEGETABLE | 3**  
PICKLED PEPPERS | TOMATOES | MUSHROOMS | SPINACH | KALE | BASIL | ARUGULA |  
GRILLED LEMON | SUNDRIED TOMATO | GARLIC | KALE | PINEAPPLE | BLACK OLIVES

**CHEESE | 3**  
FIOR DI LATTE | PROVOLONE | PARMESAN | MOZZARELLA | FONTINA |  
ASIAGO | GOAT CHEESE | GORGONZOLA

**GLUTEN-FREE CRUST | 3**

**FREE RUN EGG | 3**

*Every morning* WE HAND ROLL OUR DOUGH USING FINE GRADE '00' FLOUR. WE THEN COLD FERMENT IT FOR A MINIMUM OF FOUR DAYS, GIVING IT AN AIRY TEXTURE AND SOFT CRUST.