

APPETIZERS

Halal

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| FRIED MOZZARELLA \$12
Lightly Breaded Served with House Made Marinara | TRUFFLE ARANCINI \$16
Smoked Applewood Bacon Drip Gravy / Shaved Truffle / Pecorino |
| CHEESE & ANTIPASTO PLATTER \$18
Grilled Vegetables / Artisan Assortment of Cured Meats & Cheeses served with Grilled Crostini's | HEIRLOOM BRUSCHETTA \$12
Fresh Basil with a Drizzle of Italian Olive Oil Over a bed of Heirloom Tomatoes with fresh Garlic Chips |
| FRESH DRUNKEN CLAMS \$18
House Pilsner / Spicy Italian Sausage / Fennel /Pepper Flakes / White Wine / Black Garlic Crème/ Grilled Crostini | CALAMARI \$16
Herb Citrus Seasoned served with a Spicy Marinara |
| VEGAN ASSORTED CHEESE PLATTER \$22
Artisan Vegan Cheese / Assorted Grilled Vegetables / Smokey Tomato Jam / Toast Points | PECORINO ROSEMARY WINGS \$14
Served with a Hot Honey / Crudité |
| | WAGYU MEATBALL & TOAST \$21
House Specialty Meat Balls / Grilled Garlic Herb Crostini / Marinara / Pecorino |

SALADS

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| GRILLED SALMON SALAD \$22
Baby Kale / Heirloom Cherry Tomatoes / Cucumbers / Herb Feta / Red Onions / White Balsamic Vinaigrette | CHICKEN PARMESAN SALAD \$21
Breaded Chicken Breast / White Aged Cheddar / Cannellini Beans / Kalamata Olives / Avocado / Heirloom Tomatoes / Romaine Lettuce |
| CAESAR SALAD \$14
Baby Gem Lettuce / House Made Croutons / Shaved Pecorino & Romano / Caesar Dressing
<i>Add protein:</i>
Chicken \$4, Steak \$7, Salmon \$6, Avocado \$4 | ANTIPASTO SALAD \$16
Salami / Kalamata Olives / Red Onions / Heirloom Tomatoes / Marinated Veggies / Pepperoncini / Cannellini Beans |
| CAPRESE SALAD \$18
Fresh Burrata / Heirloom Tomatoes / Fig Balsamic Glaze / Fresh Petite Basil / Arugula / Italian Olive Oil | GARDEN SALAD \$9
Mix Greens / Cherry Tomatos / Cucumber / Red Onions / Choice of dressing |

SOUPS

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| MINISTRONE SOUP \$7 | SOUP OF THE DAY \$7 |
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PASTA DISHES

Fresh made pasta, prepared in-house daily

FETTUCCINE ALFREDO \$22 Garlic Roasted Alfredo Sauce / Broccoli / Pecorino Add protein: Shrimp \$6, 🍗 Chicken \$4	CREAMY TUSCAN U-10 PRAWNS \$32 Bucatini / Spinach / Tomatoes / White Wine / Black Garlic / Charred Lemon
CHICKEN MARSALA \$26 Black Garlic Spaghetti pasta / Chicken Breast / Mushroom Medley	SPAGHETTI & WAGYU MEATBALLS \$28 🍗 House Marinara / Specialty Meatballs / Grated Parmesan
RIGATONI A LA VODKA \$20 Heirloom Tomatoes / House Vodka Sauce / Basil / Roasted Garlic	SEAFOOD CIOPPINO \$32 Jumbo Shrimp / Clams / Mussels / Garlic Tomato Bisque / Garlic Bread
1970 LASAGNA \$22 Ricotta / Mozzarella / Romano / Bolognese	(TABLE SIDE) SHORT RIB (SERVES 2) & PAPPARDELLE \$65 🍗 Truffled / Romano / Parmesan Wheel / Roasted Garlic / Bur Blanc
	ANGEL HAIR & MARINARA \$14 House Made Marinara Sauce / Romano Cheese

All pizzas 12" size

SPECIALTY PIZZAS

PEPPERONI PIZZA 12" \$24 Smoked Mozzarella Cheese / Balsamic Hot Honey / Pecorino / Pepperoni	CHICKEN KALE PESTO PIZZA 12" \$24 🍗 Roasted Tomatoes / Mozzarella / Pesto / Chicken / Baby Kale / Olive Oil
CHEESE LOVERS 12" \$24 House Made Marinara / Fresh Mozzarella / Romano / Mozzarella	MARGHERITA PIZZA 12" \$24 Heirloom Tomatoes / Garlic Chips / Oven Dried Roma Tomatoes / Basil / Romano / Fresh Mozzarella / Olive Oil
🍗 WAGYU STEAK LOVERS 12" \$32 Wagyu Rib Eye / Whole Grain Mustard / Pickles / Smoked Mozzarella / Pecorino	1970 SPECIAL 12" \$24 Italian Sausage / Pepperoni / Kalamata Olives / Mushroom Medley / Bell Pepper / Red Onion / Mozzarella
FARMERS GARDEN 12" \$24 Mushroom Medley / Bell Peppers / Sundried Tomatoes / Garlic / Pesto / Smoked Mozzarella	ALFREDO CHICKEN PARMESAN PIZZA 12" \$24 🍗 Roasted Garlic Alfredo Sauce / Chicken Parmesan / Mozzarella / Romano

CALZONE


MEAT CALZONE \$22 Italian Sausage / Pepperoni / Salami / Prosciutto Ham / Ricotta / Mozzarella	FARMERS GARDEN \$20 Mushroom Medley / Bell Peppers / Sundried Tomatoes / Garlic / Pesto / Smoked Mozzarella
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LUNCH ENTRÉES

PESTO CHICKEN..... \$17

Grilled Chicken with House Made Pesto / Baby Kale / Cheese Ravioli

BAKED RIGATONI \$16

Artisan Italian Sausage / Ricotta / Mozzarella / Marinara 

GRILLED WAGYU BURGER \$18

Caramelized Onion / Heirloom Tomatoes / Baby Gem Lettuce / Mayo / Mustard / Served with Truffle Fries

GRILLED SALMON \$19

Sundried Tomatoes / Chickpeas / Sicilian Pistachios / Charred Meyer Lemon Olive Oil

SANDWICHES

ITALIAN SUB \$14

Assorted Italian Cold Cuts / Provolone / Baby Gem Lettuce / Tomatoes / Onions / House Mayo or Regular Mayo / Vinegar & Oil / Hoagie or Artisanal Roll

TURKEY A.B.C. \$14

Herb Roasted Turkey / Avocado / House Mayo or Regular Mayo / Applewood Smoked Bacon / Provolone / Lettuce / Tomatoes / Onions / Focaccia or Artisanal Roll

 **WAGYU MEATBALL SUB \$18**

(Hot Sub) House Made Meatballs / Marinara or Meat Sauce / Smoked Mozzarella / Hoagie or Artisanal Roll

 **WAGYU PASTRAMI \$17**

House Made Mayo / Pickles / Smokey Tomato Jam / Swiss Cheese / Sauerkraut / Marble Rye

CHICKEN PARMESAN \$14

(Hot Sub) Herb Crusted Breaded Chicken Breast / Mozzarella Cheese / Marinara / Carmelized Onions / Hoagie or Artisanal Roll

 **WAGYU ROAST BEEF \$16**

Sharp Cheddar / Lettuce / Tomatoes / House Mayo or Regular Mayo / Carmelized Onions / Marble Rye

SPICY ITALIAN SAUSAGE SUB..... \$15




Meat Sauce / Mozzarella / Pecorino / Peppers / Carmelized Onions / Hoagie or Artisanal Roll

Feeling like something light? Enjoy a half sandwich with your choice of soup or salad for the same price.

DINNER ENTRÉES

STEAKS

Choose your steak and your sides

BLACK ANGUS PRIME TOMAHAWK 38OZ	\$125
BLACK ANGUS PRIME RIBEYE 10OZ	\$82
 BLACK ANGUS PRIME FILET MIGNON 8OZ	\$62
 WAGYU NEW YORK 10OZ	\$95
 WAGYU RIBEYE 10OZ	\$125

STEAK PAIRING..... \$8

- Charred Broccolini
- Black Garlic Mashed Potatoes
- Maple Bourbon Carrots
- Butter Poached Asparagus
- Sauteed Mushrooms

FARMERS SAMPLER..... \$12

- Broccolini, Carrots, Asparagus, Mushroom, Roasted Peppers
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GRILLED BRANZINO..... \$32

Roasted Cherry Tomatoes / Roasted Garlic / Citrus Olive Oil / Charred Lemon


GRILLED WAGYU BURGER..... \$23

Smoked Mozzarella / Caramelized Onion / Heirloom Tomatoes / Baby Gem Lettuce / Mayo / Mustard served with Truffle Fries

PAN SEARED PISTACHIO CRUSTED SALMON..... \$28

Sundried Tomatoes / Kale / Chickpeas / Orzo Pasta / Olive Oil / Charred Lemon

SIDES

 AUSTRALIAN WAGYU MEATBALL	\$6
ITALIAN SAUSAGE WITH MARINARA.....	\$4
GARLIC BREAD.....	\$6
FOCACCIA	\$5
SOURDOUGH Half / Full	\$3 / \$5

DESSERTS

CANNOLI	\$5
TIRAMISU	\$10
PISTACHIO CRÈME BRULÉE.....	\$10
CHOCOLATE BROWNIE	\$10
NY CHEESECAKE	\$10
(topped with berries)	