

Aperitivo

- CHEF'S CHOICE CRUDO \$17**
Lightly Marinated Hamachi or Scallops / Citrus / Fried Capers and Olives / Shishito / Calabrian Peppers
- CHARCUTERIE BOARD \$18**
Assorted Meats & Cheeses / Fresh Fruit/ Pistachios / Fruit Jam/ Honey / Home-made Crostinis
- CALAMARI \$16**
Herb Citrus Seasoned served with Spicy Marinara
- WAGYU MEATBALL & TOAST \$21**
House Specialty Meatballs / Grilled Garlic Herb Crostini / Marinara / Pecorino
- FRIED MOZZARELLA \$12**
Lightly Breaded Served with House Made Marinara
- HEIRLOOM BRUSCHETTA \$12**
Fresh Basil / Olive Oil / Heirloom Tomatoes / Garlic Chips
- PECORINO WINGS \$14**
Rosemary / Hot Honey / Crudit  Or (Buffalo Sauce)

Insalata

- GRILLED SALMON SALAD \$22**
Baby Kale / Heirloom Cherry Tomatoes / Cucumbers / Herb Feta / Red Onions / White Balsamic Vinaigrette
- CAESAR SALAD \$14**
Baby Gem Lettuce / House Made Croutons / Shaved Pecorino & Romano
Add: Chicken \$4, Shrimp \$6, Salmon \$6, Avocado \$4
- CHICKEN PARMESAN SALAD \$21**
Breaded Chicken Breast / White Aged Cheddar / Cannellini Beans / Kalamata Olives / Avocado / Heirloom Tomatoes / Romaine Lettuce

Zuppe

- MINISTRONE SOUP \$7**
SOUP OF THE DAY \$7

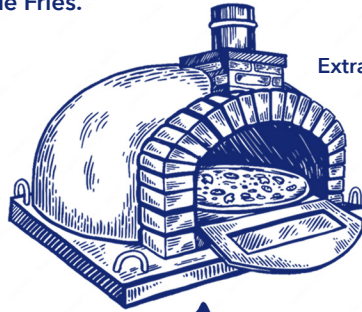
Entrees

- GRILLED SALMON \$19**
Sun-dried Tomatoes / Chickpeas / Sicilian Pistachios / Orzo Pasta / Charred Meyer Lemon / Olive Oil
- GRILLED WAGYU BURGER \$18**
Caramelized Onions / Heirloom Tomatoes / Baby Gem Lettuce / Mayo / Mustard / Served With Truffle Fries.



Brick Sandwich Pizza

- WAGYU MEATBALL SUB \$16**
Wagyu Meatballs / Pizza sauce / Smoked Mozzarella
- CHICKEN PARMESAN \$14**
(Hot Sub) Herb Crusted Breaded Chicken Breast / Mozzarella Cheese / Pepperoni / Jalape o / Pizza sauce / Olive Oil
- SICILIAN MORTAZZA \$14**
Extra Virgin Olive Oil / Prosciutto / Arugula / Pesto / Burrata / Sicilian Pistachios / Hot Honey
- PROSCIUTTO CAPRESE \$14**
Basil Olive Oil / Prosciutto / Fresh Mozzarella / Heirloom Tomatoes / Fresh Basil



Neapolitan Pizzas

- MARGHERITA \$18**
Tomato Sauce / Heirloom Tomatoes / Fresh Mozzarella / Basil / Extra Virgin Olive Oil
- MORTAZZA \$19**
B chamel sauce / Mortadella / Burrata / Pistachios / Extra Virgin Olive Oil
- PROSCIUTTO-ARUGULA \$22**
B chamel sauce / Mozzarella / Prosciutto / Arugula / Parmigiano Reggiano / Basil Olive Oil
- MEAT LOVERS \$22**
Tomato Sauce / Pepperoni / Sausage / Bacon / Extra Virgin Olive Oil
- PEPERONI PIZZA \$18**
Smoked Mozzarella Cheese / Hot Honey / Pecorino / Pepperoni / Extra Virgin Olive Oil
- CHEESE LOVERS PIZZA \$16**
House Marinara / Fresh Mozzarella / Romano / Mozzarella

pizza al fuoco di pietra

Classic Sandwiches

- ITALIAN SUB \$14**
Assorted Italian Cold Cuts / Provolone/Baby Gem Lettuce / Tomato / Onions / House Mayo / Vinegar & Oil / Artisanal Roll
- TURKEY ABC \$14**
Herb Roasted Turkey / Avocado / House Mayo / Applewood Smoked Bacon / Provolone / Lettuce / Tomato / Onions / Artisanal Roll
- WAGYU PASTRAMI \$17**
House Made Mayo / Pickles / Smokey Tomato Jam / Swiss Cheese / Sauerkraut / Marble Rye

Pastas

- FETTUCINE ALFREDO \$22**
Garlic Roasted Alfredo Sauce / Broccoli / Pecorino
Add protein: Shrimp \$6, Chicken \$4
- CHICKEN MARSALA \$26**
Black Garlic Spaghetti pasta / Chicken Breast / Mushroom Medley
- RIGATONI A LA VODKA \$20**
Heirloom Tomatoes / House Vodka Sauce / Basil
- 1970 LASAGNA \$22**
Ricotta / Mozzarella / Romano / Bolognese
- BAKED RIGATONI \$20**
Italian Sausage / Ricotta / Mozzarella / Marinara
- SUMMER PESTO RAVIOLI \$25**
Ricotta / Smoked Mozzarella / Focaccia Lemon Crumbs / Kale, Basil and Olive Oil / Parmesan Espuma
- SPAGHETTI & WAGYU MEATBALLS \$28**
House Marinara / Wagyu Meatballs / Grated Parmesan
- (TABLE SIDE) SHORT RIB & PAPPARDELLE \$69**
(Serves 2) Truffled / Romano / Parmesan Wheel / Roasted Garlic / Bur Blanc
- ANGEL HAIR & MARINARA \$14**
House Made Marinara Sauce / Romano Cheese

Eggs

AVOCADO CAPRESE TOAST \$14
Whipped Burrata / Pesto / Avocado Mash / Roasted Tomatoes / Poached Egg / Topped with micro Greens and Sourdough Points

HUEVOS ROSSO'S \$14
Burrata / Baked Cherry Tomato Sauce / Olive Oil / Pecorino / Medium Eggs / Toasted Sourdough Point

PRIME FILET BENEDICT \$24
Choice of Filet Mignon Medallions or Braised Short Rib / Hollandaise / Poached Egg / Buttered Kale / Croissant / Roasted Potatoes

PASTA CARBONARA \$16
Applewood Bacon / White Truffle Black Garlic Cream / Bucatini / Romano Cheese / Poached Eggs

Frittata

VEGETARIAN FRITTATA \$15
Roasted Tomatoes / Broccolini / Spinach / Peppers / Caramelized Onions / Avocado.

SPICY ITALIAN FRITTATA \$17
Salami / Peppers / Ricotta / Parsley / Crush Chili Flakes.

Omelets

EGG WHITE OMELET \$18
Baby Kale / Heirloom Tomatoes / Gruyere Cheese / Caramelized Onions / Artichokes / Avocado

SHORT RIB OMELET \$22
48 Hours Braised Short Rib / Caramelized Onions / Bell Peppers / Smoked Mozzarella / Avocado

FILET OMELET \$26
Petite Filet / Caramelized Onions / Oven Roasted Tomatoes / Hollandaise / Asparagus / Avocado

CREATE YOUR OWN \$16
CYO OMELETS Comes with a choice of (3) items

Additional Item \$2 Each
Ham/Bacon/Cheddar/Mozzarella/Broccolini/Black Olives/Peppers/Red Onion/Basil/Spinach/Mushroom/Sun Dried Tomatoes / Kale/Chives/Avocado

Sides

- AUSTRALIAN WAGYU MEAT BALL \$5
- ITALIAN SAUSAGE WITH MARINARA \$4
- SIDE SALAD \$5
- BACON (2) \$3
- SAUSAGE (1) \$3
- COUNTRY POTATOES \$5
- FRESH FRUIT \$5
- GARLIC BREAD \$6
- FOCACCIA \$5
- SOURDOUGH
- Half \$3 Full \$5



La Dolce Vita

PANCAKES & BERRIES \$12
Traditional Butter Milk Pancakes / Cannoli Cream / Assorted Berries / Hot Maple Syrup

GLUTEN FREE PANCAKES \$14
Seasonal Berries / Sweet Cream / Hot Maple Syrup

CANNOLI PISTACHIO WAFFLE \$15
Cinnamon Waffle Boat / Toasted Pistachio / Cannoli Cream / Chocolate Caviar

MINI RICOTTA WAFFLES \$16
Vanilla Rose Maple Syrup / Assorted Berries / Banana Brûlée

LIMONCELLO TIRAMISU FRENCH TOAST \$16
Cinnamon Brioche / Cannoli Cream / Lemon Curd / Blueberries / Almonds / Candied Lemon

Breakfast Pizzas

WHEN IN ROME \$18
Applewood Smoked Bacon / Italian Sausage / Eggs / Smoked Mozzarella / Baby Arugula

POTATO FENNEL BREAKFAST PIZZA \$17
White Sauce / Roasted Garlic / Applewood Bacon / Pesto

Brunch Towers

PISA TOWER \$45
Seasonal Fruit / Charcuterie platter / Ham & Cheese Croissant / Sweet Croissant

TUSCANO TOWER \$48
Charcuterie platter / Mini Ricotta Waffles / Ham / Cheese and Egg Croissants

L'Americano

ALL AMERICAN BREAKFAST \$14
(2) Eggs any Style / Roasted Potatoes / Applewood Smoked Bacon or Sausage / Sourdough Toast or (2) Butter Milk Pancakes



Dolci

- CANNOLI \$5
- AFFOGATO \$8
- TIRAMISU \$10
- PISTACHIO CRÈME BRULÉE \$10
- CHOCOLATE BROWNIE \$10
- NY CHEESECAKE \$10
- CARROT CAKE \$10