

Aperitivo

CHEF'S CHOICE CRUDO \$19

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 / Housemade Crostini's.

CALAMARI \$16

Herb Citrus Seasoned served with a Spicy Marinara

FRESH DRUNKEN CLAMS \$18

House Pilsner / Spicy Italian Sausage / Fennel / Pepper Flakes / White Wine / Black Garlic Crème/ Grilled Crostini

WAGYU MEATBALL & TOAST \$21

House Specialty Meat Balls / Grilled Garlic Herb/ Crostini / Marinara / Pecorino

FRIED MOZZARELLA \$12

Lightly Breaded Served with House Made Marinara

TRUFFLE ARANCINI \$16

Smoked Applewood Bacon Drip Gravy / Shaved Truffle / Pecorino

HEIRLOOM BRUSCHETTA \$12

Fresh Basil with a Drizzle of Italian Olive Oil Over a bed of Heirloom Tomatoes with fresh Garlic Chips

PECORINO WINGS \$14

Rosemary /Hot Honey / Crudité
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 / Caesar Dressing

Add protein:

Chicken \$4, Shrimp \$7, 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

Neapolitan Pizzas

MARGHERITA \$20

Tomato Sauce / Heirloom Tomatoes / Fresh Mozzarella / Basil / Extra Virgin Olive Oil.

MORTAZZA \$22

House Made Béchamel sauce/ Mortadella / Burrata / Pistachios / Extra Virgin Olive Oil.

PROSCHUTTO-ARUGULA PIZZA \$22

Béchamel sauce/ Mozzarella / Prosciutto / Arugula / Parmigiano Reggiano / Basil Olive Oil.

MEAT LOVERS \$22

Tomato Sauce/ Pepperoni/Sausage/Bacon/Extra Virgin Olive Oil.

PEPPERONI PIZZA \$18

Smoked Mozzarella Cheese / Pecorino / Pepperoni / Hot Honey / Extra Virgin Olive Oil.

CHEESE LOVERS PIZZA \$16

House Made Marinara / Fresh Mozzarella / Romano / Mozzarella.

Specialty Pizzas

CHICKEN KALE PESTO PIZZA \$24

Roasted Tomatoes / Mozzarella / Pesto / Chicken / Baby Kale / Extra Virgin Olive Oil.

19Seventy SPECIAL \$24

Italian Sausage / Pepperoni / Kalamata olives / Mushroom Medley / Bell Pepper / Red Onion / Mozzarella / Extra Virgin Olive Oil.

ALFREDO CHICKEN PIZZA \$24

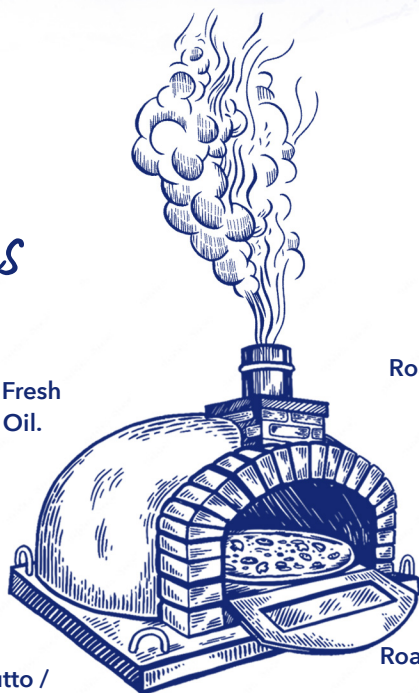
Roasted Garlic Alfredo Sauce / Chicken Parmesan / Mozzarella / Romano / Extra Virgin Olive Oil.

WAGYU MEAT LOVERS \$32

Australian Wagyu Pastrami / Whole Grain Mustard / Pickles / Smoked Mozzarella / Pecorino / Olive Oil.

FARMERS GARDEN \$24

Mushroom Medley / Bell Peppers / Sun-dried Tomatoes / Garlic / Pesto / Smoked Mozzarella/ Extra Virgin Olive Oil.



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 /
Roasted Garlic

1970 LASAGNA \$22
Ricotta / Mozzarella / Romano / Bolognese

SPAGHETTI & WAGYU MEATBALLS \$28
House Marinara / Specialty Meatballs / Grated
Parmesan

SUMMER PESTO RAVIOLI \$25
Ricotta / Smoked Mozzarella / Focaccia Lemon
Crumbs / Sundried tomatoes / Kale / Basil Oil /
Pecorino Espuma.



PAPPARDELLE



RAVIOLE



RIGATONI



RIGATONI



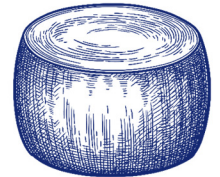
SPAGHETTI

CREAMY TUSCAN U-10 PRAWNS \$32
Bucatini / Spinach / Tomatoes / White Wine / Black
Garlic / Charred Lemon

SEAFOOD CIOPPINO \$32
Jumbo Shrimp / Clams / Mussels / Garlic Tomato
Bisque / Garlic Bread

(TABLE SIDE) SHORT RIB & PAPPARDELLE
(SERVES 2) \$69
Truffled / Romano / Parmesan
Wheel / Roasted Garlic /
Bur Blanc

BAKED RIGATONI \$20
Italian Sausage / Ricotta / Mozzarella / Marinara.



Dinner Plates

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 AMPLER \$12

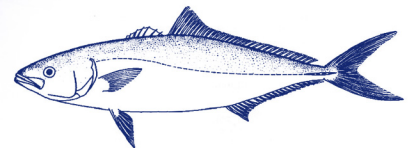
- Broccolini, Carrots, Asparagus, Mushroom, Roasted Peppers

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

SALMON PICATA \$28
Grilled Salmon / lemon Butter Sauce/
Capers / Served with Black Garlic Mashed
Potatoes and Garlic Poached Asparagus.

CHILEAN SEA BASS \$35
Sea Bass / Bell Pepper Confit / Cherry
Tomatoes / Capers / Kale Oil / Fennel Wings.



Sides

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



Dolci

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