

Aperitivo

CHEF'S CHOICE CRUDO \$18
Lightly Marinated Hamachi / 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 \$11
House Specialty Meatballs / 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 / Olive Oil / Fresh Heirloom Tomatoes /
Garlic Chips / House-Made Crostini (4)

PECORINO WINGS \$14
Rosemary / Hot Honey / Crudit  or Buffalo Sauce

Entrees

GRILLED SALMON \$19
Sun-dried Tomatoes / Chickpeas / Sicilian Pistachios /
Orzo Pasta / Charred Meyer Lemon / Olive Oil

GRILLED WAGYU BURGER \$18
Caramelized Onions / Fresh Heirloom Tomatoes / Baby Gem
Lettuce / Mayo / Mustard / Served with Truffle Fries



Neapolitan Pizzas

MARGHERITA \$18
Tomato Sauce / Fresh Heirloom Tomatoes / Fresh Mozzarella /
Basil /Extra Virgin Olive Oil

MORTAZZA \$20
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

PEPPERONI PIZZA \$18
Smoked Mozzarella Cheese / Hot Honey / Pecorino / Pepperoni /
Extra Virgin Olive Oil

CHEESE LOVERS PIZZA \$16
House Marinara / Fresh Mozzarella / Romano / Mozzarella

Pastas

FETTUCCINE ALFREDO \$22
Garlic Roasted Alfredo Sauce / Broccoli / Pecorino
Add protein: Shrimp \$8, Chicken \$6

CHICKEN MARSALA \$26
Black Garlic Spaghetti / Chicken Breast /
Mushroom Medley

RIGATONI A LA VODKA \$20
Fresh Heirloom Tomatoes / House Vodka Sauce / Basil

19SEVENTY LASAGNA \$22
Ricotta / Mozzarella / Romano / Bolognese

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

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 \$6, Shrimp \$8, Salmon (4oz) \$10, Avocado \$4

CHICKEN PARMESAN SALAD \$21
Breaded Chicken Breast / White Aged Cheddar /
Cannellini Beans / Kalamata Olives / Avocado /
Fresh Heirloom Tomatoes / Romaine Lettuce

Zuppe

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

Brick Sandwich Pizza

WAGYU MEATBALL SUB \$16
Wagyu Meatballs / Pizza Sauce / Smoked Mozzarella

CHICKEN PARMESAN \$14
(Hot Sub) Herb Crusted Breaded Chicken Breast / Mozzarella /
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 /
Fresh Heirloom Tomatoes / Fresh Basil

Classic Sandwiches

ITALIAN SUB \$14
Assorted Italian Cold Cuts / Provolone / Baby Gem Lettuce /
Tomato / Onions / Mayo / Vinegar & Oil / Artisan Roll

TURKEY ABC \$14
Herb Roasted Turkey / Avocado / Mayo /
Applewood Smoked Bacon / Provolone / Lettuce / Tomato /
Onions / Artisan Roll

WAGYU PASTRAMI \$17
Mayo / Pickles / Smokey Tomato Jam / Swiss /
Sauerkraut / Marble Rye

SUMMER PESTO RAVIOLI \$25
Ricotta / Smoked Mozzarella / Focaccia Lemon Crumbs /
Kale, Basil and Olive Oil / Parmesan Espuma

SPAGHETTI & WAGYU MEATBALLS \$18
House Marinara / Wagyu Meatballs / Grated Parmesan

ANGEL HAIR & MARINARA \$14
House Made Marinara Sauce / Romano

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

pizza al fuoco di pietra

Eggs

AVOCADO CAPRESE TOAST \$15
Whipped Burrata / Pesto / Avocado Mash / Roasted
Tomatoes / Poached Egg / Topped with Micro Greens and
Sourdough Points

HUEVOS ROSSO'S \$15
Burrata / Baked Cherry Tomato Sauce /
Olive Oil / Pecorino / Medium Eggs / Toasted Sourdough
Point

PRIME FILET BENEDICT \$25
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 / Poached Eggs

Frittata

VEGETARIAN FRITTATA \$16
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 / Fresh Heirloom Tomatoes / Gruyere / Caramelized
Onions / Artichokes / Avocado

SHORT RIB OMELET \$23
48 Hour Braised Short Rib / Caramelized Onions / Bell
Peppers / Smoked Mozzarella / Avocado

FILET OMELET \$27
Petite Filet / Caramelized Onions / Oven Roasted Tomatoes /
Hollandaise / Asparagus / Avocado

CREATE YOUR OWN \$17
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 MEATBALL \$5
ITALIAN SAUSAGE WITH MARINARA \$5
SIDE SALAD \$7
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 \$13
Traditional Butter Milk Pancakes / Cannoli Cream /
Assorted Berries / Hot Maple Syrup

GLUTEN FREE PANCAKES \$15
Seasonal Berries / Sweet Cream /
Hot Maple Syrup

CANNOLI PISTACHIO WAFFLE \$16
Cinnamon Waffle Boat / Toasted Pistachio /
Cannoli Cream / Chocolate Caviar

MINI RICOTTA WAFFLES \$17
Vanilla Rose Maple Syrup / Assorted Berries /
Banana Brûlée

LIMONCELLO TIRAMISU FRENCH TOAST \$17
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

SERVES 2-3

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 \$16
(2) Eggs any Style / Roasted Potatoes /
Applewood Smoked Bacon or Sausage /
Sourdough Toast or (2) Butter Milk Pancakes

Dolci

AFFOGATO \$8
CANNOLI \$8
CARROT CAKE \$12
CHOCOLATE BROWNIE \$12
NY CHEESECAKE \$12
PISTACHIO CRÈME BRULÉE \$12
TIRAMISU \$12
SINGLE-SCOOP OF GELATO \$7

