

Aperitivo

CHEF'S CHOICE CRUDO \$20
Lightly Marinated Hamachi / Citrus /
Fried Capers and Olives / Shishito / Calabrian Peppers

CHARCUTERIE BOARD \$22
Assorted Meats & Cheeses / Fresh Fruit / Pistachios /
Fruit Jam / Honey / Home-Made Crostinis

CALAMARI \$18
Herb Citrus Seasoned served with Spicy Marinara

FRESH DRUNKEN CLAMS \$22
House Pilsner / Spicy Italian Sausage / Fennel /
Pepper Flakes / White Wine / Black Garlic Crème/
Grilled Crostini

WAGYU MEATBALL & TOAST \$22
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 / Crudité or Buffalo Sauce



Insalata

GRILLED SALMON SALAD \$28
Baby Kale / Heirloom Cherry Tomatoes / Cucumbers /
Herb Feta / Red Onions / White Balsamic Vinaigrette

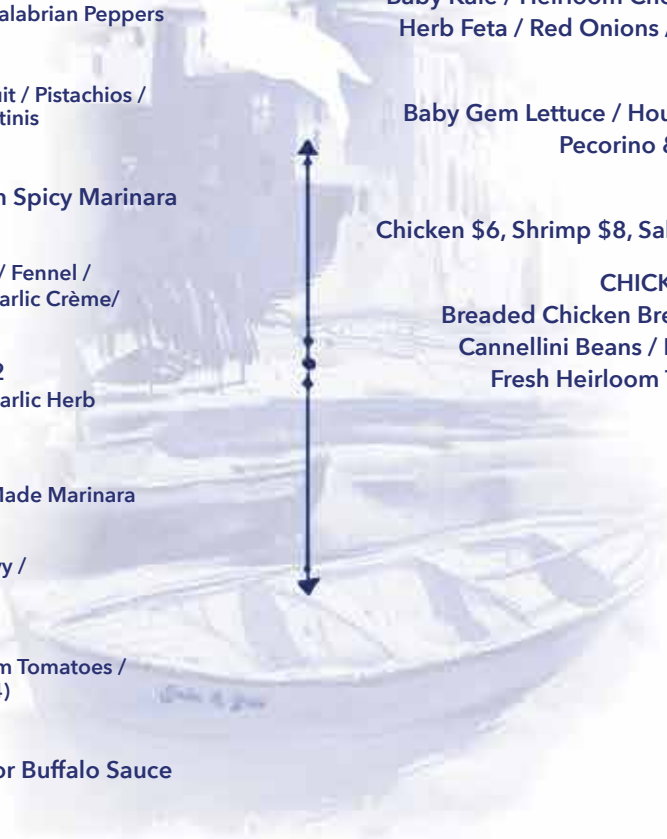
CAESAR SALAD \$14
Baby Gem Lettuce / House Made Croutons / Shaved
Pecorino & Romano / Caesar Dressing

Add protein:
Chicken \$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



Neapolitan Pizzas

MARGHERITA \$20
Tomato Sauce / Fresh Heirloom Tomatoes / Fresh
Mozzarella / Basil / Extra Virgin Olive Oil

MORTAZZA \$22
House Made Béchamel Sauce/
Mortadella / Burrata / Pistachios /
Extra Virgin Olive Oil

PROSCIUTTO-ARUGULA PIZZA \$24
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 \$18
House Made Marinara / Fresh Mozzarella / Romano /
Mozzarella



Specialty Pizzas

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

FARMER'S GARDEN PIZZA \$24
Mushroom Medley / Bell Peppers /
Sun-dried Tomatoes / Garlic / Pesto /
Smoked Mozzarella / Extra Virgin Olive Oil

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 /
Roasted Garlic

19SEVENTY 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 /
Kale, Basil and Olive Oil / Parmesan Espuma



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

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

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



Dinner Plates

- BLACK ANGUS PRIME TOMAHAWK 38OZ \$145

STEAK PAIRING \$8

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

FARMER SAMPLER \$12

 - Broccolini, Carrots, Asparagus, Mushroom, Roasted Peppers
- GRILLED WAGYU BURGER \$23

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

PAN SEARED PISTACHIO CRUSTED SALMON \$28

Sun-dried 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

TRAPANI STYLE SEA BASS \$35

Chilean Sea Bass / Bell Pepper Confit / Cherry
Tomatoes / Capers / Kale Oil / Fennel Wings



Sides

- AUSTRALIAN WAGYU MEATBALL \$8
- ITALIAN SAUSAGE WITH MARINARA \$6
- SIDE SALAD \$5
- GARLIC BREAD \$6
- FOCACCIA \$5
- SOURDOUGH
- Half / Full \$3 / \$5



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