

pizza

rosse (red)

san marzano tomato sauce

Margherita v 19

fresh mozzarella, grana padano, basil, extra virgin olive oil, sea salt

Polpette 24

sliced meatballs, oregano, ricotta cheese, grana padano

Napoletana v 21

mozzarella di bufala, roasted plum tomatoes, basil, extra virgin olive oil

Pepperoni Classico 24

salumeria pepperoni, mozzarella, grana padano

Salsiccia 24

fennel sausage, mozzarella, fennel pollen

Bufala e Crudo 25

prosciutto, mozzarella di bufala, basil, grana padano

Calamari Fra Diavolo 26

fried calamari, calabrian chili, mozzarella, grana padano, basil

bianche (white) besciamella sauce

Funghi v 21

wild mushrooms, taleggio, fontina, white truffle oil, parsley

Pancetta Affumicata 23

pancetta, red onion, mozzarella, basil, grana padano

Prosciutto e Rucola 25

prosciutto san daniele, mozzarella de bufala, arugula, grana padano, basil

Quattro Formaggi v 22

mozzarella di bufala, grana padano, ricotta, fontina

Asiago 22

hot soppressata, asiago cheese, hot honey

Gluten-Free Pizza Crust

Pinsa Romana 4

roman style flatbread

Additional Pizza Toppings

mushrooms 4

salumeria pepperoni 6

kalamata olives 3

arugula 5

anchovies 4

cittanuova

antipasti | first course

House Focaccia

rosemary focaccia, honey, sea salt, whipped feta

Polpette della Nonna

grandma's meatballs baked in marinara, grana padano, grilled tuscan bread

Carciofi Grigliati v/GF

grilled spanish artichokes, feta, red pepper purée, e.v.o.o.

Calamari e Zucchini Fritti

lightly fried calamari & zucchini, lemon, tomato-basil aioli

Bruschette Three Ways

-crushed heirloom tomato, basil, e.v.o.o. v

-artichoke pesto, bufala mozzarella, e.v.o.o. v

-robiolina cheese, white truffle honey, pine nuts v

7 ea | 3 for 18

Hummus e Pane v

garbonzo & cannellini bean hummus with grilled house flatbread, garlic confit, toasted sesame, e.v.o.o.

Mozzarella Fritta v

panko crusted fried mozzarella, arugula, marinara, shaved grana padano

Burrata Pomo Confit v

imported burrata, red & yellow tomato confit, balsamico, basil vinaigrette, crostini | **add prosciutto san daniele (aged 18 months)**

Polpo GF

grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette

Carpaccio GF*

prime beef, arugula, dijon aioli, sea salt, grana padano

zuppe e insalate | soup & salads

Zuppa Minestrone v

traditional italian garden vegetable soup, pasta, white beans, tomato & herb broth

Cesare v

romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing

Cavoletti di Bruxelles v/GF

shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette

Carciofi e Cavolo v/GF

roasted artichoke hearts, arugula, radicchio, pine nuts, goat cheese, red onion, lemon vinaigrette

Tomato Carpaccio v/GF

sliced heirloom tomatoes, feta cheese, herbed greek yogurt, pine nuts, basil pesto, sea salt, e.v.o.o.

add ons | chicken 10 | jumbo shrimp 15 | salmon* 18

primi piatti | pasta course

Cavatelli v

roasted oyster mushrooms, spinach, garlic, chilies, pecorino

Risotto ai Funghi v/GF

arborio rice, wild mushrooms, grana padano, white truffle oil

Meatballs

linguine, marinara, grana padano

Orecchiette Classico

italian sausage, broccoli rabe, chilies, grana padano

Garganelli Bolognese

beef, veal and pork ragu 'bolognese', thyme, grana padano

Linguine alle Vongole

baby clams, garlic, calabrian chilies, parsley, white wine, e.v.o.o.

Gnocchi

homemade gnocchi, roasted pork belly, arugula, calabrian chili, lemon, grana padano

Rigatoni alla Vodka

shrimp, calabrian chilies, roasted tomatoes, basil, garlic, pecorino

Lasagna

beef, veal & pork ragu, homemade pasta, ricotta, marinara

gluten free rigatoni substitution | 3

secondi piatti | main course

Pollo Arrosto GF

pan roasted organic chicken, fingerling potatoes, rosemary, pan jus

Pork Milanese

parmigiano breaded pork cutlet, sautéed spinach, feta cheese, aged balsamic

Cittaburger * (gluten free roll available | 3.5)

mainstreet 1946 dry aged beef, lettuce, tomato, onion, homemade garlic dill pickle, house fries, onion brioche

add american, cheddar, gorgonzola, parmigiano or taleggio

add mushrooms, sautéed onions or sunny side up egg

add avocado or bacon

panini

lunch only

Verdura v 18

grilled portobello mushrooms & zucchini, arugula, goat cheese, basil pesto, rosemary focaccia

Pollo 19

chicken salad, pickled red onion, lettuce, sundried tomato pesto, rosemary focaccia

Prosciutto Crudo 21

prosciutto san daniele, stracchino, arugula, tomato, white truffle oil, ciabatta

Pollo Caprese 23

breaded chicken cutlet, mozzarella, basil, tomato, aged balsamic, ciabatta

all served with house potato chips

gluten free bread available | 3

contorni | sides | 13

Patatine v

house cut fries, sea salt
add **white truffle oil** | 3

Rapini v/GF

broccoli rabe, garlic, chilies

Bruxelles v/GF

brussels sprout, shallots, pecorino, aged balsamic

Spinaci v/GF

spinach, garlic, chilies, sea salt

Patate v/GF

fingerling potatoes, garlic, rosemary

citta specials

Happy Hour

Everyday 4PM - 5:30PM
excludes holiday weekends

Prix Fixe Nights

Sunday - Thursday
5:30PM - Close

v This item is ovo-lacto vegetarian.
GF This item is gluten free.

*Consuming raw or undercooked meats, poultry, dairy, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Not all ingredients are listed. Fried items share common cooking oil. Please inform your server if a person in your party has a food allergy.

Please, no substitutions or modifications to the menu.
20% gratuity will be added to parties of 6 or more.

Chef di Cucina | Joseph Andrews