

antipasti | first course

Arancini al Tartufo ^v	17	Feta Tapenade ^{v/GF}	17
mushroom & white truffle crispy rice balls, mozzarella, arugula, marinara		whipped feta, tangerine-chili olive tapenade, pine nuts, house focaccia, e.v.o.o.	
Calamari e Zucchini Fritti	23	Polpette della Nonna	18
lightly fried calamari, zucchini, tomato-basil aioli		grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
Cozze ^v	24	Burrata Pomo Confit ^{v/GF}	22 28
p.e.i. mussels, garlic, lemon, cherry tomatoes, white wine, grilled tuscan bread		imported burrata, red & yellow tomato confit, balsamico, basil vinaigrette, crostini add prosciutto san daniele (aged 18 months)	
Tuna Tartare ^{GF*}	25	Polpo ^{GF}	23
ahi tuna, avocado, cucumber, chili-citrus vinaigrette, wasabi crunch		grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette	
Bruschette Three Ways	7 ea 3 for 18	Carpaccio ^{GF*}	24
-crushed heirloom tomato, basil, e.v.o.o. ^v		prime beef, arugula, dijon aioli, sea salt, grana padano	
-artichoke pesto, bufala mozzarella, e.v.o.o. ^v		Crab Tortino	26
-robiolina cheese, white truffle honey, pine nuts ^v		lump crab cakes, charred lemon, roasted pepper purée	

panini | italian sandwiches (lunch only)

(served with house potato chips) **gluten free bread available** | 3

Verdura ^v	18	Prosciutto Crudo	21
grilled zucchini, portobello mushrooms, asparagus, basil pesto, roasted peppers, arugula, stracchino, rosemary focaccia		prosciutto san daniele, stracchino, arugula, tomato, white truffle oil, ciabatta	
Pollo	19	Pollo Caprese	23
chicken salad, pickled red onion, lettuce, sundried tomato pesto, rosemary focaccia		breaded chicken cutlet, mozzarella, basil, tomato, aged balsamic, ciabatta	

zuppe e insalate | soup and salads

Zuppa Fredda ^v	16
chilled yellow tomato soup, avocado, crème fraîche	
Cesare ^{v/GF}	15
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing	
Cavoletti di Bruxelles ^{v/GF}	18
shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette	
Cetriolo ^{v/GF}	19
cucumber, olives, tomatoes, feta, red onion, red pepper, mint, lemon vinaigrette	
Dea Verde ^{v/GF}	19
romaine & mesclun, avocado, feta, cherry tomatoes, pickled red onion, candied pancetta, green goddess basil vinaigrette	

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

primi piatti | pasta course

Fusilloni ^v	28
basil pesto sauce, pine nuts, pecorino, e.v.o.o.	
Gnocchi ^v	28
homemade gnocchi, crushed burrata, tomato purée, garlic, basil, grana padano	
Risotto ai Funghi ^{v/GF}	29
arborio rice, wild mushrooms, grana padano, white truffle oil	
Orecchiette Classico ^v	30
italian sausage, broccoli rabe, chilies, grana padano	
Garganelli Bolognese	33
beef, veal and pork ragu 'bolognese', thyme, grana padano	
Linguine alle Vongole	33
baby clams, garlic, calabrian chilies, parsley, white wine, e.v.o.o.	
Rigatoni alla Vodka	34
shrimp, calabrian chilies, roasted tomatoes, basil, garlic, pecorino	
Lobster Nero	42
lobster, squid ink pasta, arrabiata sauce, garlic, basil, pangrattato	

gluten free rigatoni substitution | 3

secondi piatti | main course

Melanzane ^{v/GF}	28	Salmone ^{GF*}	36
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta		pan seared salmon, asparagus, cipollini, aged balsamic	
Chicken Milanese	32	Pesce Bianco	38
parmigiano breaded all-natural chicken breast, 'petite' arugula salad, honey balsamic vinaigrette		seasonal white fish, pesto & herb crust, roasted local corn sauté	
Pollo Arrosto ^{GF}	36	Lobster Roll	40
pan roasted organic chicken, fingerling potatoes, rosemary		lobster salad, lemon aioli, brioche, house fries	
Tagliata di Manzo ^{GF*}	45	Cittaburger* (gluten free roll available 3.5)	25
sliced pasture raised strip steak, arugula, shaved grana padano, lemon, white truffle oil		mainstreet 1946 dry aged beef, lettuce, tomato, onion, homemade garlic dill pickle, house fries, onion brioche	
		add american, cheddar, gorgonzola, parmigiano or taleggio	2.5
		add mushrooms, sautéed onions or sunny side up egg	2.5
		add avocado or bacon	3

contorni | sides | 12

Patatine ^v	Rapini ^{v/GF}	Bruxelles ^{v/GF}	Spinaci ^{v/GF}	Patate ^{v/GF}
house cut fries, sea salt add white truffle oil 3	broccoli rabe, garlic, chilies	brussels sprout, shallots, pecorino, aged balsamic	spinach, garlic, chilies, sea salt	fingerling potatoes, garlic, rosemary

^V This item is or can be prepared ovo-lacto vegetarian. ^{GF} This item is or can be prepared 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.