

antipasti | first course

House Focaccia <small>V/GF</small>	9	Polpette della Nonna	18
honey-rosemary focaccia, sea salt, whipped feta		grandma's meatballs baked in marinara, grana padano, grilled tuscan bread	
Arancini <small>V</small>	17	Carciofi Grigliati <small>V/GF</small>	19
saffron risotto, mozzarella, arugula, marinara		grilled spanish artichokes, feta, red pepper purée, e.v.o.o.	
Calamari e Zucchini Fritti	23	Burratacado <small>V/GF</small>	22 28
lightly fried calamari, zucchini, tomato-basil aioli		imported burrata, crushed avocado, bruschetta tomatoes, grilled tuscan bread add prosciutto san danielle (aged 18 months)	
Cozze Sambuca <small>V</small>	24	Polpo <small>GF</small>	23
p.e.i. mussels, sambuca liquor, cream, garlic, lemon, cherry tomatoes, grilled tuscan bread		grilled marinated spanish octopus, ceci beans, celery, cherry tomatoes, oregano vinaigrette	
Bruschette Three Ways	7 ea 3 for 18	Carpaccio <small>GF*</small>	24
-crushed heirloom tomato, basil, e.v.o.o. <small>V</small>		prime beef, arugula, dijon aioli, sea salt, grana padano	
-artichoke pesto, bufala mozzarella, e.v.o.o. <small>V</small>			
-robiolina cheese, white truffle honey, pine nuts <small>V</small>			

panini | italian sandwiches (lunch only)

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

Verdura <small>V</small>	18	Prosciutto Crudo	21
grilled portobello & zucchini, basil pesto, goat cheese, arugula, rosemary focaccia		prosciutto san danielle, 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 Minestrone <small>V</small>	14
traditional italian garden vegetable soup, pasta, white beans, tomato & herb broth	
Cesare <small>V/GF</small>	15
romaine hearts, radicchio, shaved grana padano, parmesan croutons, homemade caesar dressing	
Cavoletti di Bruxelles <small>V/GF</small>	18
shaved brussels sprouts, arugula, dried cranberries, apples, pecorino, white balsamic vinaigrette	
Carciofi e Cavolo <small>V/GF</small>	18
roasted artichoke hearts, baby kale, radicchio, pine nuts, goat cheese, red onion, lemon vinaigrette	
Pera e Gorgonzola <small>V/GF</small>	19
diced pear, gorgonzola, arugula, candied walnuts, dried cranberries, cranberry vinaigrette	

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

primi piatti | pasta course

Fusilloni <small>V</small>	28
king oyster mushrooms, brussels sprouts, pecorino, garlic, e.v.o.o.	
Risotto ai Funghi <small>V/GF</small>	29
arborio rice, wild mushrooms, grana padano, white truffle oil	
Orecchiette Classico <small>V</small>	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.	
Gnocchi <small>V</small>	34
homemade gnocchi, roasted pork belly, arugula, calabrian chili, lemon, grana padano	
Rigatoni alla Vodka	34
shrimp, calabrian chilies, roasted tomatoes, basil, garlic, pecorino	
Bucatini	34
'nduja calabrian sausage, crushed burrata, tomato sauce, garlic, basil, e.v.o.o.	
Lasagna	35
beef, veal & pork ragu, homemade pasta, ricotta, marinara	

gluten free rigatoni substitution | 3

secondi piatti | main course

Melanzane <small>V/GF</small>	28	Vitello Marsala	35
roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta		veal meatballs, marsala mushroom sauce, sage & mascarpone polenta, arugula	
Chicken Milanese	32	Braciola di Maiale <small>GF</small>	35
parmigiano breaded all-natural chicken breast, 'petite' arugula salad, honey balsamic vinaigrette		12 oz bone-in porkchop, roasted apple purée, spinach, pan jus	
Pollo Arrosto <small>GF</small>	36	Cittaburger* (gluten free roll available 3.5)	25
pan roasted organic chicken, fingerling potatoes, rosemary, pan jus		mainstreet 1946 dry aged beef, lettuce, tomato, onion, homemade garlic dill pickle, house fries, onion brioche	
Salmone <small>GF*</small>	36	add american, cheddar, gorgonzola, parmigiano or taleggio	2.5
pan seared salmon, asparagus, cipollini, aged balsamic		add mushrooms, sautéed onions or sunny side up egg	2.5
Tagliata di Manzo <small>GF*</small>	45	add avocado or bacon	3
sliced pasture raised strip steak, arugula, shaved grana padano, lemon, white truffle oil			

contorni | sides | 12

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

Chef di Cucina | Joseph Andrews

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.