

Antipasti

small plates / shareables

TARALLI AL ROSMARINO 10

with pecorino cream

OLIVE MISTE 12

*imported mixed olives, citrus, rosemary, EVOO.
GLUTEN-FREE, VEGAN*

FORMAGGI E SALUMI 32

*rotating selection of local and Italian imported meats & cheeses.
Can be prepared GLUTEN-FREE*

FRITTURA DI CALAMARI 20

*Mediterranean imported calamari, lightly coated in Semolina
flour & gently fried. basil aioli
Can be prepared GLUTEN-FREE 3*

POLPETTE ALLA POMODORO 16

*3 signature beef & pork meatballs, fresh tomato basil sauce,
Parmigiano Reggiano*

PRIMO SALE FRITTO 14

*lightly breaded & fried Primo Sale Pecorino cheese, Calabrian
chili pepper sauce, Sicilian orange blossom honey. Can be prepared
GLUTEN-FREE*

SALSA DI FAGIOLI 14

*Roasted red pepper & Canneloni bean dip, Pinsa bread, arugula,
roasted artichoke hearts*

COCKTAIL DI POLPO 23

*chilled octopus "cocktail", lemon, EVOO, orange,
celery, red onion, sea salt*

INSALATA ITALIANA 8 / 16

*Farm fresh selection of mixed greens, baby arugula, 10 year aged
Modena balsamic vinegar, EVOO, lemon. GLUTEN-FREE*

INSALATA DI CAVOLFIORI 18

*cauliflower, Castelvetrano olives, Sicilian capers, sundried
tomatoes, roasted red peppers, parsley, EVOO, red wine vinegar.
GLUTEN-FREE*

Panini

sandwiches

PLT 19

*Pinsa bread, crispy prosciutto local greens,
tomato, basil aioli*

POLPETTE 18

*Pinsa bread, housemade beef & pork
meatballs, fresh tomato basil sauce,
Parmigiano Reggiano*

SALUMI PICANTE 17

*Pinsa bread, garlic & Calabrian chili pepper
aioli, mortadella, soppressata, finocchiona,
lettuce, tomato, mozzarella, pickled red onion*

Pizza Napoletana

MARINARA 16

San Marzano Tomatoes, fresh garlic, oregano, basil and extra virgin olive oil.

MARGHERITA 20

*San Marzano tomatoes, fiore di latte mozzarella, parmigiano, fresh basil and extra virgin olive oil.
Add Prosciutto 6 Add Arugula 3*

DIAVOLA 25

San Marzano tomatoes, smoked mozzarella, soppressata Calabrese. finished with sharp provolone and a drizzle of hot honey.

L' AMERICANO 25

San Marzano tomatoes, fior di latte mozzarella parmigiano, house Italian sausage, pepperoni, mushrooms

PESTO E BURRATA 25

*basil pesto, EVOO, burrata, arugula
Add Prosciutto 7*

BOSCAIOLA 26

*wild mushrooms, provolone, smoked mozzarella, truffle oil
Add prosciutto 7*

TRE CIPOLLI 25

fior di latte mozzarella, caramelized onions, tropea onions, yellow onions. Calabrian chilis, caciocavallo

GF crust - 6

While our crust is Gluten Free our environment is not. Please discuss any dietary specifications with your server



Check out
our sister
concepts!