

Parm

MANGIA BEVE VIVO

Shared Plates

- SOUP OF THE DAY | \$6
- GF** TRUFFLE PARM FRIES | \$7
- V GF** WARM ASSORTED OLIVES | \$5
- BRUSCHETTA | \$12
fresh tomatoes, parsley, basil, red onion, garlic, olive oil, lemon, and **parmigiano** cheese
- CALAMARI | \$15
tender strips marinated in buttermilk, coated in Italian bread crumbs with pomodoro dipping sauce
- GF** 12oz. BISTECCA | \$34
sun-dried tomato, mushroom, bean medley, basil chimichurri
- GF** CAPRESE SALAD | \$12
vine ripe tomatoes, fior di latte, basil, balsamic crema
- GF** KALE SALAD | \$14
shredded kale, arugula, chick peas, walnuts, dried cranberries, shredded egg, honey vanilla vinaigrette
- GF** CAESAR SALAD | \$13
traditional caesar dressing, anchovies, **parmigiano** cheese, sham tomatoes, grated egg

Sliders & Sandwiches

SLIDERS FOR SHARING... MINIMUM 3 PER ORDER

- PORCHETTA SLIDER | \$4
garlic pesto aioli, caramelized onions, carrot slaw
- CHICKEN PARM | \$16
breaded chicken breast, smothered in red sauce and mozzarella on a grilled brioche bun
- DUCK CONFIT SLIDER | \$4
cambozola, black cherry jam, caramelized onion, tuscan greens
- PARM BURGER | \$19
veal and pork patty, applewood cheddar, garlic aioli, lettuce, onion and tomato on a grilled brioche bun
- TRE MANZO SLIDER | \$4
veal pork beef with braised cabbage, sham tomato, maple bacon jam
- JOE'S PANNINO | \$14
soppressata, capicollo, calabrese salami, greens, tomato, mozzarella, roasted red pepper, ricotta spread

Pizza

GF AVAILABLE \$3 ADDITIONAL CHARGE

- PARMA BELLA | \$21
prosciutto, arugula, **parmigiano**, figs, truffle oil
- POLLO PAZZO | \$20
confit chicken thigh, pancetta, roasted long hots, pickled banana pepper, jalapeño pepper, red onion
- MARGHERITA | \$18
buffalo mozzarella, sham heirloom tomatoes, fresh basil
- FESTA CALABRESE | \$20
calabrese salami, arugula, roasted peppers, chili flakes, applewood cheddar
- CACCIA | \$21
sausage, capicollo, pancetta, salami, cambozola, mozzarella
- PORCHETTA BIANCO | \$20
porchetta, apple, candied walnuts, roasted corn, caramelized red onion, apple butter, and Alfredo sauce
- ANATRA BIANCO | \$22
duck confit, prosciutto, dried black cherry, cambozola braised cabbage and Alfredo sauce
- PEPPERONI FUNGHI | \$18
mild pepperoni, mushrooms, mozzarella, and truffle oil
- VEGGIE MEDLEY | \$17
roasted and grilled zucchini, eggplant, sham tomatoes, mushrooms, onion and mozzarella
- HAWAIIAN "O" | \$18
capicollo, grilled pineapple, and banana pepper rings

Pasta

- GF** RISOTTO FUNGHI | \$20
roasted assortment of wild mushrooms, pancetta, arugula, peas, onions with creamy arborio rice
- GNOCCHI BOLOGNESE | \$19
tender potato gnocchi, smothered in a ragu di carne, with **parmigiano** snow
- SPAGHETTI CARBONARA | \$20
pancetta, sham tomatoes, peas, and a rich liaison, topped with 63° egg, whole cream and **parmigiano** snow
- POLLO FETTUCINE ALFREDO | \$19
in-house Alfredo sauce, grilled chicken, and fettuccine noodles
- PAPPARDELLE CON SALSICCIA | \$19
in-house made San Marzano tomato sauce, hand milled, herbed with spicy Italian sausage topped with **parmigiano** and cambozola
- PAPPARDELLE PRIMAVERA | \$18
roasted assortment of seasonal vegetables, pappardelle pasta, herbs mixed in our rich and savory tomato sauce

Dolci & Café

- TIRAMISU CHEESE CAKE | \$9
- CAPPUCCINO/CAFÈ LATTE | \$4
- NUTELLA CREAM CANNOLI | \$5
- ESPRESSO | \$2
- COFFEE & TEA | \$2

V VEGAN **GF** GLUTEN FREE