

S M A L L P L A T E S

**OLIVE DELLA CASA** 6.5  
HOUSE OLIVES FROM CERIGNOLA , ITALY  
EIGHT MILD BUTTERY GREEN OLIVES

**GRISSINI** 10.5  
PROSCIUTTO DI PARMA WRAPPED  
ITALIAN BREADSTICKS ATOP ARUGULA  
BALSAMIC REDUCTION DRIZZLE

**IL FORMAGGIO** 10.5  
12 MONTH AGED PARMIGIANO REGGIANO  
WITH BALSAMIC REDUCTION  
HONEY & ITALIAN BREADSTICKS

**HERBED NUT BLEND** 9.5  
ALMONDS, WALNUTS & HAZELNUTS  
ROASTED WITH ROSEMARY & GARLIC

**KALAMATA OLIVES** 6.5  
GREEK KALAMATA OLIVES

**PICKLED ZUKES** 8.5  
ZUCCHINI PICKLED IN  
CREAMY BALSAMIC VINAIGRETTE  
SERVED WITH CROSTINI

**BEAN PUREE** 10.5  
CANNELINI BEAN PUREE,  
DRIZZLED WITH HOT HONEY  
SERVED WITH CROSTINI

**MUSHROOM PATE** 12.5  
ROASTED SHIITAKE MUSHROOMS BLENDED  
WITH SHALLOTS, MARSALA & HERBS  
SERVED WITH CROSTINI

**FLAT BREAD** 8  
CRISPY ROMAN STYLE PIZZA CRUST SERVED  
WITH BLACK GARLIC COMPOUND BUTTER,  
BLACK HIMALAYAN SEA SALT,  
& EXTRA VIRGIN OLIVE OIL

**MELA** 16  
MIXED GREENS WITH APPLES, RED ONION,  
MAPLE PECANS & MAPLE DRESSING

**UVA** 16  
MIXED GREENS WITH GRAPES, GOAT CHEESE  
HAZELNUTS & GREEN GODDESS DRESSING

**ADD CHICKEN +6/ADD SALMON +7/ADD SHRIMP +8**  
**TO SPLIT SALAD +2**

S H A R I N G P L A T E S

**BURRATA** 21  
CREAMY MOZZARELLA  
WITH GARLICKY ROASTED TOMATOES  
PROSCIUTTO, OLIVE OIL & FRESH BASIL  
SERVED WITH CROSTINI

**TORTA DI GIORNO** 14.5  
PUFF PASTRY TART WITH HERBED GOAT CHEESE  
TOPPED WITH ASPARAGUS & TOMATOES  
SERVED WITH BASIL AIOLI

**ITALIAN CHEESE TOAST** 14.5  
TOAST TOPPED WITH WHIPPED RICOTTA  
CRANBERRY RELISH & CARAMELIZED WALNUTS  
ATOP ARUGULA WITH FRESH BASIL

**MEDITERRANEAN PLATTER** 15.5  
CROSTINI SERVED WITH FOUR SPREADS -  
ROASTED GARLIC, CREAMY FETA,  
OLIVE TAPENADE & SUN DRIED TOMATO PESTO

**EGGPLANT ROLLATINI** 17  
BREADED EGGPLANT STUFFED WITH  
MOZZARELLA & RICOTTA, SERVED WARM  
WITH MAMA'S MARINARA SAUCE & BASIL

**ZUCCHINI SCARPACCIA** 16  
CRISPY ZUCCHINI TART WITH CORNMEAL  
& PARMIGIANO ATOP ARUGULA & BASIL AIOLI

**POTATO PIE** 20  
CRISPY ROMAN STYLE PIZZA TOPPED WITH  
GARLIC POTATOES, CRISPY PANCETTA, FONTINA  
SCALLIONS & ROSEMARY

**SALUMI E FORMAGGI** 26  
OUR MEAT AND CHEESE BOARD -  
PROSCIUTTO DI PARMA , MORTADELLA  
SPICY SOPPRESATTA , ASIAGO  
PARMIGIANO REGGIANO , PROVOLONE  
& SEASONAL ACCOMPANIMENTS

S A L A D S

**SALMONE** 19  
MIXED GREENS WITH SALMON (WARM OR CHILLED)  
GOAT CHEESE, MAPLE PECANS, DICED TOMATO  
& BALSAMIC VINAIGRETTE

**POLLO GRIGLIATO** 17  
MIXED GREENS WITH GRILLED CHICKEN,  
RED ONION, PARMIGIANO CHEESE  
& BALSAMIC VINAIGRETTE