

## Salumi & formaggi

Served with variety spread, mix nuts & bread

SMALL - 16 | LARGE - 26

### CHEESES

**Parmigiano Reggiano** Cow, hard, raw

**Mozzarella** Stretched curd cheese

**Ricotta** Creamy cow cheese

**Provolone** Cow, semi-hard

### CURED SLICED MEATS

**Prosciutto San Daniele** 20 months aged

**Coppa** A traditional Capocollo

**Mortadella** Delicate pork roll & pistachio

**Salami** Spicy salami

Sourced from artisan producers from across Italy

& SHARING

## Starters

Mix nuts, heirloom tomatoes,  
 Balsamic fig reduction, arugula, EVOO - 14

### MELANZANA ALLA PARMIGIANA

Thinly sliced homemade eggplant, pan fried  
 San Marzano <sup>DOP</sup> sauce, Parmigiano, basil, EVOO - 12

### POLPETTE AL SUGO

Meatballs, San Marzano sauce <sup>DOP</sup>  
 Parmigiano, basil - 12

### FRIED CALAMARI

Batter-fried until golden brown - 15

## Greens

ORGANIC & LOCAL

### CESARE

Chopped romaine, shaved Parmigiano,  
 tarallo crumble, creamy Caesar - 11

### MISTICANZA

Mix greens, red onions, heirloom tomatoes,  
 Castelvetrano olives, basil lemon oil dressing - 11

### FRESCA

Chopped romaine, Heirloom tomatoes, shredded  
 carrots, Ricotta salata EVOO balsamic fig glaze - 11

Chichen 6 | Shrimp - 9

## Panini

HOMEMADE

### PROCIDA

Prosciutto, fresh mozzarella,  
 arugula, basil, EVOO - 15

### ISCHIA

Mortadella, fresh mozzazzarella, pistachio pesto,  
 pistachio crumble, EVOO - 15

### CAPRI

Fresh mozzarella, heirloom tomatoes,  
 Arugula, Balsamic fig glazed, EVOO - 14

### MEAT BALL PARM

San Marzano sauce <sup>DOP</sup>, fresh mozzarella,  
 parmigiano, basil, EVOO - 15

### EGGPLANT PARM

San Marzano sauce <sup>DOP</sup>, fresh mozzarella,  
 parmigiano, basil, EVOO - 14

### SAUSAGE PARM

San Marzano sauce <sup>DOP</sup>, fresh mozzarella,  
 parmigiano, basil, EVOO - 14

## Pizza

NAPOLETANA CONTEMPORANEA

### AMERICANA

San Marzano sauce <sup>DOP</sup> Fiordilatte cheese,  
 Pepperoni, Basil, EVOO - 13

### FRIARIELLO

Provola cheese, Broccoli rabe pesto,  
 sausage, Parmigiano, EVOO - 15

### SUMMER

Fiordilatte cheese, mix green, burrata,  
 balsamic fig glaze, Parmigiano, EVOO - 15

### PISTACCHIO

fiordilatte cheese, Mortadella, ricotta clouds,  
 pistachio pesto, pistachio crumble, basil, EVOO - 15

### SAN DANIELE

Fiordilatte, prosciutto San Daniele 20 months aged  
 Arugula, Parmigiano fondue, basil, EVOO - 15

## ORIGINAL SPECIAL LUNCH

### ORIGINAL MARGHERITA

San Marzano sauce <sup>DOP</sup>  
 Fiordilatte cheese, Basil, EVOO

\$10

## Paste

FRESH & DURUM WHEAT

### RIGATONI BOLOGNESE\*

Bolognese sauce, Parmigiano, Basil, EVOO - 15

### SPAGHETTI MEATBALLS\*

San Marzano sauce <sup>DOP</sup> Parmigiano, basil, EVOO - 13

### ORIGINAL LASAGNA

Layer pastas, meat sauce, ricotta,  
 mozzarella, Parmigiano, basil - 15

### MANICOTTI

Homedade stuffed with ricotta cheese & baked  
 with San Marzano sauce <sup>DOP</sup> Fiordilatte - 14

\*Gluten free pasta available

## DESSERTS

Cannolo - 6

Tiramisù - 11

Profitterol - 11

Baba al rum invecchiato - 9

Espresso - Caffè Borbone - 3

Kids Menu - 10<sup>\$</sup>

## Our Top Ingredients:

Ancient flour from Napoli

Fiordilatte (cheese)  
 Latteria Sorrentina

San Marzano <sup>DOP</sup>  
 Agro Sarnese/Nocerino

Rega  
 \*\*\*

**DOP**

Denominazione di origine protetta  
 (Protected Designation of Origin)

**EVOO**

Olio Extra Vergine d`Oliva  
 (Extra Virgin olive oil)

Coke | Diet Coke | Sprite - 3.50

San Pellegrino Sparkling | Panna still water - 3