BRUSCHETTE

$7.50 – Choice of three
$13.50 – Choice of six

Classica (V)
Tomato, garlic & basil

Gamberi (V)
Grilled shrimp, tomato & hot peppers

Salmone (V)
Salmon tartar, guacamole, hot peppers & spicy mango sauce

Mozzarella e Basilico (V)
Roasted red peppers, fresh mozzarella & basil pesto

Pomodorini (V)
Roasted cherry tomato & fresh mozzarella

Parma
Prosciutto crudo, parmigiano reggiano, baby arugula & spicy oil

Caprino con Noci (V)
Goat cheese, raisins & walnuts

Portobello (V)
Roasted portobello, toasted walnuts, goat cheese & honey

Ricotta (V)
Fresh ricotta, sautéed mushrooms & baby kale

Zucchini (V)
Grilled zucchini, smashed avocado & hot peppers

Bacon
Bacon, artichoke purée & parmigiano reggiano

Peperoncino (V)
Hot peppers, avocado, red onion & tomato

Pera (V)
Pears, roasted squash & fresh ricotta

Polpette
Mini meatball, tomato sauce & fresh mozzarella

Mango (V)
Grilled mango, goat cheese, honey & toasted walnuts

Melanzana (V)
Grilled eggplant, roasted cherry tomato, basil & pecorino cheese

ANTIPASTI

Calamari Fritti
$13.50 (V)
Fried calamari served with tomato sauce

Vongole al Vino Bianco
$16.00 (GF)(V)
New Zealand clams sautéed in white wine & garlic

Polpette al Forno
$14.00
Meatballs oven roasted with sautéed onions & mushrooms
Served with toasted bread

Tostones e Guacamole
$12.50 (V)
Fried plantains served with homemade guacamole

Chips e Salse Miste
$12.50 (V)
Plantain chips served with guacamole & spicy salsa

Melanzane e Mozzarella
$14.50 (GF)(V)
Grilled eggplant paired with fresh mozzarella, tomatoes & basil

Mozzarella Fresca Fritta
$13.00 (V)
Homemade mozzarella breaded & fried. Served with tomato sauce

MINI ARANCINI

[5] per order
$12.50

Bite-size riceballs. All served with one choice of filling & tomato sauce:

Classica
Fontina & peas

Pollo (V)
Chicken & fresh mozzarella

Ragù
Classic Bolognese sauce

Spinaci (V)
Sautéed spinach & fresh mozzarella

SOUPS

Serving for one – $5.75
Serving for two – $10.25

Zuppa di Pollo (GF)
Chicken, carrots, celery & zucchini
Broth

Minestrone (V)
Mixed vegetables
Broth
[Optional GF with no pasta]

Zuppa di Zucca (GF)(V)
Butternut squash
Blended

Zuppa di Mais (GF)(V)
Corn
Blended

Tortellini in Brodo (V)
Cheese tortellini, spinach, tomatoes & scallions
Broth

Lenticchie (GF)(V)
Lentils, onions & plum tomatoes
Broth

Crema di Broccoli
Broccoli (GF)(V)
Blended

Pasta e Fagioli
Pasta & beans
Broth
[GF optional with no pasta]

Seafood (GF)(V)
Shrimp, calamari, clams & mussels
Broth

TACOS

[3 of your choice]
$22.50 (GF)

Served with red onions, cilantro, pico de gallo, spicy guacamole & gurcuma sauce

Soft corn tortilla with a choice of:
chicken, steak, salmon, vegetables or a selected mix

PRIMI

Gluten free options available, please advise

Linguine alle Vongole (V) — $16.00
New Zealand clams in a garlic & oil, white wine sauce

Orecchiette con Cime di Rabe — $16.00
Sausage & broccoli rabe pasta

Rigatoni con Salsiccia — $16.00
Sausage & peas in a light cream tomato sauce

Penne alla Vodka (V) — $15.50

Rigatoni Bolognese — $15.50

Gnocchi al Pesto e Mozzarella (V) — $15.00
Gnocchi, basil pesto & fresh mozzarella

Spaghetti con Polpettine — $15.00
With baby meatballs in a tomato sauce

Risotto al Salmone (GF)(V) — $15.50
With a touch of tomato sauce & cream

SECONDI

Served with potatoes and seasonal vegetables unless stated otherwise

Petto di Pollo con Funghi (GF) — $22.00
Pan-seared chicken breast with mushroom & scallion sauce

Petto di Pollo al Limone (GF) — $22.00
Roasted chicken breast in lemon & orange zest sauce

Salmone con Gamberetti (GF)(V) — $27.00
Salmon with chopped shrimp in a light cream sauce

Salmone al Limone (GF)(V) — $23.50
Salmon seared with lemon & orange zest
Served with chopped avocado, peppers & red onion

Involtini di Pollo con Prosciutto — $26.50
Chicken breast rolled & filled with proscuitto crudo, spinach & breadcrumbs. Served in a white wine sauce

Costoletta di Vitello — $32.50
Bone-in veal chop pounded, breaded & pan-fried. Served with a cherry tomato & red onion salad. No side dish

Baccala in Salsa di Arancia (GF)(V) — $28.50
Cod pan-seared in a sweet orange sauce

Quinoa e Salmone (GF)(V) — $19.50
Steamed quinoa bowl with mixed vegetables, cilantro, avocado & grilled salmon in a mango sauce. No side dish

SALADS

VEGETARIAN

Stagione (GF)(V) $9.50
Mixed greens, tomatoes, carrots & cucumbers
Balsamic dressing

Bietole (GF)(V) $11.75
Mixed greens, red beets, goat cheese, toasted walnuts, roasted corn & tomatoes
Honey Dijon dressing

Insalata di Pere (GF)(V) $12.25
Mixed greens, pears, gorgonzola & toasted pecans
Lime dressing

Insalata con Funghi (GF)(V) $12.25
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & fresh mozzarella
Balsamic dressing

Caesar (V) $10.25
Romaine hearts, ciabatta croutons, shaved parmigiano
Caesar dressing
Chicken $13.00
Turkey $13.75
Shrimp $14.50
Steak $15.00

Insalata di Spinaci e Quinoa $13.00
Baby spinach, red beets, quinoa, red onions, shredded mozzarella, roasted chickpeas, avocado & chia seeds (GF)(V)
Lime dressing

Insalata di Fagioli e Avocado $13.00
Romaine hearts, sautéed black beans, roasted corn, quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes & red onions
Lime dressing (GF)(V)

Frutta Secca $12.75
Mixed greens, toasted walnuts, goat cheese & mix dried fruit (V)
Honey Dijon dressing

Insalata di Cavolo e Broccoli (GF)(V) $12.50
Baby kale, carrots, broccoli florets, raisins, hard-boiled egg, shredded mozzarella, sunflower seeds, red onions, cherry tomatoes & chia seeds
Balsamic dressing

Insalata di Ceci e Zucca (GF)(V) $13.00
Mixed greens, roasted chickpeas, shredded mozzarella, butternut squash, red beets, toasted walnuts, cherry tomatoes & chia seeds
Balsamic dressing

Insalata con Plantano e Noci
$13.00 (V)
Mixed greens, roasted chickpeas, shredded mozzarella, toasted walnuts, plantains, sun-dried tomatoes, red onions & avocado
Balsamic dressing

Insalata di Platano e Avocado (V) $13.00
Iceberg lettuce, avocado, hard-boiled egg, plantains, roasted chickpeas, hot peppers, black olives, tomatoes, red onions, & chia seeds
Raspberry dressing

CHICKEN

Sal $13.00
Chicken cutlet, mixed greens, red onions & tomatoes
Roasted Garlic vinaigrette & balsamic dressing

Di Rosa $13.00
Chicken cutlet, mixed greens, tomatoes & goat cheese
Balsamic dressing

Susan $13.25
Chicken cutlet, mixed greens, red onions, hot peppers, roasted corn, gorgonzola & tomatoes
Balsamic dressing

Parma $13.00
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted red peppers & shaved parmigiano
Balsamic dressing

Rucola e Farro $13.25
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, hot peppers & hearts of palm
Honey Dijon dressing

Insalatina di Pollo (GF) $13.00
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds
Balsamic dressing

Pollo e Guacamole $14.00
Grilled chicken, iceberg lettuce, guacamole, hot peppers, shredded mozzarella, & cherry tomatoes (GF)
Lime dressing

Avocado (GF) $13.75
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds, & cherry tomatoes
Balsamic dressing

Rucola Caprino e Pollo (GF) $13.25
Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes & toasted walnuts
Balsamic dressing

Insalata di Mango (GF) $13.75
Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes, toasted almonds, & shredded mozzarella
Mango dressing

Insalata di Carciofi $13.50
Grilled chicken, artichoke hearts, baby arugula, quinoa, tomatoes, hot peppers, red onions & fresh mozzarella (GF)
Balsamic dressing

Insalata di Quinoa (GF) $14.00
Grilled chicken, quinoa, romaine hearts, tomatoes, avocado, black olives, toasted almonds & cucumbers
Mango dressing

Insalata di Cavolo (GF) $13.50
Grilled chicken, baby kale, red beets, fresh mango, avocado & pecans
Honey Dijon dressing

TURKEY

Tacchino e Avocado $14.00
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & hot peppers (GF)
Balsamic dressing

Ruchetta con Zola e Tacchino $14.00
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola (GF)
Roasted Garlic dressing

STEAK

Bistecca e Zola (GF) $15.00
Roasted Angus steak, mixed greens, cherry tomatoes, Gaeta olives, sautéed onions, & gorgonzola
Balsamic dressing

SEAFOOD

Salmone e Guacamole $15.00
Grilled salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds (GF)(V)
Honey Dijon dressing

Romana con Gamberoni $15.00
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes (GF)(V)
Balsamic dressing

Gamberoni e Guacamole $15.00
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & hot peppers (GF)(V)
Lime dressing

Salmone e Pere (GF)(V) $15.00
Grilled salmon, baby spinach, endive, pears, toasted pecans, red beets & cherry tomatoes
Raspberry dressing

Insalata di Calamari $14.50
Grilled calamari, mixed greens, Gaeta olives, capers, sun-dried tomatoes & scallions (GF)(V)
Lime dressing

BACON

Bacon (GF) $12.75
Bacon, baby spinach, dried apples, red onions, toasted walnuts & gorgonzola
Honey Dijon dressing

Zola (GF) $12.25
Bacon, baby arugula, sautéed mushrooms, red onions, roasted corn & gorgonzola
Balsamic dressing

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PANINI

CHICKEN

Pollo e Spinaci $11.50
Chicken tenders, sautéed spinach, fontina, white wine, & garlic
Round Rustic

Trieste $12.00
Grilled chicken, black olive paste, grilled zucchini, fresh mozzarella
Ciabatta Bread

(GF) **Anthony** $12.00
Grilled chicken, fresh mozzarella, baby arugula, balsamic vinegar
Krispina Bread

(GF) **Pollo** $12.50
Grilled chicken, broccoli rabe, smoked mozzarella
Ciabatta Bread

(GF) **NYcom** $11.75
Grilled chicken, Parma ham, fresh mozzarella, baby arugula
Krispina Bread

(GF) **Nuoro** $12.25
Grilled chicken, hot pepper, basil pesto, fresh mozzarella, chopped iceberg, tomato
Ciabatta Bread

(GF) **Cuneo** $12.25
Grilled chicken, fresh mozzarella, grilled zucchini, roasted red pepper
Ciabatta Bread

(GF) **Hogans** $12.25
Grilled chicken, marinated artichoke, sun-dried tomato, fresh mozzarella, basil pesto
Ciabatta Bread

(GF) **Savona** $12.25
Grilled chicken, fresh mozzarella, roasted garlic aioli, tomato
Ciabatta Bread

(GF) **Udine** $12.25
Grilled chicken, sautéed onion, fresh mozzarella, tomato
Ciabatta Bread

(GF) **Perugia** $12.25
Grilled chicken, guacamole, chopped iceberg, fresh mozzarella
Rustic Hero

(GF) **Latina** $12.25
Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula
Focaccia Bread

Prato $12.50
Chicken cutlet, fontina, sautéed onion, roasted red pepper, spicy artichoke sauce
Ciabatta Bread

Pietro $12.50
Chicken cutlet, mixed greens, roasted red pepper, fresh mozzarella, herb mayo
Ciabatta Bread

Peperoni $12.50
Chicken cutlet, fresh mozzarella, roasted red pepper, red onion
Ciabatta Bread

Cotoletta $12.50
Chicken cutlet, fresh mozzarella, tomato, red onion, herb mayo
Ciabatta Bread

Piccante $12.25
Chicken cutlet, fresh mozzarella, mixed greens, spicy salsa aioli
Ciabatta Bread

Ancona $12.50
Chicken cutlet, mixed greens, fresh mozzarella, hot pepper, tomato
Ciabatta Bread

Pollo e Pomodoro $13.00
Chicken cutlet, tomato sauce, fresh mozzarella
Ciabatta Bread

TURKEY

(GF) **Sanremo** $12.25
In-house roasted turkey, fresh mozzarella, hot pepper, guacamole
Ciabatta Bread

(GF) **Frosinone** $12.50
In-house roasted turkey, bacon, smoked mozzarella, sautéed onion, herb mayo
Krispina Bread

(GF) **L' Aquila** $12.25
In-house roasted turkey, provolone, roasted red pepper, herb mayo
Ciabatta Bread

PORK

(GF) **Ascoli** $12.75
In-house roasted porchetta, fresh mozzarella, broccoli rabe, hot pepper
Round Rustic

(GF) **Trentino** $12.50
In-house roasted porchetta, smoked mozzarella, sautéed mushroom
Round Rustic

Sardegna $12.50
Sweet sausage, fresh mozzarella, hot pepper
Round Rustic

Bari $12.25
Sweet sausage, broccoli rabe, black olive paste
Round Rustic

STEAK

(GF) **Bistecca** $13.50
Roasted Angus steak, sautéed onion, smoked mozzarella
Ciabatta Bread

(GF) **Alexandro** $14.25
Roasted Angus steak, avocado, hot pepper, romaine, tomato, red onion
Ciabatta Bread

(GF) **Bistecca e Mozzarella** $13.50
Roasted Angus steak, fresh mozzarella, roasted red pepper
Ciabatta Bread

SHRIMP

(GF) **Agrigento** $13.00
(V) Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli
Round Rustic

(GF) **Napoli** $12.50
(V) Grilled Shrimp, salsa aioli, baby arugula
Round Rustic

(GF) **Asti** $13.50
(V) Grilled shrimp, broccoli rabe, fresh mozzarella, hot pepper
Ciabatta Bread

CURED MEATS

(GF) **Matt** $12.50
Parma ham, fresh mozzarella, tomato, herb mayo, mixed greens, roasted red pepper, balsamic vinegar
Ciabatta Bread

(GF) **Crudo** $12.25
Prosciutto crudo, fresh mozzarella, baby arugula
Ciabatta Bread

(GF) **Prosciutto** $12.25
Prosciutto crudo, fresh mozzarella, tomato
Ciabatta Bread

(GF) **Pippo** $13.25
Prosciutto crudo, fresh mozzarella, sun-dried tomato, spicy salsa aioli, red onion, Gaeta olive, hot pepper
Ciabatta Bread

(GF) **Dolce e Salato** $12.50
Prosciutto crudo, brie, fig spread
Krispina Bread

VEGETARIAN

(GF) **Trapani** $11.50
(V) Roasted portobello, fresh mozzarella, roasted red pepper, sautéed onion
Focaccia Bread

(V) **Sicilia** $11.75
Fried eggplant, fresh mozzarella, roasted red pepper
Krispina Bread

(GF) **Vegetariano 2020** $12.50
(V) Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach, fresh mozzarella, herb mayo, balsamic vinegar
Rustic Hero

(GF) **Sienna** $8.75
(V) Fresh mozzarella, tomato, basil, olive oil, balsamic
Krispina Bread

(GF) **Portobello** $11.25
(V) Roasted portobello, tomato, fresh mozzarella
Whole Wheat

(GF) **Terra** $12.75
(V) Roasted portobello, broccoli rabe, roasted red pepper, grilled zucchini, Asiago cheese
Whole Wheat

(GF) **Vegetariano** $11.50
(V) Mixed grilled vegetables, tomato, fresh mozzarella
Rustic Hero

(V) **Potenza** $11.50
Fried eggplant, fresh mozzarella, tomato, basil
Krispina Bread

(V) **Foggia** $11.50
Fried eggplant, smoked mozzarella, black olive paste, sun-dried tomato
Krispina Bread

BEEF

(GF) **Burger Classica** $11.25
Ground Angus beef, fresh mozzarella, red onion, tomato, baby arugula, spicy salsa aioli
Round Rustic

(GF) **Burger Moderna** $12.50
Ground angus beef, fresh mozzarella, sautéed onion, sautéed mushroom, bacon, tomato, mixed greens, spicy artichoke sauce
Round Rustic

Barocco Burger $16.75
8oz Angus burger with sautéed onions, sautéed mushrooms, & bacon with your selection of: Fresh Mozzarella or Fontina On a Brioche bun.
Fries or Plantains as a side

CONTORNI

Tuscan Fries (V) $6.50

Zucchine Fritte (V) $8.75
Fried zucchini sticks

Mozzarella Sticks (V) $9.25
Homemade mozzarella sticks
Served with tomato sauce

Purée di Patate (GF)(V) $6.50
Mashed potatoes

Broccoli (GF)(V) $8.00

Ceci al Forno (GF)(V) $7.00
Oven roasted chickpeas

Cavolfiore (GF)(V) $8.00
Cauliflower

Spinaci (GF)(V) $8.00

Broccoli di Rabe (GF)(V) $10.00

Roasted Corn (GF)(V) $6.25
Corn, honey, mint & chili flakes

BAMBINI

Erika $9.50
Chicken cutlet, fresh mozzarella
Rustic Hero

Giuseppe Jr. $8.50
Ground Angus beef, fresh mozzarella, tomato, & ketchup
Round rustic

Pollo con Patatine $9.00
Chicken strips & Tuscan fries

Penne (V) $9.00

Ravioli (V) $9.50
Pasta with a choice of:
marinara, garlic & oil or butter

Jr. Caesar (V) $6.75
Romaine hearts, ciabatta croutons, shaved parmigiano
Caesar Dressing

FAGOTTINI

A pita pocket filled for an Umami like sensation

Fagottino di Carne
$12.25
Both beef & sausage sautéed with onion & bacon. Served with melted mozzarella, house aioli sauce, fresh tomato Bruschetta, & hot peppers
your choice of: fries or plantains as a side

Fagottino di Pollo
$12.25
Sautéed chicken, fresh mozzarella, guacamole, red onions, hot peppers, & cherry tomatoes
Your choice of: fries or plantains as a side

All extra sauces and dressings are additional charges

Any allergies please advise when ordering.

Anything with a (GF) can be made gluten-free. Additional charges may apply
(GF) - GlutenFree
V - Vegan
(V) - Vegetarian

Panini Basket:
Any choice of panini cut into quarters
5 panini - $55
10 panini - $95
(Before tax)

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