

All the pizzas are available  
**GLUTEN FREE**

• **PIZZA** •

**TOPPING**  
buffalo mozzarella 3  
smoked buffalo mozzarella 3



**CLASSICHE** (VPN) OUR PIZZA ARE 12"

<b>MARINARA</b> tomato, oregano, garlic	10.00	<b>MARGHERITA</b> tomato, mozzarella, basil	12.50
<b>ROMANA</b> tomato, oregano, capers, olives, anchovies	12.50	<b>LA REGINA</b> cherry tomato, buffalo mozzarella, basil	14.00

**ROSSE - red** with tomato sauce

<b>LA PATATINA</b> tomato, mozzarella, wurstel and French fries	13.00	<b>PROFUMATA</b> tomato, mozzarella, arugola, shaved parmesan cheese, truffle oil	13.50
<b>POLPETTINA</b> tomato, mozzarella, meatballs	13.00	<b>SOLE</b> cherry tomato, mozzarella, grilled zucchini, stracchino cheese	14.00
<b>PEPPERONI</b> tomato, mozzarella, pepperoni	13.00	<b>ISCHIA</b> ricotta, sausage, bell peppers, cherry tomato, red wine, shaved parmesan cheese	14.50
<b>CAPRICCIOSA</b> tomato, mozzarella, ham, mushrooms, artichokes, olives, eggs	14.00	<b>POINT LOMA</b> tomato, oregano, garlic, assorted seafood	14.50
<b>VEGETARIANA</b> cherry tomato, mozzarella, grilled veggies	13.50	<b>4 STAGIONI</b> tomato, mozzarella, olives, salami, ham, anchovies, artichokes and mushrooms	14.00
<b>HAWAIANA</b> tomato, mozzarella, pineapple, Canadian ham	13.50		
<b>DIAVOLA</b> spicy salami, tomato, mozzarella, olives	14.00		

Pizza was invented in Naples Italy in the 17th Century

**BIANCHE - white** without tomato sauce

<b>M'BRIACONA</b> red wine, smoked buffalo mozzarella, gorgonzola, sausage, shaved parmesan cheese	14.00	<b>BARESE</b> smoked buffalo mozzarella, sausage, gorgonzola cheese, broccoli rabe	14.00
<b>4 FORMAGGI</b> mozzarella, ricotta, gorgonzola, parmesan cheese	14.00	<b>MONTANARA</b> mozzarella, speck, gorgonzola, arugola	14.50
<b>SELVAGGIA</b> pesto, buffalo mozzarella, pine nuts, speck	14.00	<b>SOTTO 'n' COPPA</b> smoked buffalo mozzarella, speck, mushrooms, sausage, ham	14.50
<b>POPEYE</b> spinach, fresh ricotta and mozzarella	14.00		

**CALZONE**

<b>CLASSICO</b> tomato, mozzarella, ricotta, salami, cooked ham	14.00	<b>HORSE SHOE</b> spicy salami, cherry tomato, smoked buffalo mozzarella and beans	14.00
<b>PROVOLONE</b> provolone, sausage, spinach	14.00	<b>PORTA A PORTA</b> cherry tomato, buffalo mozzarella, smoked buffalo mozzarella, cooked ham and arugola	14.50

Pizza Napoletana facts: thin crust, soft and foldable... it takes about one minute to cook..

**APPETIZER**

<b>MOZZARELLA SCARROZATA</b> pan fry mozzarella sandwiches served with tomato basil sauce	8.00
<b>CAPRESE</b> mozzarella, heirloom, tomato, basil	9.50
<b>CALAMARI FRITTI</b> fried calamari, artichokes tost with arugola salad	9.50
<b>SPADA AFFUMICATO</b> home smoked swordfish served over crostini with red onions	9.50
<b>SALUMI MISTI</b> assorted Italian cold cuts served with focaccia bread	11.00

**SIDES**

<b>FRENCH FRIES</b>	4.00
<b>SPINACH SAUTÉED EVO &amp; GARLIC</b>	4.00
<b>STRING BEANS &amp; BEETS</b>	5.00
<b>PIZZA FRITTA OR PIZZA BIANCA</b>	6.00
<b>MEATBALLS &amp; MARINARA</b>	6.00
<b>POLENTA &amp; GORGONZOLA</b>	6.00

**ZUPPA**

<b>MINISTRONE TOSCANO</b> vegetable, beans, lentils and farro	5.50
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**INSALATE**

<b>VERDE</b> mix greens tossed with house dressing	7.00	<b>TRITTIKO</b> arugola, endive, radicchio, shaved parmesan cheese, in olive oil and vinegar dressing	8.00
<b>VERDURE</b> mix green, beets, onion, string beans, tomato, balsamic dressing	8.00	<b>MARINA</b> arugola, shrimps, farro, shaved parmesan cheese in oil and lemon dressing	9.00
<b>BABY KALE</b> roasted beets, goat cheese, orange dressing	8.00		

**PASTA**



<b>SPAGHETTI AGLIO E OLIO</b> garlic olive oil and chili pepper	13.00
<b>TORTELLINI TREVISANI</b> oven baked, red radicchio, cream sauce, parmesan cheese	14.50
<b>GNOCCHI TRICOLORE</b> homemade potato dumplings, bay scallops, porcini mushrooms, cream sauce	14.50
<b>RIGATONI AL FORNO</b> oven baked pasta with sausage, peas, mushrooms, mozzarella in a light tomato sauce	15.00
<b>PENNE AMATRICIANA</b> tomato sauce, pancetta, garlic and chile pepper	15.50
<b>RISOTTO OF THE DAY</b> ask your server	

**ENTRÉE**

<b>POLLO SCARPARELLO</b> chicken, sausages, mushrooms and artichokes in a white wine sage sauce	16.50
<b>SALMONE LUISA</b> fresh Atlantic salmon roasted with herbs and lemon served with sautéed rapini	17.50

ours Great wines **WINE**

**BIANCHI - white**

<b>PINOT GRIGIO</b> Il Donato, Italy	28	7	25
<b>CHARDONNAY</b> Copperidge, California	28	7	25
<b>SAUVIGNON BLANC</b> Castoro, Paso Robles		7	27
<b>CHARDONNAY</b> Hess Select, California		8.5	30
<b>RIESLING</b> Clean Slate, Germany			27
<b>PECORINO doc</b> Velenosi 2012 Marche, Italy			27
<b>VERMENTINO</b> Argiolas, Sardinia, Italy			29
<b>FALANGHINA</b> San Gregorio, Campania, Italy			29
<b>LACRIMA CHRISTI</b> Mastro Bernardino, Campania, Italy			32
<b>CHARDONNAY</b> Artesa, Napa, California			30
<b>PINOT GRIGIO/SAUVIGNON BLANC DUE' UVE</b> Bertani, Italy			28

**ROSSI - red**

<b>MONTEPULCIANO</b> D'abruzzi Umani Ronchi, Italy	28	8	---
<b>CABERNET</b> Sauvignon Domino, California	28	7.5	---
<b>LEESE FITCH</b> Cabernet Sauvignon, California		8.5	30
<b>CHIANTI</b> Ponte Vecchio, Tuscany, Italy		7	25
<b>PRIMITIVO</b> Primaterra, Puglia, Italy		7.5	28
<b>PINOT NOIR</b> Castel rock, California		7.5	26
<b>MALBEC</b> Astica, Argentina		7	26
<b>NERO D'AVOLA</b> Cunsumano, Sicily, Italy		7	26
<b>CAVICCHIOLI LAMBRUSCO</b> "Grasparossa" Emilia Romagna, Italy		7	25
<b>AGLIANICO</b> Feudi San Gregorio "Rubrato", Campania, Italy			27
<b>CHIANTI CLASSICO</b> San felice, Tuscany, Italy			28
<b>VINO NOBILE DI MONTEPULCIANO</b> La Braccasca, Italy			39
<b>TAURASI</b> San Gregorio 2008, Campania, Italy			75
<b>IL PALAZZINO</b> San Giovese Cabernet 2010, Tuscany, Italy			28
<b>CAMPIOFIORN</b> Masi, Super Venitian, 2009, Valpolicella, Italy			33

**BUBBLY**

<b>PROSECCO</b> Gioss doc Treviso, Italy	9	30
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