



FOR LUNCH

## Soups & Salads

### **Tomato Basil Soup {vg} 10**

Onion, garlic, cream, rustic bread croutons

### **Tricolore Salad {gf,vg} 12**

Arugula, radicchio, frisee, toasted pine nuts, lemon olive oil, cured olives, shaved parmesan

### **Sunday Salad {gf,vg} 12**

Cucumber, cherry tomatoes, avocado, artichoke hearts, ricotta salata, cured olives, lemon, evoo

### **Beet Salad {gf,vg} 16**

Golden & ruby beets, figs, goat ricotta cream, fresh oranges, walnuts, frisee, balsamic reduction, evoo

### **Burrata & Heirloom Tomatoes {gf} 18**

Figs, arugula, walnuts, prosciutto, balsamic reduction, evoo

### **Add A Protein to Any Salad**

8oz Grilled Salmon \$18

Grilled Shrimp \$14

## Boards & More

### **Whipped Ricotta {vg} 14**

Roasted cherry tomatoes, garlic, EVOO, chopped toasted pistachios, honeycomb, rustic bread

### **Italian White Bean Hummus {vg} 14**

Eggplant caponata, pine nuts; grilled piadina

### **“Old School” Antipasto 24**

Cured meats, assorted cheeses, spicy mustard, fig jam, olives, ciabatta bread

### **Sausage & Meatballs 21**

Grilled sausage and peppers, meatballs, Sunday gravy, fresh grated parmesan, rustic bread

### **Bruschetta 12 (Pick Any Three)**

- ◆ Tomato, Basil, Parmesan
- ◆ Tuna, Dill, Lemon, White Bean
- ◆ Fig, Prosciutto, Goat Cheese, Walnut
- ◆ Wild Mushroom, Brie, Arugula

## Paninos

*Sandwiches Made on Grilled Piadina*

### **Grilled Vegetable {vg} 14**

Broccolini, wild mushrooms, red peppers, fennel, artichoke hearts, burrata, lemon oil, pine nuts, fresh basil, white bean hummus

### **Fried Eggplant {vg} 14**

Fresh mozzarella, basil, balsamic reduction, side of marinara

### **Italian 16**

Salami, mortadella with pistachios, soppressata, provolone, spicy mustard, arugula and tomato, side of house made giardiniera

### **Tuna 16**

Lemon, EVOO, capers, celery, tomato, pine nuts, arugula

## Pinsa Romana

*Individual Size, Authentic Roman-Style “Pizza”*

### **Wild Mushrooms {vg} 18**

Roasted wild mushrooms, brie cheese, olive oil, garlic, fresh oregano and sage, arugula salad

### **Burrata, Tomato & Olives {vg} 18**

Tomato sauce, fresh basil, pinches of burrata, sweet tomato, cured olives, Calabrian chilies

### **Spicy Sal’s 21**

Tomato sauce, Italian sausage, meatballs, chopped tomatoes, mozzarella cheese, pecorino, spicy gardinara

### **Prosciutto, Fig & Walnut 18**

Olive oil and garlic, fig jam, goat ricotta cream and mozzarella cheese, prosciutto, toasted walnut, arugula salad, balsamic glaze

### **Shrimp Pesto 21**

Ricotta, mozzarella, garlic olive oil, basil, tomato, spicy pesto

## Pasta

*Some Can Be Made Gluten Free*

### **Spaghetti Di Olivia {vg} 14**

Fresh zucchini, mint & lemon, ricotta & pecorino cheeses

### **Carbonara 18**

Fettuccine pasta, pancetta, parmesano reggiano, egg, black pepper, evoo

### **Pasta Alla Norma {vg} 18**

Campanelle “Bell-flower” pasta, eggplant, tomato, garlic, fresh basil, mint & parsley, ricotta salata, red chili flakes

### **Cacio e Pepe {vg} 14**

Spaghetti, butter, Grana Padano, cracked black pepper

### **Ravioli Di Zucca {vg} 22**

Butternut squash, brown butter sauce, sage, hazelnut, arugula, pecorino

### **Linguine Alle Vongole 21**

Clams, white wine, garlic, fresh herbs, evoo

### **Sausage Pasta Rigatoni 22**

Spicy sausage, mixed peppers, onion, pecorino cheese, garlic, evoo