

ANTIPASTI

\$8 MUSHROOM CREAM PASTA

Wild chanterelle mushrooms, bolete mushrooms, porcini mushrooms, penne pasta, arugula, grape tomatoes, parmigiano

\$6 CAPRESE

House made mozzarella, sliced tomatoes, basil, balsamic reduction, extra virgin olive oil

\$6 BRUSCHETTA

Toasted Italian bread, oven roasted tomatoes, onion, garlic ricotta, asiago cheese, parsley, extra virgin olive oil

\$8 PESTO PISTACCHIO

Pistachio and basil pesto, fontina cheese, orange zest, served on a pizza crust

INSALATE

\$6 INSALATA DELLA CASA

Spring mix, house made mozzarella, grape tomatoes, parmigiano, extra virgin olive oil, balsamic vinegar

\$8 INSALATA CON PORTABELLA

Portabella mushrooms, arugula, lemon zest, parmigiano, extra virgin olive oil

\$7 PANZANELLA

Spring mix, baked Italian bread, diced peppers, tomatoes, red onions, garlic, cucumber, asiago cheese, extra virgin olive oil, balsamic vinegar

\$9 RUSTICA

Spring mix, prosciutto di Parma, artichokes, gaeta olives, grape tomatoes, parmigiano, extra virgin olive oil, balsamic vinegar

PANINI

*all panini are grilled on ciabatta bread, served with a side of insalata della casa

\$7.5 CAPRESE PANINI

House made mozzarella, sliced tomatoes, basil, balsamic reduction, extra virgin olive oil

\$9 MELANZANA

Roasted eggplant, mushrooms, roasted red peppers, tomato sauce, ricotta cheese

\$8.5 ITALIANO

Capicola, salame, tomatoes, provolone, onion, extra virgin olive oil

\$10 PROSCIUTTO POMODORO

Prosciutto di Parma, house made mozzarella, tomatoes, basil, balsamic reduction, extra virgin olive oil

PIZZE

\$6 MARINARA

Tomatoes, oregano, garlic, extra virgin olive oil

\$9 MARGHERITA

Tomatoes, house made mozzarella, parmigiano, basil, extra virgin olive oil

\$12 SALSICCIA

Tomatoes, house made mozzarella, Italian sausage, basil, extra virgin olive oil

\$10 FUNGHI

Tomatoes, house made mozzarella, mushrooms, basil, extra virgin olive oil

\$12 PRIMAVERA

Tomatoes, house made mozzarella, artichokes, mushrooms, roasted red peppers, extra virgin olive oil

\$10 OLIVE

Tomatoes, house made mozzarella, black olives, basil, extra virgin olive oil

\$11 ACCIUGA

Tomatoes, house made mozzarella, anchovies, grape tomatoes, basil, extra virgin olive oil

\$14 PROSCIUTTO

Tomatoes, house made mozzarella, prosciutto di Parma, grape tomatoes, basil, extra virgin olive oil

\$10 BIANCA

House made mozzarella, sliced tomatoes, garlic, basil, parmigiano, extra virgin olive oil

\$14 CALZONE

House made mozzarella, ricotta, tomatoes, mushrooms, prosciutto cotto

\$12 SALAME CALABRESE

Tomatoes, house made mozzarella, salame, basil, extra virgin olive oil

\$15 PIZZA DELLA CASA

Tomatoes, house made mozzarella, grape tomatoes, arugula prosciutto di Parma, parmigiano, extra virgin olive oil

\$14 PIZZA ROBERTO

Bed of basil, grape tomatoes, house made burrata, extra virgin olive oil

\$16 PIZZA DEL RE

House made mozzarella, truffle spread, mushrooms, prosciutto di Parma, extra virgin olive oil

\$16 QUATTRO FORMAGGI

Mozzarella di bufala, fontina, parmigiano, aged provolone, basil, extra virgin olive oil

\$13 LASAGNA

Tomatoes, house made mozzarella, Italian sausage, ricotta, oregano, extra virgin olive oil

- *Substitute mozzarella di bufala on any pizza +\$3
- *Please, no other modifications or substitutions to the pizze.
- *An 18% gratuity will be added to parties of 6 or more guests.

LE PIZZE NUOVE

\$12 ROMANA

Tomatoes, house made mozzarella, cooked Italian ham, basil, extra virgin olive oil

\$16 PORCHETTA

Seasoned Italian pork, house made burrata, oregano, extra virgin olive oil

\$16 CAPRICCIOSA

Tomatoes, artichokes, mushrooms, black olives, prosciutto cotto, house made mozzarella, extra virgin olive oil

\$13 SALSICCIA E FUNGHI

Tomatoes, Italian sausage, mushrooms, house made mozzarella, basil, extra virgin olive oil

SEASONAL SPECIAL

\$16 FIG PROSCIUTTO

House made fig spread, goat cheese, house made mozzarella, prosciutto di Parma, arugula, extra virgin olive oil