



— ANTIPASTI —

TOMATO BREAD SOUP.	5.00
WINTER VEGETABLE SOUP.	5.00
ARUGULA WITH PARMESAN + LEMON . .	.6.00
SHEEP’S MILK RICOTTA W/ THYME, OREGANO + OLIVE OIL	.8.00
CHEESE PLATE.	10.00
SALUMI MISTI.	10.00
FRIED STUFFED OLIVES W/ ARINCINI.	8.00
CRISPY SQUID SALAD.	9.00
P.E.I. MUSSELS W/ SAUCE POMODORO . .	11.00
DAILY OYSTERS	2.00
* CARPACCIO OF RARE BEEF	11.00
RICOTTA GNOCCHI.	9.00
SHORT RIB RAVIOLI	11.00
HAND–PULLED MOZZARELLA W/ BEETS + MUSHROOMS	.10.00

— PIZZA —

QUATTRO FROMAGGI.	11.00
MOZZARELLA, RICOTTA, GRUYERE, PECORINO, RED ONION	
LUIGI.	.12.00
TOMATO, BEEF PEPPERONI, AGED PROVOLONE, MARINATED ARTICHOKES	
PORCO.	12.00
LA QUICERIA PROSCIUTTO PICANTE, MOZZARELLA, ARUGULA, GARLIC, PECORINO, LEMON	
SPINACI	.11.00
PECORINO, GRUYÈRE, MOZZARELLA, SPINACH, BLACK PEPPER, GARLIC	
VONGOLE.	.12.00
CLAMS, MOZZARELLA, SHALLOT, GARLIC	

MEATBALLS 7.⁰⁰

4 *Meatballs served with your choice
of sauce and a piece of bread*

CLASSICO
GROUND BEEF W/ PROSCIUTTO, HERBS AND RICOTTA
PORCO PICCANTE
PORK SHOULDER W/ HOT PICKLED CHERRY PEPPERS
CHICKEN
CHICKEN THIGHS, BLACK PEPPER, FENNEL SEED AND HERBS

..... SAUCES

*Pomodoro • Parmesan cream
Mushroom gravy*

KRIZMAN’S SAUSAGE . . . 7.⁰⁰

*Served with your choice of sauce
and a piece of bread*

ITALIAN
PORK SHOULDER, FENNEL SEEDS
BRATWURST
PORK SHOULDER, NUTMEG, WHITE PEPPER
APPLE
PORK SHOULDER, GRANNY SMITH, CINNAMON

..... SAUCES

*Pomodoro • Parmesan cream
Mushroom gravy*

— PASTA —

FUSILI CARBONARA	12.00
HOUSE MADE FUSILI PASTA, GUANCIALE, PARMESAN, BLACK PEPPER, EGG	
PAPPADELLE.	.12.00
WIDE RIBBONS OF PASTA, PORMORDO SAUCE, SQUID, BASIL , CRISPY CHILIES	
RISOTTO RAGGIO.	12.00
PORCINI MUSHROOMS, LA QUICERIA PROSCIUTTO PICANTE, GRANA PADANO	
CACIO E PEPE	.12.00
SPAGHETTI, BLACK PEPPER, PECORINO ROMANO	
AGNOLOTTI AL PLIN.	.12.00
PINCHED PILLOWS OF PASTA W/ PARSNIP PEAR AND TARRAGON	

— ENTREES —

BRAISED SHORT RIB 20.00
W/ CREAMY POLENTA AND ESCROLE

TROUT. 18.00
SIMPLY PREPARED W/ WILTED
SPINACH AND OLIVE OIL

SKATE. 19.00
W/ BROCCOLI RABE, BROWN
BUTTER AND HAZELNUTS

MEATBALL SUB 12.00
CHOICE OF MEATBALLS, POMODORO,
HOUSE-MADE MOZZARELLA W/ SIDE

SEARED SKIRT STEAK 18.00
W/ SALSA VERDE

PORK RIBEYE 20.00
W/ FENNEL GRATIN

SPICE GLAZED DUCK 20.00
W/ PARSNIP PEAR PUREE

... DON’T SEE WHAT MAMMA USED TO MAKE? ...
LET US KNOW, WE’LL GIVE IT A SHOT!

CONTORNI. 4.⁰⁰

*Creamy Polenta
Wilted Spinach
Broccoli Rabe
Fennel Gratin
Spaghetti
White beans*

— WINE —

VINO BIANCO

by the GLASS

Riesling, Dr. Loosen (Mosel Valley, Germany)

9.00

Moscato, Chiarle (Piedmont, Italy).

8.00

Tocai, Quattro Mani (Slovenia)

8.00

Sauvignon Blanc, Chateau du Ragon (Bordeaux)

7.00

Pinot Grigio, Riff (Friuli, Italy)

8.00

Verdicchio di Jesi, Marchetti (Marche, Italy)

8.00

Chardonnay, Angeline (Russian River Valley)

8.00

Chardonnay, Altkirch, Colterenzio (Alto Adige, Italy)

10.00

VINO ROSSO

by the GLASS

Garnacha, Evodia (Calatayud, Spain)

8.00

Barbera d'Alba, Guidobono (Piedmont, Italy)

10.00

Montepulciano d'Abruzzo, Poggio Anima (Tuscany, Italy)

9.00

Pinot Noir, Heron (Paso Robles, CA)

7.00

Sangiovese, Poggio Anima (Tuscany, Italy).

9.00

Nero d'Avola, Torresella (Sicily, ITA).

8.00

Cabernet Sauvignon, Vina Robles (Paso Robles, CA).

11.00

Zinfandel, Wine Guerilla (Sonoma County)

9.00

