

LA PIZZA & LA PASTA



\$35
PER PERSON

ANTIPASTI | CHOOSE ONE

CRUDO E MOZZARELLA

Ferrarini Prosciutto di Parma
18-month, Housemade Mozzarella

RUCOLA

Arugula, 18-Month Parmigiano
Reggiano DOP, Lemon

CREMA DI ZUCCA

Sauteed Butternut Squash, Lemon
Zest, Housemade Otto Tondo Bread

DOLCI | CHOOSE ONE

TIRAMISÙ

Espresso Soaked Ladyfingers, Mascarpone,
Cacao Powder

PROFITTEROL AL LIMONCELLO

Lemon Cream Puff, Limoncello Cream

PIZZA E PASTA | CHOOSE ONE

LO SPAGHETTO AL POMODORO

Afeltra Spaghetti, Così Com'è
Datterino Tomatoes, Sicilian Sea Salt,
Ligurian Olive Oil, Basil
Add mozzarella di bufala +6

TAGLIATELLE ALLA BOLOGNESE

Beef and Pork Ragù, Mutti Tomatoes,
Parmigiano Reggiano® DOP 18-Month

VESUVIO CON SALSICCIA RAPINI E RICOTTA SALATA

Afeltra Vesuvio, Housemade Sausage,
Fresh Rapini, Ricotta Salata Zerto

PIZZA MARGHERITA

San Marzano Tomatoes, Mozzarella
Di Bufala, Fresh Basil

PIZZA MASSESE

San Marzano Tomatoes, Mozzarella
Di Bufala, Ferrarini Spicy Salami

PIZZA SALSICCIOTTA

San Marzano Tomatoes, Mozzarella
Di Bufala, Mushroom, Sweet
Italian Sausage, Thyme

Add to any pizza

Salame +3	Artichoke +3
Sausage +3	Black Olives +2
Mushrooms +3	Cotto Ham +3

VINI FLIGHT | 3 OZ OF EACH

BELLINI OR MIMOSA

Prosecco from Canella Family Winery
in Veneto, with Estate White Peaches or
Sicilian Blood Oranges

FRIULANO

Bastianich | Friuli

CHIANTI CLASSICO

San Felice | Toscana

\$18
PER PERSON

Tax and Gratuity Not Included | Dine In Only
Menu Available

Monday - Wednesday: 11:30 a.m. - 9 p.m. | Thursday & Friday: 11:30 a.m. - 9:30 p.m.

Saturday: 11 a.m. - 9:30 p.m. | Sunday: 11 a.m. - 9 p.m.

VEGETARIAN

VEGAN

Please inform your server of any allergies or dietary restrictions. *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.