

Available Monday - Friday until 3 pm

ANTIPASTI *choose one*

BRUSCHETTA CON RICOTTA E TARTUFO 
Grilled housemade rustic bread, Calabro ricotta, Urbani winter black truffle

SALUMI E FORMAGGI
Our chef's selection of one Italian meat and cheese

ARANCINI DI RISO 
Cannaroli fried rice, mozzarella, English peas, Parmigiano Reggiano® DOP


CALAMARI FRITTI +10
Crispy local squid, lemon, parsley, chili maionese


PIATTI *choose one*

PIZZA

MARGHERITA VARACE TSG 
San Marzano tomato sauce, buffalo mozzarella, basil, extra virgin olive oil

GENOVESE 
Basil pesto, mozzarella, basil

CACIO E PEPE 
Mozzarella, basil, Genuine Fulvi® Pecorino Romano DOP, black pepper

LEGGERA PIZZA DOUGH +3
Blend of corn, rice, and buckwheat flours. While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

PASTA

LO SPAGHETTO AL POMODORO 
Afeltra spaghetti, Così Com'è Datterino tomatoes, ROI extra virgin olive oil, sea salt, basil

ADD HOUSEMADE MOZZARELLA +6

GNOCCHI AL PESTO DI BASILICO 
Housemade potato gnocchi, basil pesto, Parmigiano Reggiano® DOP

LASAGNA EMILIANA +8
Lasagna, ragu alla Bolognese, bechamel, 18-Month Agriform Parmigiano Reggiano® DOP

VERDURE

TONNO
Romaine lettuce, egg, green beans, marble potatoes, tuna conserva, shaved red onion, red wine vinaigrette

INSALATA DELLA CONTADINA 
Kale, sweet potato, walnuts, cranberries, goat cheese, honey vinaigrette

 Vegetarian

 Vegan

 Gluten Friendly

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.

Quick ITALIAN LUNCH

VINI

3 FL OZ HALF GLASS | 5 FL OZ GLASS
BOTTLE

SPUMANTE | BUBBLES

Prosecco 10 | 14 | 56
Ronco Belvedere / Veneto / Glera

Lambrusco di Modena 9 | 12 | 48
Cantina della Pioppa /
Emilia-Romagna / Lambrusco Salamino

BIANCO | WHITE

Fiano Di Avellino 10 | 15 | 60
Feudi di San Gregorio /
Campania / Fiano

**Verdicchio Dei Castelli di
Jesi Classico** 10 | 14 | 56
Umani Ronchi / Marche / Verdicchio

ROSATO | ROSÉ

Rosé 10 | 13 | 52
Planeta / Sicilia / Nero d'Avola, Syrah

ROSSI | RED

Montepulciano D'abruzzo 10 | 14 | 56
Le Salare / Abruzzo / Montepulciano

Morellino di Scansano 10 | 14 | 56
Fattoria Le Pupille /
Toscana / Sangiovese

COCKTAILS

freshly crafted

Aperol Spritz 14
Aperol / Prosecco /
Fever Tree Club Soda

Bellini 15
Prosecco / Moscato / Peach

BIRRA

BEER

beer on tap

Peroni, Nastro Azzurro 8
European Pale Lager / Lombardia

Aeronaut, Hop, Hop & Away 10
Session IPA / Somerville, MA

*Looking for more vino? See our main
menu or Grandi Vini list for extensive
options by the glass and by the bottle!*