

Quick ITALIAN LUNCH

2-COURSE MENU | \$22

1 antipasto and 1 piatto for a lunch break Italian-style!

ANTIPASTI choose one

PROSCIUTTO

22-Month Ferrarini
Prosciutto di Parma DOP

INSALATA

DI RUCOLA E
PARMIGIANO ^{GF}
Baby Arugula, 18-Month
Parmigiano Reggiano® DOP,
Lemon Vinaigrette

ARANCINI ^V

Crispy Carnaroli Rice Balls,
Mutti Tomato, Fresh Basil,
Housemade Mozzarella

BRUSCHETTA

AL POMODORO ^V
Grilled Housemade Rustica
Bread, Cherry Tomatoes, Basil,
Olitalia Extra Virgin Olive Oil

PIATTI choose one

PIZZA

MARGHERITA

FIOR DI LATTE ^V

San Marzano Tomato Sauce, Mozzarella,
Basil, Extra Virgin Olive Oil

CALZONE CLASSICO ^V

Ricotta, San Marzano Tomato Sauce,
Mozzarella, Fresh Basil, Black Pepper

GENOVESE

Housemade Basil Pesto, Mozzarella,
Extra Virgin Olive Oil

ADD: Sweet Sausage +3 Mushroom +3
Salame Piccante +3

LEGGERA

PIZZA DOUGH ^{GF} +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 ^V

Afeltra Spaghetti, Così Com'è Datterino
Tomatoes, ROI Extra Virgin Olive Oil,
Il Mercante di Spezie Sea Salt, Basil

GNOCCHI AL PESTO E PARMIGIANO

Housemade Potato Gnocchi, Basil Pesto,
Parmigiano Reggiano® DOP Crema

QUADRATI ^V

Housemade Ricotta and Spinach
Filled Pasta, Lemon Butter, Pistachio

RAVIOLI DI

MELANZANA ^V

Calabro Ricotta and Eggplant Filled
Ravioli, Cherry Tomatoes, Basil, Butter

INSALATA

DI ANGIURIA ^V ^{GF}

Fresh Red Watermelon, Cucumber,
Calabro Ricotta, Fresh Basil,
Red Wine Vinaigrette

CAVOLO E QUINOA ^V

Green Kale, Quinoa, Roasted Beets,
Goat Cheese, Walnuts, White Balsamic
Vinaigrette

DI CECI ^V ^{GF}

Marinated Chickpeas, Brown Rice,
Dried Cranberries, Spinach, Radicchio,
Toasted Almonds, Herb Vinaigrette

DI TONNO ^{GF}

Gem Lettuce, Callipo Olive Oil Poached
Tuna, Hard Boiled Egg, Potatoes, Cherry
Tomatoes, Radish, Black Olives, Lemon
Vinaigrette

^V Vegetarian ^V Vegan ^{GF} 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.

updated 08.01.2022

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VINI

3 FL OZ HALF GLASS | 6 FL OZ GLASS
16.9 FL OZ CARAFE

SPUMANTE | SPARKLING

Prosecco “Coltamarie” 9 | 15 | 55
San Lorenzo, *Veneto*

BIANCO | WHITE

Friulano 2019 8 | 16 | 50
Mitja Sirk, *Friuli Venezia-Giulia*

ROSATO | ROSÉ

Negroamaro Rosato 7 | 14 | 45
“Calafuria” 2020
Tormaresca, *Puglia*

ROSSI | RED

Chianti Classico 2018 7 | 14 | 45
Tenuta Perano, *Toscana*

Barbera d’Asti 2019 8 | 16 | 50
Cascina Valle Asinari, *Piemonte*

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

I FRESCHI

FRESH COCKTAILS

freshly crafted for something light!

Bicicletta 14
Vino Bianco, Campari,
Lurisia Sparkling Water

Americano 14
St. George Bruto Americano,
Little City Vermouth, Lurisia
Sparkling Water

Garibaldi 14
Luxardo Bitter Bianco,
Fresh Squeezed Orange,
Lurisia Sparkling Water

BIRRE ALLA SPINA

beer on tap

Dogfish Head Seaquench Ale 9
Session Sour | 4.9% abv | Delaware

Finback IPA 10
IPA | 6.8% abv | New York

Flagship “Metropolitan” 10
Lager | 5.6% abv | New York