

Quick ITALIAN LUNCH

2-COURSE MENU | \$22

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

ANTIPASTI *choose one*

CROSTINI STRACCIATELLA E PESTO DI OLIVE

*Grilled Housemade Otto Bread,
Housemade Stracciatella,
Castelvetrano Olive Pesto*

MORTADELLA, FOCACCIA E PISTACCHIO

*Ferrarini Mortadella,
Housemade Focaccia,
Pistachio*

INSALATA DI RUCOLA E PARMIGIANO

*Baby Arugula, 18-Month
Parmigiano Reggiano® DOP,
Lemon Vinaigrette*

FRITTELLE DI ZUCCHINI

Zucchini Fritters

PIATTI *choose one*

PIZZA

MARGHERITA

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

CACIO E PEPE

*Mozzarella, Pecorino Romano,
Black Pepper, Fresh Basil, Extra
Virgin Olive Oil*

GENOVESE

*Basil Pesto, Mozzarella, Fresh Basil,
Extra Virgin Olive Oil*

PASTA

LO SPAGHETTO AL POMODORO

*Afeltra Spaghetti, Così Com'è Datterino
Tomatoes, Extra Virgin Olive Oil,
Sea Salt, Fresh Basil*

*ADD Housemade Mozzarella +4
ADD Liuzzi Burrata +6*

CACIO E PEPE

*Afeltra Spaghetti, Pecorino
Romano Zerto, Black Pepper*

QUADRATI

*Calabro Ricotta and Spinach Filled
Pasta, Mutti Tomato Sauce, Basil,
Extra Virgin Olive Oil*

RAVIOLI DI PISELLI

*Housemade Spring Pea and Calabro
Ricotta Filled Pasta, Butter, Pea Shoots*

VERDURE

MINISTRONE DI VERDURE

*Soup of Tuscan Kale, Cannellini Bean,
Mutti Tomato, Grilled Otto Bread*

INSALATA CAVOLO E QUINOA

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

*ADD Grilled Cascun Farms Chicken Breast +6
ADD Poached Atlantic Shrimp +9*

INSALATA DI CECI

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

*ADD Grilled Cascun Farms Chicken Breast +6
ADD Poached Atlantic Shrimp +9*

VERDURE ALLA GRIGLIA

*Grilled Seasonal Vegetables, Melted
Scamorza Cheese*

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.*

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VINI

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

SPUMANTE | SPARKLING

- Prosecco NV** 7 | 14 | 39
Ronco Belvedere, *Veneto*
- Trento Brut NV** 9 | 17 | 45
Ferrari, *Trentino-Alto Adige*

BIANCO | WHITE

- Roero Arneis 'Pradalupo' 2018** 8 | 15 | 42
Fontanafredda, *Piemonte*
- Vermentino 'Solosole' 2020** 7 | 14 | 39
Poggio al Tesoro, *Toscana*

ROSATO | ROSÉ

- Rosato di Refosco 2019** 7 | 13 | 36
Bastianich, *Friuli*

ROSSI | RED

- Montepulciano d'Abruzzo 2019** 7 | 14 | 39
Masciarelli, *Abruzzo*
- Cabernet Sauvignon 2018** 8 | 15 | 42
La Mozza, *Toscana*

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

I FRESCHI

FRESH COCKTAILS

freshly crafted for something light!

- Americano** 15
Campari, 1757 Vermouth di
Torino, Fever Tree Club Soda
- Bergamotto Spritz** 15
Italicus, Ronco Belvedere
Prosecco, Fever Tree Club Soda
- Garibaldi** 15
Luxardo Bitter Bianco,
Natalie's Orange Juice,
Sparkling Water

BIRRE ALLA SPINA

beer on tap

- Peroni**, Nastro Azzurro 7
Lager, 5.1% abv, Italy
- 60 Minute**, Dogfish Head 8
IPA, 6% abv, Delaware
- Viva Las Helles**, KCBC 8
Helles Lager, 4.5% abv, Brooklyn