



Kitchen Menu



ANTIPASTI

PROSCIUTTO and ROSEMARY FLATBREAD \$ 16
Thinly sliced Prosciutto di Parma with a stone oven-baked rosemary flatbread

FLATBREAD FOUR WAYS \$ 12
Stove oven baked flatbread with Basil Pesto, rosemary, Garlic Parmesan and a mushroom truffle patè

MINI CHARCUTERIE BOARD \$ 18



Soup

\$ 7
TOMATO BASIL - MINISTRONE
POTATO AND LEEK - ZUCCHINI CREAM



SALAD-SIDE

CAPRESE SALAD \$ 11
Thick sliced tomato and fresh mozzarella, topped with basil oil and Italian seasonings

SIDE HOUSE SALAD \$ 7
Spring mix, cherry tomato, carrot and your dressing of choice

SIDE CAESAR SALAD \$ 7
Romaine lettuce, shredded Parmesan and Caesar dressing

BAKED VEGGIES \$ 6
Eggplant, Carrots, Zucchini, Squash, Onion



PASTA

LASAGNA ALLA BOLOGNESE \$ 16
A single portion of lasagna made with bechemel and topped with a hearty meat sauce

PENNE TREVIS \$ 16
Penne pasta, white cream sauce, ground sausage and mozzarella baked casserole style

PENNE NINA \$ 16
Baked penne with a Sicilian eggplant, marinara sauce, béchamel, mozzarella and Parmesan

GLUTEN FREE PASTA \$ 15
With sauce of your choice



Choose your sauce:

AGLIO, OLIO, PEPERONCINO
ALFREDO
CARBONARA
MUSHROOM CREAM
SQUASH&BACON
BASIL PESTO
MARINARA
RAGU



PROTEIN COMBI

Served with your choice of pasta

CHICKEN SCALOPPINA \$ 16
LEMON & CAPERS | MARSALA | FUNGHI

NEW BAKED SALMON FILET \$ 18
Served with Baked vegetables or French Fries or Side salad

NEW ITALIAN ROAST BEEF \$ 18
Served with arugula, parmesan, cherry tomato, Evo and Balsamic reduction

Contact us to inquire about our catering options





Pizza

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ITALIANO

"LA MARINARA" \$ 12
Pummarola, garlic, oregano

MARGHERITA \$ 14
Pummarola, fresh mozzarella, basil

BOSCAIOLA \$ 14.5
Pummarola, mozzarella, speck, sausage, mushrooms and olives

DIAVOLA \$ 14.5
Pummarola, mozzarella, sausage, pepperoni, Calabria salame and red pepper infused oil

PROSCIUTTO E FUNGHI \$ 14.5
Pummarola, mozzarella, ham and mushrooms

SICILIANA \$ 14.5
Pummarola, fresh mozzarella, anchovies, olives and oregano

CAPRICCIOSA \$ 15.5
Pummarola, mozzarella, ham, olives, mushrooms and artichokes

BUFALINA \$ 20.5
Pummarola, arugola, mozzarella bufala, Parma ham

AMERICANO

VEGGIE \$ 14.5
Pummarola, mozzarella, mushroom, olive, artichoke and bell peppers

CHICKEN BACON ALFREDO \$ 15.5
Alfredo, mozzarella, grilled chicken, spinach and bacon

MEAT LOVER \$ 17.5
Pummarola, mozzarella, sausage, salami, bacon and ground beef

SUPREME \$ 18.5
Pummarola, mozzarella, sausage, pepperoni, bell peppers, onions, mushrooms and olives

BUILD YOUR OWN PIZZA (starting at \$ 13)

Sauce (choose 1)

- PUMMAROLA** Raw tomato and basil
- ALFREDO** A white, cheesy cream sauce
- BASIL PESTO** A balanced blend of basil, pine nuts and cheese
- MUSHROOM & TRUFFLE** A puree of mushroom, white truffle, EVO

Misc.

- FRESH BASIL**
- BASIL PESTO SWIRL**
- MUSHROOM & TRUFFLE**
- PATE SWIRL**

Protein \$ 1.8

- ANCHOVIES**
- BACON**
- SPECK**
- GRILLED CHICKEN**
- CALABRIA SALAME**
- PROSCIUTTO DI PARMA**
- PROSCIUTTO COTTO (ham)**
- PEPPERONI**
- SAUSAGE**
- GROUND BEEF**
- TUSCAN SALAMI**

Veggie \$ 1.8

- ARTICHOKE**
- MUSHROOM**
- KALAMATA OLIVE**
- ONION**
- BELL PEPPER**
- JALAPEÑO**
- CHERRY TOMATO**
- FRESH SPINACH**
- FRENCH FRIES**



GLUTEN free DESSERT

GF TIRAMISÙ \$ 10

ITALIAN CHEESECAKE \$ 10
with Berries Coulis or Nutella

PANNA COTTA \$ 8
with Berries Coulis or Nutella

TRUFFLE CHOCOLATE \$ 9

