








cominciare

- Wood Oven Roasted Olives** 7  
marinated olives | fennel picante | crostini
- Fagioli Rapini** 15 
southern bean stew | garlic rapini | crostini | grana padano
- Italian Spring Rolls** 20
Prosciutto | fior di latte | fresh basil | spring roll crust | garlic basil crema
- Frittura Di Pesce** 24
tender shrimp | crispy calamari | lemon brûlée | avocado aioli
- Sweet Pea Arancini** 18 
fresh peas | saffron risotto | caciocavallo center | marinara sauce
- Polenta Fries** 18 
crispy polenta | truffle drizzle | grated parmigiano | roasted red pepper crema
- Cavolfiore** 18
crispy cauliflower | chili crema | fresh chives
- Grilled Octopus** 24  
white bean crema/ gardeniera/
- Peroni Lamb Chops** 25
peroni infused lamb | potato mint croquette | rapini pesto
- Tuscan Fries** 8 
crisp yukons | parmigiano cheese | truffle oil drizzle | fresh thyme | coarse salt



primi

- Gnocchi Bolognese** 21
ricotta gnocchi | bolognese ragu
- Spaghetti Carbonara** 21
crisp pancetta | carbonara | roasted garlic | parmigiano
- Lasagna al Forno** 22
veal bolognese | bechamel | mozzarella
- Penne Vodka** 19
pancetta | rosé sugo | vodka reduction | parmigiano
- Fettuccine Veal Meatballs** 22
tender veal ricotta meatballs | sugo | parmigiano
- Mafaldine truffle funghi Crema** 27 
mafaldine pasta | mushroom truffle crema | parmigiano
- Risotto del Giorno** m | p
market seasonal ingredients

insalate

- Funghi Al Forno** 19 
wood fired panko crispy oyster mushrooms | peppered arugula | parmigiano | balsamic reduction
- Avocado Farro Salad** 19 
farro | quinoa | heirloom cherry tomatoes | arugula | organic avocado | watermelon radish | parmigiano flakes
- Caesar** 18 
crisp romaine | roasted brioche croutons | grilled pancetta | garlic parmigiano dressing
- Burrata** 24  
creamy burrata | heirloom cherry tomato | port figs | grilled radicchio | basil olive oil | balsamic redux | fleur de sel
- Arugula Con Pera** 18  
peppered arugula | parmigiano | pinot noir poached pears | candied pecans | white balsamic

secondi

- 5 Hour Moretti Lamb Shank** 41 
tender braised lamb shank | 'nduja mash | roasted beets | moretti jus
- Arugula Pesto Crusted Salmon** 40
seared salmon | arugula pesto panko crust | avocado bruschetta | sautéed broccolini
- Chicken Parmigiana** 37
fior di latte brûlée | olive oil poached stem cherry tomatoes | slow roasted tri color potatoes | poached baby bell peppers
- Veal Scallopini** 40
| seared veal striploin | wild mushrooms | red wine reduction | garlic mash potatoes | sautéed rapini
- Vespa Burger** 25
8oz burger | crisp pancetta | scamorza | roasted garlic aioli | heirloom tomato | crisp romaine | tuscan fries
- Eggplant Parmigiana** 23 
eggplant | fior di latte | tomato sauce | grana padano | argula cherry tomato white balsamic salad
- aggiungere**
- (Add to a Salad or Pasta)
- Chicken Breast** 14
- Salmon** 18
- Argentinean Shrimp (4pcs)** 15

Pizza

• COOKING STYLES •

Wood Burning Style

Made in a traditional Stefano Ferrara wood burning oven, round in shape. It has a thin layer of crispness followed by a moist cloud-like consistency. Wood burning style is not stiff but light, and boasts extreme fresh flavors of ingredients as it cooks at high temperature.

Southern Italian Style

Made in a limestone base oven, round in shape. This crisp crust contains hints of ancient grains and whole grain flowers. Southern style cooks at a lower temperature for a longer period of time producing a very traditional southern flavors.

• PLEASE SELECT ONE STYLE WITH THE OPTIONS BELOW •

Margherita

san marzano tomatoes | fior di latte | fresh basil 19

Calvi

san marzano tomatoes | fior di latte | hot soppressata | black infornate olives | roasted red peppers | fresh basil 21

Commisso

ricotta | fior di latte | roasted rosemary potatoes | caramelized onions | crisp pancetta | fresh basil 21

Chiaro

san marzano tomatoes | fior di latte | arugula | white balsamic | prosciutto | parmigiano flakes | ev olive oil 22

Quattro Stagioni

san marzano tomatoes | fior di latte | artichokes | prosciutto cotto | mushrooms | black infornate olives | fresh basil 22

'Nduja

spicy 'nduja sausage | scamorza | truffle honey ricotta | fresh basil 21

Barese

scamorza | barese sausage | garlic pepperoncini rapini | roasted onions | fresh basil 21

Americano

san marzano tomato | pepperoni | mushrooms | baby bell peppers | fior di latte 21

Funghi

| roasted mushrooms | bechamel | fior di latte | truffle oil | fresh basil 21

• SPECIALTY PIZZA DOUGHS, AVAILABLE IN WOOD BURNING STYLE •

Bamboo Charcoal Dough

Extra \$2.00 Our bamboo charcoal style dough contains over 400 medicinal minerals and ancient grains that contribute to a healthy balance for our bodies. It aids in lowering cholesterol, removes bloating and helps clean our bodies of toxins. A fluffy, crisp texture with a perfect balance of chew and traditional Italian flavors.

Avocado Dough

Extra \$3.00 Our avocado infused pizza dough makes for a buttery and light crust. There are many benefits to adding avocado such as fiber, good fats, and great vitamins such as potassium, B12, and antioxidants. It is also a great arthritis preventative.

Gluten Free Dough

Extra \$3.00 Our Gluten Free style dough is made from white rice and corn flour.

 | VEGETARIAN  | DAIRY FREE  | GLUTEN FRIENDLY  | VEGAN



SCAN FOR SPECIALS

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS | TAXES & GRATUITIES EXTRA