

ANTIPASTI

- Burrata Caprese** ~ 12
Zuppa del Giorno ~ 7
Pizza in a Jar ~ 10
Fried dough, san marzano sauce, basil, stracciatà
Artichokes ~ 11
Artichoke hearts, fresh herbs, extra virgin olive oil
Cheese Plate ~ 15
Combination of artisanal cheeses
Affettati Misti ~ 15
Polenta ~ 10
Mushrooms, Gorgonzola, cream
Calamari Fritti ~ 11
Fried calamari, marinara
- Bruschettone** ~ 8
Cherry tomatoes, oregano, mozzarella, pesto, EVOO
Polpettine ~ 8
Beef and pork meatballs, tomato sauce, Parmigiano
Arancino Di Riso ~ 10
Bolognese, mozzarella, saffron, Arborio risotto
Bresaola ~ 12
Air-dried beef, arugula, artichokes, shaved Parmigiano
Eggplant Tortino ~ 10
Eggplant, marinara, burrata

CUCINA

- 8oz Filet Mignon** ~ 30
Veal Osso Buco Milanese ~ 30
Free Range Chicken ~ M/P
Ribeye Steak ~ 30
Fish of the Day ~ M/P
Veal Chop Milanese ~ 29
- T Bone Fiorentina** ~ 40
For two people
Ravioli of the Day ~ MP
Pork Chop Officine ~ 20
Stuffed with speck and scamorza, pancetta in a brandy sauce

SIDES ~ 6

- Rapini with roasted garlic**
Roasted baby potatoes
Brussel sprouts with pancetta
Sautéed mushrooms

PIZZE

Pizzas are available gluten free. Add 2

ABOUT OUR PIZZE

A pizza Napoletana is made with a soft dough and takes about two minutes to cook in a wood-fire burning oven. Because of this, Pizza Napoletana has several distinctive characteristics. Pizza in Napoli is soft and foldable and can be considered "wet" by American standards, for this reason the people of Napoli generally eat their pizza with a knife and fork. Blackened char spots on the pizza crust is a tell-tale sign of a Pizza Napoletana that has been cooked in blistering hot, wood burning oven. Each pizza is different and is an individual work of art, passion, and dedication.

CLASSICHE NAPOLETANE STG

- MARGHERITA** San marzano tomatoes, mozzarella, basil ~ 10
MARINARA San marzano tomatoes, oregano, garlic, grape tomatoes ~ 8
REGINA MARGHERITA Mozzarella di bufala, grape tomatoes, basil, Parmigiano ~ 13
PUTTANESCA Mozzarella, capers, anchovies, olives ~ 13
PACCHIATELLA Piennolo tomato, mozzarella, basil ~ 19

CLASSICHE ITALIANE ~ 15

- SOFIA** Mozzarella, prosciutto cotto, artichokes, mushrooms
SERGIO Mozzarella di bufala, prosciutto, baby arugula, shaved Parmigiano
AUGUSTA Mozzarella, eggplant, zucchini, bell peppers, corbarini
NICOLA Mozzarella, mushrooms, prosciutto di Parma, truffle oil
JUNA Mozzarella, mixed vegetables, shrimp, bay scallops
DANIELA Mozzarella di bufala, brie, speck
ANGELA Mozzarella, spicy salame calabrese
CLAUDIA Mozzarella di bufala, corbarini, Parmigiano

VEGAN AND VEGETARIAN ~ 15

YOUR CHOICE OF VEGAN CHEESE, MOZZARELLA AND/OR TOMATO SAUCE

- PIERA** Pesto, grape tomatoes, caramelized onions, mushrooms
GABRIELE Spinach, porcini, grape tomatoes
GUIDO Potatoes, mushrooms, zucchini
DONATELLA Eggplant, zucchini, bell peppers

CALZONI ~ 15 (GLUTEN FREE NOT AVAILABLE)

- CARLOTTA** Provola di Agerola, pancetta, ricotta, grape tomatoes
INDIA Prosciutto cotto, ricotta, mozzarella, grape tomatoes
KIRA Mozzarella, fennel sausage, ricotta
EZIO Mozzarella, brie, prosciutto, baby arugula, shaved Parmigiano
ASCANIO Mozzarella, ricotta, pancetta, provola (fried)
FRANCESCA Prosciutto cotto, mushrooms, ricotta cheese (fried)

INSALATE

- Fattore** ~ 7
Mixed greens, grape tomatoes, walnuts, shaved Parmigiano
Sottoterra ~ 10
Carrots, fennel, parsnip, onions, mixed greens, goat cheese
Beet Salad ~ 10
Beets, lentils, mixed greens, goat cheese
Gamberi ~ 10
Shrimp, baby arugula, artichokes, canellini
Salmone ~ 10
Smoked salmon, arugula, capers, artichokes
- Rustica** ~ 10
Mixed greens, prosciutto di Parma, artichokes, gaeta olives
Toscana ~ 10
Chicken breast, pinenuts, goat cheese, spinach
Insalata di Mare ~ 15
Marinated mixed seafood, baby arugula
Sardine ~ 10
Baby arugula, white anchovies, artichokes, shaved Parmigiano
Octopus Carpaccio ~ 15
Arugula, tomatoes, gaeta olives

PASTA

Sauce

- Bolognese** ~ 15
Pesto ~ 15
Arrabbiata ~ 14
Boscaiola ~ 14
Vegetariana ~ 13
Carbonara ~ 14
Amatriciana ~ 14
Scarpariello ~ 19

Pasta

- Spaghetti**
Penne
Fettuccine
Pappardelle
Bucatini
Lasagna ~ 15
Eggplant Parmigiana ~ 15

LE BIANCHE ~ 15 (NO SAUCE)

- ANDREA** Mozzarella, roasted potato, sausage, Parmigiano
LEVI Mozzarella di bufala, prosciutto di Parma, cherry tomatoes
MARISA Mozzarella, pesto, ricotta, grape tomatoes, pine nuts
BARBARA Mozzarella di bufala, scamorza, gorgonzola, Parmigiano
ISABELLA Mozzarella di bufala, sundried tomatoes, onions, goat cheese
MICHELLE Caramelized onions, gorgonzola, speck, mozzarella
CATERINA Brie, smoked salmon, grape tomatoes, mozzarella
GEMMA Mozzarella di bufala, ricotta, shrimp, grape tomatoes
ALEXA Provola di Agerola, fennel sausage, rapini
ALDO Provola di Agerola, pancetta, egg, truffle oil
TEEPOO Mozzarella, prosciutto cotto, artichokes, mushrooms, ricotta

LE FRITTE "FRIED PIZZA" ~ 15 (GLUTEN FREE NOT AVAILABLE)

- AMANDA** Provola di Agerola, ricotta, prosciutto di Parma
REBECCA Mozzarella, prosciutto cotto, mushrooms
MARIO Provola di Agerola, pancetta, corbarini, baby arugula
ELENA Mixed seafood, corbarini sauce, ricotta

PIZZA GOURMET (NO SAUCE)

- ALESSANDRO** Mozzarella, sausage, prosciutto cotto, porcini ~ 16
GIULIA Mozzarella, fried eggplant, sausage, grape tomatoes ~ 16
AGNESE Mozzarella, ricotta, cherry tomatoes, porcini, shrimp, bay scallops ~ 16
JOVE Burrata, bresaola, baby arugula, shaved Parmigiano ~ 16
LUIGINA Mozzarella, white truffle cream, porcini, prosciutto di Parma ~ 18
MARCELLO Millefoglie style pizza 2010 world pizza champion ~ 25

PIZZA AL METRO (TWO FEET LONG)

3 flavors of your choice ~ 35

Gluten free not available | serves up to 3 people

- FOCACCIA** Rosemary, Himalayan pink salt ~ 14

HOUSE WINE

RED | WHITE

Glass 6 | Carafe 22

BELINIS

PEACH NECTAR | MANGO
RASPBERRY | PASSION FRUIT

Glass 8

COCKTAILS ~ 9

- ITALIAN SPRITZER** Aperol | Prosecco | club soda
LA DOLCE VITA Fugu Vodka | raspberry purée | passion fruit | orange juice
ITALIAN DROP Russian Standard | Limoncello | lemon juice
SICILIAN MULE
Russian Standard Vodka | grapefruit juice | lime | ginger beer
LIBERTY MANHATTAN
Old Forester Bourbon | Carpano | apricot liquor | bitters
MARCH GARDENS Green Mark Vodka | grapefruit | cranberry | lime juice
NEGRONI Damrak Gin | Campari | Carpano Vermouth
NEGRONI SBAGLIATO Bruto | Carpano Vermouth | prosecco
AMERICANO Campari | Carpano | club soda
PICANTE MARGARITA
Pink Peppercorn El Charro Reposado | passion fruit | lime
ESTIVO
Cucumber Vodka | Basil | Limonata

DIGESTIVI ~ 8

GRAPPA
SAMBUCA

MONTENEGRO
LIMONCELLO

BEERS

BOTTLES

STONE RUINATION Double IPA 12oz	6
CORONADO Orange Ave. Wit 12oz	6
ALESMITH Nautical Nut Brown Ale	7
STELLA ARTOIS Lager 11.2oz	6
BALLAST POINT Sculpin IPA 12oz	7
BALLAST POINT Grapefruit Sculpin IPA 12oz	7
DUVEL Belgian Blonde 12oz	7
ROMA AMBRATA Amber Lager 12oz	7
NABIO ORGANIC Blonde lager 12oz	7

DRAFT ~ 6

IRON FIST
Renegade Blonde
STONE
IPA
ROMA BIONDA Lager
NA BIRETTA Rossa 12oz

CANS ~ 7

MODERN TIME
Blazing World Amber 16oz
MODERN TIME
Fortunate Island 16oz
PIZZA PORT
Chronic Amber 16oz
STONE
Ripper Pale Ale 12oz

DESSERT WINE

	GLASS
MOSCATO D'ASTI Batasiolo	6
TAWNY PORT Croft 10 Year	8
VIN SANTO Volpaia	9

SANGRIA

RED SANGRIA | WHITE SANGRIA

Glass 6 | Carafe 22

SPARKLING

	GLASS	BOTTLE
PROSECCO Zonin Italy	8	30
CAVA Codorniu "Anna" Spain		27
ROSÉ Gancia "Pinot di Pinot" Italy	9	35
FRANCIACORTA Ca del Bosco Italy		55

WHITE WINE

	GLASS	BOTTLE
ROSÉ Boschendal South Africa	8	30
ALBARINO Salneval Spain		25
SAUVIGNON BLANC Giesen N.Z.	7	27
SAUVIGNON BLANC Echo Bay N.Z.		30
SAUVIGNON BLANC Poggio Alle Gazze Tuscany		79
VERMENTINO Rocca di Montemassi Tuscany	8	30
RIESLING BEX Germany	7	26
PINOT BLANC Kettmeir Alto Adige		37
PINOT GRIGIO Caposaldo Veneto	7	27
PINOT GRIGIO Santa Margherita Veneto		40
FALAGHINA Poderi Foglia Campania	9	36
GAVI Batasiolo Piedmont	8	31
CHARDONNAY Bogle California	7	27
CHARDONNAY Sonoma Cutrer RRR Sonoma		42
CHARDONNAY Ch. Montelena Napa		60
GRILLO Donnafugata Sicily		34

RED WINE

	GLASS	BOTTLE
SUPER TUSCAN Le Volte By Ornellaia Tuscany		44
SUPER TUSCAN Cabreo il Borgo Tuscany		65
SUPER TUSCAN Sassicaia Tuscany		260
CHIANTI CLASSICO Tiziano Tuscany	9	35
CHIANTI RIS. Volpaia Tuscany		44
BARBERA Batasiolo Piedmont	9	35
VALPOLICELLA Masi Veneto	8	30
MONTEPULCIANO Zaccagnini Abruzzo	9	35
MALBEC The Show Argentina	7	27
PINOT NOIR Lander Jenkins CA	8	30
PINOT NOIR Buena Vista Carneros		34
PRIMITIVO Tommasi Puglia		29
CABERNET St. Francis Sonoma		40
CABERNET Hess "Select" North Coast	9	36
CABERNET Ch. Montelena Napa		72
TEMPRANILLO Vina Zaco Rioja Spain		26
MERLOT Angeline Reserve California	8	27
SANGIOVESE Sassoregale Tuscany	9	35
VINO NOBILE Torcavano Tuscany		49
PETITE SIRAH Bogle Lodi	8	30
ZINFANDEL Cigar Lodi		29
BAROLO Batasiolo Piemonte		64
NERO D'AVOLA Saia Sicily		45
MONTEFALCO Arnaldo Caprai Umbria		42
BARBARESCO Michele Chiarlo Piedmont		68
BRUNELLO Silvio Nardi Tuscany		89
AMARONE Masi Veneto		75

NON ALCOHOLIC

SPARKLING 750ML	5	ARANCIATA	3
LIMONATA	3	SODA	3
ICED TEA	3	COFFEE	3
MOCHA	3.5	ESPRESSO	3
CAPPUCCINO	3.5	LATTE	3
HOT TEA	3		