



ANTIPASTI

- BURRATA CAPRESE** 14
Tomatoes, burrata, EVOO, balsamic glaze
- PIZZA IN A GLASS** 10
Fried dough, san marzano sauce, Basil, stracciatà
- ARTICHOKES** 13
Artichoke hearts, fresh herbs, EVOO
- CALAMARI FRITTI** 15
Fried wild calamari, marinara
- EGGPLANT TORTINO** 12
Eggplant, marinara, stracciatà
- POLPETTINE** 11
Beef and pork meatballs, tomato sauce, parmigiano
- BRUSCHETTONE** 10
Chef's creation
- TAGLIERE MISTO** 10
Priced per person. Combination of artiginal cheeses and meats
- FOCACCIA** 4
Rosemary, himalyan pink salt Gluten free +3
- ZUPPA DEL GIORNO** 7

INSALATE

- Add prosciutto or chicken +4 or shrimp +6*
- FATTORE** 9
Mixed greens, grape tomatoes, walnuts, shaved parmigiano
 - SOTTOTERRA** 11
Carrots, fennel, parsnip, onions, mixed greens, goat cheese
 - TOSCANA** 13
Chicken breast, pinenuts, goat cheese, spinach
 - POLIPO** 17
Chef's creation
 - BEET SALAD** 11
Organic mixed greens, beets, lentils, goat cheese, parmigiano, balsamic

SPECIALTY PASTA

- LASAGNA BOLOGNESE** 16
- LASAGNA VEGETARIANA GLUTEN FREE** 18
- RAVIOLI** M/P
- EGGPLANT PARMIGIANA** 16
- GNOCCHI** M/P
- RISOTTO BUONA FORCHETTA** M/P

PASTA

Fresh Home made Egg Pasta +1

FETTUCCINE PAPPARDELLE

Durum Wheat Semolina

PENNE

RIGATONI

SPAGHETTI

BUCATINI

GLUTEN FREE +3

GNOCCHI +3

GNOCCHI gluten free +4

SAUCES

- AMATRICIANA** 15
Organic tomatoes, guanciale, onions, pecorino cheese
- BOLOGNESE** 16
Ground Angus beef, tomatoes
- CARBONARA** 16
Pancetta, egg, pecorino, guanciale
- PESTO** 17
24 months aged parmigiano, EVOO, Basil, pinenuts,
- BUONA FORCHETTA** . . . 15
Cream, egg, parmigiano, spicy marinara, black pepper
- CACIO E PEPE** 15
Pecorino cheese, black pepper
- DUE POMODORI** 16
Imported tomatoes, onion, basil

CUCINA VEGANA

See our vegan and vegetarian section under pizza

- INSALATA VEGANA** 10
Organic baby spinach, chickpeas, cranberry, quinoa, italian balsamic dressing
- TAGLIERE VEGANO** 10
Priced per person, grilled organic vegetable, marinated artichokes, mixed imported olives, vegan nduja, confit tomatoes
- FUSILLONI AL PESTO** 18
- PENNE AI FUNGHI** 17

PIZZE

MAKE GLUTEN FREE +3

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, a 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 a blistering hot, wood burning oven. Each pizza is different and is an individual work of art, passion, and dedication.

RESPECT THE ART
RESPECT THE CRAFT

CLASSICHE NAPOLETANE STG

- MARGHERITA** 11 San marzano tomatoes, mozzarella, basil, evoo
- MARINARA** 9 San marzano tomatoes, oregano, garlic, grape tomatoes
- REGINA MARGHERITA** 15 Mozzarella di bufala, grape tomatoes, basil, parmigiano
- PUTTANESCA** 14 Mozzarella, capers, anchovies, olives, San marzano tomatoes
- PACCHIATELLA** 19 Piennolo tomatoes, mozzarella di bufala, evoo, basil

CALZONI 15

Gluten free not available

- CARLOTTA** Provola, pancetta, ricotta, grape tomatoes
- INDIA** Prosciutto cotto, ricotta, mozzarella, grape tomatoes
- KIRA** Mozzarella, fennel sausage, ricotta, tomato sauce
- EZIO** Mozzarella, brie, prosciutto, baby arugola, shaved Parmigiano
- DARRELL** Prosciutto cotto, mushrooms, ricotta cheese *fried*
- ASCANIO** Mozzarella, ricotta, pancetta, provola *fried*

CLASSICHE ITALIANE 15

- SOFIA** Mozzarella, prosciutto cotto, artichokes, mushrooms
- SERGIO** Mozzarella di bufala, prosciutto, baby arugola, shaved parmigiano
- AUGUSTA** Mozzarella, eggplant, zucchini, bell peppers, corbarini
- NICOLA** Mozzarella, mushrooms, prosciutto di parma, truffle oil
- DANIELA** Mozzarella di bufala, brie, speck
- ANGELA** Mozzarella, spicy salame calabrese
- BRUNA** Mozzarella, sausage, pepperoni, spicy salame

VEGANA AND VEGETARIAN 15

Your choice of
mozzarella or vegan cheese,
mozzarella and/or tomato sauce

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

LE BIANCHE NO SAUCE 15

- ANDREA** Provola, roasted potatoes, sausage, parmigiano
- LEVI** Mozzarella di bufala, prosciutto di parma, cherry tomatoes
- MARISA** Mozzarella, pesto, ricotta, grape tomatoes, pinenuts
- BARBARA** Mozzarella di bufala, provola, 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, fennel sausage, rapini
- ALDO** Provola, pancetta, egg, truffle oil
- TEEPOO** Mozzarella, prosciutto cotto, artichokes, mushrooms, ricotta

LE FRITTE FRIED PIZZA 15

Gluten free not available

- AMANDA** Provola, ricotta, prosciutto di parma
- REBECCA** Mozzarella, prosciutto cotto, mushrooms
- JEFF** Provola, pancetta, corbarini, baby arugola

PIZZA GOURMET NO SAUCE

- ALESSANDRO** 17 Provola, sausage, prosciutto cotto, porcini
- GIULIA** 16 Provola, fried eggplant, sausage, grape tomatoes
- JOVE** 17 Burrata, bresaola, baby arugola, shaved parmigiano
- LUIGINA** 18 Provola, white truffle cream, porcini, prosciutto di parma
- GIUSEPPE** 18 Mozzarella, spicy salame calabrese, porcini, baby arugola, shaved parmigiano
- MARCELLO** 25 Millefoglie style pizza 2010 world pizza champion

AL METRO

TWO FEET LONG \$39

3 FLAVORS OF YOUR CHOICE GLUTEN FREE NOT AVAILABLE SERVES UP TO 3 PEOPLE

SIDES 6

RAPINI WITH ROASTED GARLIC

ROASTED BABY POTATOES

SAUTÉED MUSHROOMS

VINO

SPARKLING WINE

- PROSECCO - ZONIN Veneto
- ROSÉ - GANCIA "PINOT DI PINOT" Veneto
- CAVA - CODORNIU "ANNA" Penedès, Spain
- FRANCIACORTA - CA' DEL BOSCO Veneto

WHITE WINE

- ROSÉ - ROCCA DI MONTEMASSI Tuscany
- SAUVIGNON BLANC - BABICH New Zealand
- SAUVIGNON BLANC - ECHO BAY New Zealand
- VERMENTINO - ROCCA DI MONTEMASSI Tuscany
- LUGANA - CA MAIOL CLASSICO Lombardia
- RIESLING - BEX Nahe, Germany
- PINOT GRIGIO - TIZIANO Veneto
- PINOT GRIGIO - SANTA MARGHERITA Alto Adige
- FALAGHINA - VILLA MATILDE Campania
- GAVI - BATASIOLO Piedmont
- CHARDONNAY - BOGLE California
- CHARDONNAY - SONOMA CUTRER Sonoma

RED WINE

- SUPER TUSCAN - TENUTA SETTE CIELI "YANTRA" Tuscany - 45
- SUPER TUSCAN - LE VOLTE BY ORNELLAIA Tuscany - 55
- SUPER TUSCAN - CABREO "IL BORGO" Tuscany - 69
- CHIANTI CLASSICO - TIZIANO Tuscany 11 42
- CHIANTI RISERVA - LAMOLE DI LAMOLE Tuscany - 48
- BARBERA - FONTANAFREDDA "BRICCOTONDO" Piedmont 9 35
- BARBERA - BATASIOLO "SOVRANA" Piedmont - 44
- VALPOLICELLA - MASI Veneto 10 39
- CANNAOU - MESA PRIMO SCURO Sardinia - 37
- MONTEPULCIANO - TIBERIO Abruzzo 10 39
- MALBEC - THE SHOW Argentina 8 31
- PINOT NOIR - AUSTRITY Monterey 9 35
- PINOT NOIR - CHATEAU BUENA VISTA Carneros - 46
- PRIMITIVO - MASSERIA ALTEMURA Puglia - 34
- CABERNET SAUVIGNON - ST. FRANCIS Sonoma - 42
- CABERNET SAUVIGNON - AVALON Napa 10 39
- CABERNET SAUVIGNON - CHATEAU MONTELENA Napa - 78
- TEMPRANILLO - VINA ZACO Spain - 31
- MERLOT - ANGELINE RESERVE California 8 31
- SANGIOVESE - SASSOREGALE Tuscany 10 39
- PETITE SIRAH - BOGLE Lodi 8 31
- ZINFANDEL - ROBERT HALL Paso Robles - 34
- BAROLO - FONTANAFREDDA "SERRALUNGA" Piedmont - 72
- NERO D'AVOLA - FEUDO MONTONI Sicily - 49
- MONTEFALCO - ARNALDO CAPRAI Umbria - 47
- BARBARESCO - RIZZI Piedmont - 69
- BRUNELLO - SILVIO NARDI Tuscany - 89
- AMARONE - MASI Veneto - 78
- SUPER TUSCAN - SASSICAIA Tuscany - 290
- SUPER TUSCAN - ORNELLAIA Tuscany - 250

DESSERT WINE

- TAWNY PORT TAYLOR 10 YEAR Portugal 10
- VIN SANTO VOLPAIA Tuscany 13
- RUBY PORT FONSECA LBV Portugal 11
- MOSCATO D'ASTI FONTANAFREDDA Piedmont 9

HOUSEMADE DOLCI \$9

TIRAMISU
DELIZIA DI BOSCO

PANNA COTTA
CANNOLI
CHOCOLATE MOUSSE

STRACCETTI DOLCI
GELATO HOUSEMADE
DOLCE DELLA NONNA 10

BEER

DRAFT \$7

- BUONA FORCHETTA Blonde
- BUONA FORCHETTA West Coast IPA
- FALL BREWING Plenty for all Pilsner
- PERONI Italian Lager

CANS \$7

- 10 39
- 8 30 MODERN TIMES Blazing World Amber 16oz
- 34
- 9 35 DUCK FOOT Blonde **Gluten Free** 12oz
- 36
- 7 26
- 7 27
- 11 42
- 11 42 CORONADO Orange Avenue Wit 12oz
- 9 35 ALESMITH Nautical Nut Brown Ale
- 7 27 BALLAST POINT Sculpin IPA 12oz
- 45 BALLAST POINT Grapefruit Sculpin IPA 12oz
- STELLA ARTOIS Lager 11.2oz

BOTTLES \$7

- CORONADO Orange Avenue Wit 12oz
- ALESMITH Nautical Nut Brown Ale
- BALLAST POINT Sculpin IPA 12oz
- BALLAST POINT Grapefruit Sculpin IPA 12oz
- STELLA ARTOIS Lager 11.2oz

COCKTAILS \$10

- CLASSIC SPRITZER Aperol, prosecco, club soda
- LIMONCELLO SPRITZER Limoncello, prosecco, club soda
- SICILIAN MULE Vodka, grapefruit juice, lime juice, ginger beer
- NEGRONI Campari, Carpano sweet vermouth, gin
- NEGRONI SBAGLIATO Campari, Carpano sweet vermouth, prosecco
- AMERICANO Campari, Carpano sweet vermouth, Soda water
- SCREWBALL MARTINI Screwball Peanut Butter whiskey, kahlua, baileys

BELLINIS



MIMOSA

\$7 GLASS

WINE OF THE MONTH

ASK YOUR SERVER ABOUT SPECIALS

HOUSE WINE

\$7 glass \$26 bottle

DIGESTIVI \$8

CYNAR | FERNET BRANCA | SAMBUCA |
LIMONCELLO AMARETTO | FRANGELICO | GRAPPA |
BRAULIO

NON-ALCOHOLIC

- | | | | |
|--------------|--------------|-------------------|----------------|
| COFFEE 3 | CAPPUCCINO 4 | HOT TEA 3 | ARANCIATA 3 |
| MOCHA 4 | LATTE 4 | SODA 3 | LIMONATA 3 |
| ESPRESSO 3.5 | ICED TEA 3 | SPARKLING 750ML 5 | MEXICAN COKE 3 |

Parties of 8 or more will receive an 18% automatic tip
CORKAGE FEE \$18 UPDATED MARCH 2020

◆ = Gluten Free