

SMALL PLATES

WOOD FIRED OLIVES *gf/v+* 12
balsamic, rosemary, citrus

CRISPY POLENTA *gf* 13
cacio e pepe fonduta

TRUFFLE PARMIGIANO FRIES *gf/v* 13
garlic-parmigiano dipping sauce

ESCAROLE & BEANS *v* 13
peasant bread, parmigiano

ANTIPASTO

TOMATO & MOZZARELLA *gf/v* 18
stracciatella cheese, bufala mozzarella,
balsamic, basil, frico

CHARRED OCTOPUS *gf* 19
romesco, crispy fingerling potatoes, citrus

GRILLED LAMB CHOP
LOLLIPOPS* *gf* 19
mint pesto, aged balsamic

BRUSSELS & BURRATA *gf* 18
fig aioli, burrata, prosciutto, pistachios

RICOTTA TOAST *v* 16
whipped ricotta, fig jam, vincotto

MUSSELS POT 19
fennel & roasted garlic cream, charred ciabatta

FRIED MOZZARELLA *v* 16
parmigiano, marinara

ZIA'S MEATBALLS 16
polenta, marinara, ricotta, pesto

WOOD-FIRED
CHICKEN WINGS *gf* 16
garlic parm, calabrian hot sauce, or bbq

CRISPY EGGPLANT
NAPOLEON *v* 15
marinara, stracciatella cheese, balsamic

WOOD-FIRED FILET TIPS* 19.5
roasted garlic crema, arugula, crispy onions

FRIED CALAMARI 18
cherry peppers, marinara, spicy aioli

or
CARL ANTHONY'S
BALSAMIC CALAMARI 19
sweet & spicy balsamic, citrus

mangia!

CARNE & PESCE

CHICKEN PARMIGIANA 27
marinara, mozzarella, spaghetti

CHICKEN SCARPARIELLO *gf* 29
free bird farm chicken, fingerling potatoes,
broccoli rabe, italian sausage,
sweet & hot peppers, onions, pan-jus

PRIME NY STRIP* *gf* 42
truffled fingerling potatoes, broccoli rabe,
roasted garlic & bone marrow butter

PORK CHOP SALTIMBOCCA* 29
prosciutto, fontina, garlic spinach, polenta,
sage demi

BRAISED SHORT RIB *gf* 36
whipped polenta, "seacoast" mushrooms,
barolo braising-jus, gremolata

WOOD FIRED SALMON* *gf* 29
ribollita stew, winter greens, salmoriglio

MARKET FISH* *gf* 36
roasted heirloom tomatoes, castelvetro olives,
roasted peppers, olive oil

buena come il pane!

SALUMI & FORMAGGI

pepperoncini, olives, roasted red peppers, fresh baked cibatta bread

3 for \$19 • 5 for \$29

salumi

PROSCIUTTO DI PARMA
SWEET SOPPRESSATA
SPICY SOPPRESSATA
FINOCCHIONA SALAMI
CACCIATORINI SAUSAGE
NDUJA SALAMI
MORTADELLA

formaggi

ROBIOLA
GORGONZOLA DOLCE
PECORINO ROMANO
PARMIGIANO-REGGIANO
PROVOLONE | FONTINA
FRESH MOZZARELLA
BUFALA MOZZARELLA
RICOTTA | BURRATA

PASTA

gluten free pasta 4

RIGATONI ALLA VODKA 25
pancetta, tomato-vodka cream sauce

PAPPARDELLE RUSTICA 26
chicken sausage, tomatoes, potatoes, arugula,
roasted garlic, fennel pollen

RICOTTA GNOCCHI 26
slow braised short rib ragu, stracciatella cheese

LINGUINE & CLAMS 27
roasted heirloom tomatoes, garlic, shallots,
chili flake, focaccia crumbs, bottarga

WOOD-FIRED "100 LAYER"
LASAGNA 26
bolognese, béchamel, ricotta, pesto

BUCATINI *v* 25
cacio e pepe, butternut squash, amaretti, sage

CULURGIONES *v* 24
sardinian potato dumpling, pomodoro sauce,
pecorino sardo, basil pangratatto

FETTUCINE LIMONE 28
shrimp, zucchini, roasted garlic, sesame,
pecorino

WOOD-FIRED PIZZA

substitute with gluten free crust 5

red

CLASSIC *v* 18
san marzano, oregano, mozzarella

MARGHERITA *v* 18
san marzano, fresh mozzarella, basil, evoo

SWEET & SPICY 19
san marzano, fresh mozzarella,
spicy pepperoni, hot honey

THREE LITTLE PIGS 19.5
san marzano, sweet sausage, pancetta,
smoked bacon, fresh mozzarella,
pecorino romano

VERDURA *v* 19
san marzano, provolone, roasted red peppers,
red onions, eggplant, spinach, roasted garlic

white

GET FIGGY WITH IT 19.5
prosciutto di parma, fig jam, fresh ricotta,
mozzarella, arugula, gorgonzola, balsamic

ABRUZZI 19.5
crumbled sausage, broccoli rabe,
mozzarella, fresh ricotta, pecorino romano,
crushed red pepper

BURRATA *v* 19.5
mozzarella, roasted tomato, red onion,
roasted pepper, roasted garlic, basil, oregano

POTATO & BACON 19.5
yukon gold, pancetta, fontina, stracciatella,
caramelized onions, roasted garlic, rosemary

MARCO POLLO 19.5
chicken sausage, roasted garlic, fontina,
bufala mozzarella, pickled red onions, basil

PANINI

served with hand-cut fries

substitute with: truffle fries, field greens salad, or caesar salad 4
gluten free bread 4

CHICKEN PANINI 19
grilled chicken, prosciutto, fresh mozzarella,
roasted peppers, red onions, basil aioli,
fresh baked flatbread

CAPRESE PANINI *v* 18
heirloom tomatoes, roasted red peppers,
fresh mozzarella, arugula, balsamic, pesto mayo,
fresh baked flatbread

BURRATA BURGER* 19
prime blend, arugula, crispy onions,
cherry pepper aioli, brioche bun

MORTADELLA PANINI 17
stracciatella cheese, pistachio,
fresh baked flatbread

FILET MIGNON PANINI* 24
tomatoes, fresh mozzarella, arugula,
garlic parmigiano, crispy onions,
fresh baked flatbread

mangia con le mani!

INSALATE

FIELD GREENS 16
cucumbers, tomatoes, red onions, olives,
pepperoncini, grana padano, croutons,
creamy roasted garlic dressing

CHARRED CAESAR 15
chopped romaine, garlic croutons, parmigiano,
aged balsamic, caesar dressing

LITTLE GEM 17
local lettuce, avocado, bacon, roasted tomatoes,
crispy onions, gorgonzola dressing

INVERNO *v* 16
local greens, farro, roasted butternut, pear,
gorgonzola, pistachios, pickled onions,
white balsamic vinaigrette

SICILIAN ARUGULA *gf* 16
local greens, sicilian oranges, fennel, red onions,
castelvetro olives, toasted pistachios,
creamy italian vinaigrette

ADD

organic grilled chicken 7 | chicken cutlet 8 | shrimp 12 | salmon* 12 | steak* 12

*Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement.
The following ingredients are present in our establishment: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soybean, Sesame.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SH-10/16/25

gf - gluten free / v - vegetarian / v+ - vegan | inquire about gluten free modifications