

Antipasti/ Appetizers

Insalata di Mare marinated octopus, shrimp, cuttlefish, clams, served with celery, carrots, yellow and red bell peppers, mixed greens, olives, capers, and Italian parsley 16

Bresaola = Italian air-dried, salted beef

- ⓧ **Zucchina Ripiena** baked zucchini squash filled with ricotta, tuna, anchovies, capers, onion, pine nuts, and Parmigiano Reggiano 9.5
- ⓧ **Funghi Ripieni** baked mushrooms filled with sautéed mushrooms, Parmigiano Reggiano, and Italian Parsley 9.5
- ⓧ **Verdura alla Griglia** fresh grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with freshly shaved Parmigiano Reggiano, and aged Balsamic Vinegar 9.5
- ⓧ **Caprese** fresh mozzarella, cluster tomatoes, EVOO, fresh basil 14
- Crudo e Burrata** Prosciutto di Parma served with fresh burrata cheese 16
- Bresaola, Rucola e Grana** paper thin slices of Bresaola (Italian air-dried and salted beef) served with arugula, fresh mushrooms, cracked black pepper, and freshly shaved Parmigiano Reggiano 17

Zuppe/ Soups

Made from scratch daily with seasonal vegetables. Served with cracked black pepper, freshly shaved Parmigiano Reggiano, and croutons

Large 5.5 /Small 4

- ⓧ **Zuppa di verdure** seasonal vegetable soup
- Zuppa della Settimana** special soup of the week

Pasta

Includes a choice of small soup or mixed greens salad

- ⓧ **Penne Pomodoro** penne with tomato sauce 10
- ⓧ **Penne all'Arrabbiata** penne with spicy tomato sauce 10
- Spaghetti Amatriciana** spaghetti with tomato sauce, onion, and bacon 12
- Spaghetti Carbonara** spaghetti with crispy bacon, tossed in an egg and Parmigiano Reggiano white sauce and finished with cracked black pepper 12
- Penne Capresi** penne with fresh basil pesto sauce, cherry tomatoes, and our local fresh mozzarella 13.50
- Penne con Gamberi** penne with shrimp, cherry tomatoes, Italian Parsley, and cream 15
- Penne Broccoli** penne with broccoli, cherry tomatoes, anchovies, and EVOO 12
- Linguine con Pesto** linguine with fresh basil pesto sauce 13
- Gnocchi Ragù** potato gnocchi with slowly simmered ragù 13
- Gnocchi 4 formaggi** potato gnocchi with a Gorgonzola, Grana, Pecorino, and Feta 13
- Gnocchi Pesto** potato gnocchi with fresh basil pesto sauce 13

Prosciutto di Parma = Italian dry-cured ham from Parma

Insalate/Salads

All of our salads are served with our house made dressing and freshly baked bread

Sicilia cabbage, orange segments, sweet white onion, and Kalamata olives **9.50**

Pollo Rosmarino rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, tomatoes **9.50**

Garden baby greens, cucumbers, carrots, tomatoes **7.50**

Mantovana grilled chicken, romaine lettuce, pine nuts, raisins, pomegranate, aged Balsamic Vinegar **10**

Farro farro (emmer wheat), fresh local mozzarella cheese, cherry tomatoes, arugula, mixed greens **10**

Gamberi mixed greens, shrimp **10**

Farro (emmer wheat),
an ancient varieties
of grain:
high in protein,
fiber, minerals and
low in fat.
When combined with
legumes farro makes a
complete protein.

Secondi / Entrees

Choice of two sides: small salad, grilled or steamed vegetables, roasted potatoes

Tagliata di Pollo con Verdure sliced grilled chicken, fresh grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with shaved Parmigiano Reggiano, and aged Balsamic Vinegar **10**

Scaloppina pork or chicken loin **15**

With mushrooms

With lemon

With Marsala wine or Balsamic Vinegar

Cotoletta di Pollo chicken cutlet **15**

Tagliata, Rucola e Parmigiano steak slices with arugula and freshly shaved Parmigiano Reggiano **18**

Barramundi alla Griglia Asian fish bass grilled, and finished with EVOO, lemon and garlic **17**

Pesce in Guazzetto sautéed clams, mussels, octopus, calamari, cherry tomatoes, served with plain bruschetta **17**

EVOO:
Extra Virgin
Olive Oil

Eatalian Pizzatm ← distinctive original Eatalian dish with registered trademarks

No customization in any of the Eatalian Pizza

Rock tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon 13

Gitana tomato sauce, mozzarella, fresh mushrooms, cherry tomatoes, Speck, Parmigiano Reggiano 13

① **Giuditta** tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, arugula 13

8 Gi Rock Pizza with sautéed mushrooms, Ham, Italian sausage, artichokes 15

Brando half calzone with ham and half Rock 15

Pizman tomato sauce, mozzarella, Speck, porcini, gorgonzola, bacon 14.5

Calzone Roger tomato sauce, mozzarella, porcini, Prosciutto di Parma 15

Scagliarini tomato sauce, mozzarella, arugula, Prosciutto di Parma, shaved Parmigiano Reggiano 16

Soul tomato sauce, mozzarella, rosemary chicken 11.5

EnjoEat Bresaola, arugula, and shaved Parmigiano Reggiano 16

Mimmo Prosciutto di Parma, arugula, and fresh local burrata cheese 16.5

Speck is a type of Italian Prosciutto (Ham): a smoked dry-cured meat made with the best and leanest legs of pork

Traditional Pizza

① **Marinara** tomato sauce, garlic, oregano 8.5

① **Margherita** tomato sauce, mozzarella 9.5

Mushrooms tomato sauce, mozzarella, sautéed mushrooms 11.5

Prosciutto Cotto tomato sauce, mozzarella, ham 11.5

Napoli tomato sauce, mozzarella, anchovies, oregano 11.5

① **Carciofi** tomato sauce, mozzarella, artichokes 11.5

Gibo tomato sauce, mozzarella, Italian sausage 11.5

Romana tomato sauce, mozzarella, anchovies, oregano, capers 11.5

Diavola tomato sauce, mozzarella, spicy salami 11.5

① **Speciale** tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil 12.5

① **Verdure** tomato sauce, mozzarella, grilled vegetables 13

Capricciosa tomato sauce, mozzarella, ham, Italian sausage, sautéed mushrooms 13.5

Calzone tomato sauce, mozzarella, ham, sautéed mushrooms 12.5

Tuna and Onion tomato sauce, mozzarella, tuna, onions 12.5

4 formaggi tomato sauce, mozzarella, Parmigiano Reggiano, Gorgonzola, Pecorino, Feta 13

① **Greek** tomato sauce, mozzarella, Feta cheese, Kalamata olives 12.5

Prosciutto Crudo tomato sauce, mozzarella, Prosciutto di Parma

① 14

Sottobosco tomato sauce, mozzarella, assorted mushrooms 14

Frutti di Mare tomato sauce, mozzarella, seafood 14.5

Additional Prosciutto di Parma or Bresaola 4.5

Any other additional topping 2

Drinks

Draft Sodas unsweetened Ice Tea, Cola, Lemonade, and Bloody Orange 2.5
Bottled Sodas 2.5
Espresso 1.95
Espresso Macchiato 1.95
Double Espresso 2.95
Cappuccino 2.95
Double Cappuccino 3.95
Latte 2.95
Double Latte 3.95
Hot Tea 2.25
Coffee 2.25
San Pellegrino (sparkling bottled water) small 2.25 large 4.5
Panna (large bottled flat water) 4.5
Dasani (small bottled flat water) 1.75

Beers

Draft Beers small 4.5 large 6

Moretti

Moretti la Rossa

Bottled Beers

32 Curmi, Audace, Oppale, Admiral 19

Allagash White 7.5

Chimay Triple White 9

Mission 6

Scrimshaw 6

32 is an
Italian Artisan
Beer Brand

Ⓥ = vegetarian plate

We will make our best effort to accommodate allergies, but be aware, our kitchen handle nuts, wheat and dairy products every day.

Cork Charge 15

Please no substitutions or alterations to the Trademarked Eatalian Pizza

Antipasti/ Appetizers

- ① **Formaggi Misti** imported cheese: Toma Piemontese, Pecorino Toscano, Gorgonzola Dolce, Pecorino sardo, Parmigiano Reggiano, and Formaggio al Tartufo served with fruit preserves 13
- Carpaccio di polipo, tonno e spada** paper thin slices of Sashimi-grade octopus, tuna and swordfish, finished with pink and green crunched pepper, garlic, Italian parsley, celery, bay leaf, and juniper berry 14.5
- Antipasto di Mare** shrimp cocktail (cocktail sauce, shrimp, mixed greens), mussels, clams, octopus, crabmeat and potatoes 15
- Involtini di Melanzana al Radicchio** eggplants rolls, bacon, Stracchino cheese, leek, and Trevigiana sauce 9
- Affettati Misti con Sottoli all'Italiana** a selection of Prosciutto di Parma, Salame, Parmigiano Reggiano, Bresaola, Mortadella, mozzarella, and vegetables pickled in oil 13
- Tartare di Gamberi e Avocado** fresh sashimi-grade shrimp, avocado, on a bed of iceberg lettuce 14

Mortadella =
Italian cold-cut flavored
with spices

Prosciutto di Parma =
Italian dry-cured ham
from Parma

Speck is a type of
Italian Prosciutto (Ham):
a smoked dry-cured meat
made with the best and
leanest legs of pork

Zuppe/ Soups

Made from scratch daily with seasonal vegetables.

Served with cracked black pepper, freshly shaved Parmigiano Reggiano and croutons

Large 5.5 / Small 4

① **Zuppa di verdure** seasonal vegetable soup

Zuppa della Settimana special soup of the week

Pasta Secca/ Dried Pasta

① **Penne Pomodoro** penne with tomato sauce 10

Penne Arrabbiata penne with spicy tomato sauce 10

Spaghetti Amatriciana spaghetti with tomato sauce, onion and bacon 12

Spaghetti Carbonara spaghetti with crispy bacon, tossed in an egg and Parmigiano Reggiano white sauce and finished with cracked black pepper 12

① **Penne Capresi** penne with fresh basil pesto sauce, cherry tomatoes, and local fresh mozzarella 13.5

Penne con Gamberi penne with shrimp, cherry tomatoes, Italian parsley, and cream 15

Spaghetti Vongole e Bottarga spaghetti with bottarga (roe), clams, garlic and Italian Parsley 17

Spaghetti Scoglio spaghetti with clams, mussels, octopus, squid, garlic, Italian Parsley, and tomatoes 20

Risotto Gamberetti risotto with shrimp, saffron, and arugula 15

① **Risotto Radicchio e Taleggio** risotto with a Taleggio cheese, Speck and Trevigiana sauce 13.5

Bresaola = Italian air-dried, salted beef

Paste della Casa/ Fresh Eatalian Pasta

Tortelli Verdi ravioli stuffed with spinach, ricotta and bacon, in a butter and sage sauce or with bacon sauce 14

① **Tortelli di Zucca** butternut squash ravioli in a butter and Parmigiano Reggiano sauce or in a bacon sauce 14

Tortelli al Radicchio e Speck ravioli stuffed with Speck, Formaggio Di Fossa cheese, & Treviso in a butter and Speck sauce 14

① **Lasagne alle Verdure** baked lasagna with mixed vegetables, besciamella sauce, eggplants, and Parmigiano Reggiano 14

Tagliatelle al Ragù tagliatelle with ragù (meat sauce) 13

① **Tagliatelle con Funghi** tagliatelle with porcini, fresh mushrooms, and cream 13

Gnocchi al Ragù potato gnocchi with ragù (meat sauce) 13

① **Gnocchi al Pesto** potato gnocchi with basil pesto 13

① **Gnocchi ai 4 formaggi** potato gnocchi with Gorgonzola, Grana, Pecorino, and Feta 13

① **Gnocchi Spinaci** ricotta gnocchi, spinach and Taleggio Cheese 13

Insalate/Salads

All of our salads are served with our house made dressing and freshly baked bread

- ① **Sicilia** cabbage, orange segments, sweet white onion, and Kalamata olives **9.50**
Pollo al Rosmarino rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, tomatoes **9.50**
- ① **Garden** baby greens, cucumber, carrot, tomato **7.50**
Mantovana grilled chicken, romaine lettuce, pine nuts, raisins, pomegranate, and aged Balsamic Vinegar **10**
Pollo alle Mandorle grilled chicken, almonds, romaine lettuce, cherry tomatoes, and soy bean sprouts **10**
- ① **Farro** farro (emmer wheat), fresh local mozzarella cheese, cherry tomatoes, arugula and mixed greens **10**
Gamberi mixed greens, shrimp **11**

Farro (emmer wheat),
an ancient varieties of grain:
high in protein, fiber, minerals
and low in fat.
When combined with legumes farro
makes a complete protein.

Secondi di Carne/ Meat

All our meats are served with a small mix greens salad

Filetto all'Aceto Balsamico beef fillet grilled with Balsamic Vinegar 19.50

Filetto al Pepe Verde grilled beef fillet finished with a green pepper sauce 19.50

Filetto ai Porcini grilled beef fillet with porcini mushrooms 19.50

Filetto alla Griglia grilled beef fillet 18

Tagliata con Cipolla in Agrodolce sliced beef fillet with red onions, Balsamic Vinegar and thyme 18

Scaloppina pork or chicken loin 15

With mushrooms

With lemon

With Marsala wine or Balsamic Vinegar

EVOO:
Extra Virgin Olive Oil

Secondi di Pesce/ Fish

All our meats are served with a small mix greens salad

Tonno in Crosta di Pistacchi tuna fillet baked and breaded with sundried tomatoes, pistachio, and bread crumbs 18

Cacciucco alla Livornese octopus, squid, Asian bass fish, calamari, clams, mussels, shrimp, sautéed with tomato sauce and served with plain bruschetta 19

Salmone Marinato al Forno marinated salmon fillet baked with lemon, thyme, anise, pink pepper, fennel, sliced almonds, bread crumbs, paprika, and Italian parsley 17

Barramundi al cartoccio Asian fish bass cooked with potatoes, capers, Kalamata olives, fresh cherry tomato, celery and Italian parsley 18

Contorni/Sides

small salad, grilled or steamed vegetables, roasted potatoes 4

Eatalian Pizzatm ← distinctive original Eatalian dish with registered trademarks

No customization in any of the Eatalian Pizza

Rock tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon 13

Gitana tomato sauce, mozzarella, fresh mushrooms, cherry tomatoes, Speck, Parmigiano Reggiano 13

Ⓟ **Giuditta** tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, arugula 13

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Soul tomato sauce, mozzarella, rosemary chicken 11.5

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Traditional Pizza

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Ⓟ **Margherita** tomato sauce, mozzarella 9.5

Ⓟ **Mushrooms** tomato sauce, mozzarella, sautéed mushrooms 11.5

Prosciutto Cotto tomato sauce, mozzarella, ham 11.5

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Diavola tomato sauce, mozzarella, spicy salami 11.5

Ⓟ **Speciale** tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil 12.5

Ⓟ **Verdure** tomato sauce, mozzarella, grilled vegetables 13

Capricciosa tomato sauce, mozzarella, ham, Italian sausage, sautéed mushrooms 13.5

Calzone tomato sauce, mozzarella, ham, sautéed mushrooms 12.5

Tuna and Onion tomato sauce, mozzarella, tuna, onions 12.5

4 formaggi tomato sauce, mozzarella, Parmigiano, Gorgonzola, Pecorino, Feta 13

Ⓟ **Greek** tomato sauce, mozzarella, Feta cheese, Kalamata olives 12.5

Prosciutto Crudo tomato sauce, mozzarella, Prosciutto di Parma 14

Ⓟ **Sottobosco** tomato sauce, mozzarella, assorted mushrooms 14

Frutti di Mare tomato sauce, mozzarella, seafood 14.5

Additional Prosciutto di Parma or Bresaola 4.5

Any other additional topping 2

Dolci/Desserts Classici

Everything freshly baked!

Tiramisu sponge-cake dipped in espresso and layered in a mascarpone cheese cream 6
Millefoglie flaky puff pastry layered with rich vanilla and chocolate cream 6
House Cake biscotti dipped in espresso and layered with delicate cocoa cream and white cream 6
Pineapple Tart traditional tart filled with cream, pineapple 4.5
Peach Tart baked tart filled with cream and peaches 4.5
Crostata traditional Italian baked tart, made of friable dough and filled with natural fruit preserves 4.5
Meringata meringue layered with cream 4.5
Panna Cotta lightly sweetened cold dessert made with cooked cream and served with caramel or berry syrup 6
Sacher Torte simple, dense chocolate cake with a thin layer of fruit jam served with whipped cream 6
Crema Catalana custard base topped with hard caramel 6
Affogato al caffe vanilla gelato with espresso poured on top 6
Profitterol al Cioccolato a light pastry shell filled with cream and covered with chocolate 6

Dolci/Desserts Espresso

Croissant 2.75
Bignola baked cream puff filled with vanilla cream or chocolate cream or fresh fruit and cream 2.75
Sfoglia alla frutta puff pastry envelop filled with cream and topped with fruit 2.75
Cannellino hollow puff pastry cone filled with cream 2.75
Biscotti selection of homemade cookies 3
Mignons selection of bite size pastries 3

Gelato

Biscotto (Cookie) - Spagnola (Vanilla and cherries) - Coconut - Banana - Frutti di Bosco (Berries) - Panna Cotta - Vanilla - Malaga (Rhum raisin) - Green Apple - Mint - Chocolate - Pistacchio- Hazelnut - Strawberry - Lemon - Stracciatella (Chocolate Chips) - Cappuccino - Cream Caramel - Bacio (Hazelnut and Chocolate) - Mango

Small cup - one flavor 2.95 - two flavors 3.2

Medium cup (one or two flavors) 3.95

Large cup (one, two or three flavors) 4.95

Cone one flavor 2.95 - two flavors 3.2

Brioche con gelato 4.95

All of our desserts and gelato are made daily. Please ask what is available today.

Drinks

Draft Sodas unsweetened Ice Tea, Cola, Lemonade, and Bloody Orange 2.5

Bottled Sodas 2.5

Espresso 1.95

Espresso Macchiato 1.95

Double Espresso 2.95

Cappuccino 2.95

Double Cappuccino 3.95

Latte 2.95

Double Latte 3.95

Hot Tea 2.25

Coffee 2.25

San Pellegrino (sparkling bottled water) **small 2.25 large 4.5**

Panna (large bottled flat water) **4.5**

Dasani (small bottled flat water) **1.75**

Beers

Draft Beers small **4.5** large **6**

Moretti

Moretti la Rossa

Bottled Beers

32 Curmi, Audace, Oppale, Admiral **19**

Allagash White 7.5

Chimay triple white 9

Mission 6

Scrimshaw 6

32 is an
Italian Artisan
Beer Brand

(V) = **vegetarian plate**

We will make our best effort to accommodate allergies, but be aware, our kitchen handle nuts, wheat and dairy products every day.

Cork Charge 15

Please no substitutions or alterations to the Eatalian Pasta and the Trademarked Eatalian Pizza

Sparkling

Price (Glass/Bottle)

Bellussi

Prosecco/ Veneto 12/45

Le due torri

Ribolla Gialla/ Friuli 12/45

Bortolomiol Rosè

2012, Pinot Noir/ Veneto 12/45

Casali Borgo del Boiardo Lambrusco Rosè

2010, Salamino, Marani, Maestri/ Emilia Romagna 8/30

White wine

Le Marsure

2011, Pinot Grigio/ Friuli 9/35

Bianco Fiordaliso Roccafiore

2012, Grechetto 85%, Trebbiano 15%, Umbria, 10/37

La Berta Albana di Romagna

2012, Albana/ Emilia Romagna 12/45

Benanti Etna Bianco

2011, Carricante/ Sicilia 11/40

Pieropan Soave

2012, Garganega 70%, Trebbiano di Soave 30%/ Veneto 12/45

Red wine

Ascheri Barolo

2009, Nebbiolo/ Piemonte 18/70

Gallina Barbera D'Alba

2009, Barbera/ Piemonte 10/40

Tenute Chiaramonte Muro Sant'Angelo

2009, Primitivo/ Puglia 14/55

La Berta

2012, Sangiovese/ Emilia Romagna 10/40

Toscolo Chianti Classico

2010, Sangiovese Toscana/ Toscana 11/42

Casali Pra di Bosso Lambrusco (sparkling)

2010, Marani, Salamino, Montericco/ Emilia Romagna 8/30

Campagnola Amarone

2009, Corvina, Rondinella, Molinara/ Veneto -/75

Torre Guelfa Brunello di Montalcino

2008, Sangiovese Toscana/ Toscana -/70

Terrabianca Campaccio (Supertuscan)

2009, Sangiovese 70%, Cabernet 30%/ Toscana -/78

Dessert

Marcarini Moscato D'Asti 2012, Moscato/ Piemonte 9/35

Badia di Morrone Vin Santo 2008, Trebbiano 70%, Malvasia Bianca 15%, Colombana 15%/ Toscana 14/80

House wines

Cantina di Gambellara (white) Prosecco 6(glass)/16(1/2L)/30(1L)

Cantina di Gambellara (red) Cabernet 6(glass)/16(1/2L)/30(1L)

Super Tuscan are a category of Tuscan wines. Ignanello is the first Super Tuscan

Amarone is a rich Italian dry red wine. A full-bodied wine with very little acid.

The name Brunello means brown, and describes the deep brown color of its grapes

Panini e Tramezzini

All of our breads are baked daily in-house, while our mozzarella is made at our Eatalian Cafe in Gardena. Panini and Tramezzini include a choice of soup, small salad, grilled or steamed vegetables, and roasted potatoes

Pizza al Taglio 3

- ⓧ **Margherita** tomato sauce, mozzarella
- Ham** tomato sauce, mozzarella, ham
- Capricciosa** ham, mushrooms and sausage
- ⓧ **Verdure** tomato sauce, mozzarella, grilled vegetables

Thin Crust Pizza

(served folded) 3

- ⓧ **Margherita** tomato sauce, mozzarella
- Capricciosa** tomato sauce, mozzarella, ham, mushrooms and sausage
- Gitana** tomato sauce, mozzarella, fresh mushrooms, cherry tomatoes, Speck, Parmigiano Reggiano
- Rock** tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon
- ⓧ **Verdure** tomato sauce, mozzarella, grilled vegetables

Piadina 8

Prosciutto Prosciutto di Parma, Stracchino cheese, arugula

- ⓧ **Stracchino** Stracchino cheese, arugula
- ⓧ **Verdure** grilled vegetables, local fresh mozzarella
- ⓧ **Nutella** nutella

Tramezzini 5

Prosciutto Prosciutto di Parma, Russa spread
Tonno tuna, baby green, tomato, tuna spread
Salmon salmon, baby green, salmon spread
Gamberetti shrimp, baby green, shrimp spread

- ⓧ **Erbazzone** puff pastry filled with spinach, Parmigiano Reggiano, EVOO, garlic 3

- ⓧ **Focaccia** 3
Tomatoes,
Olives,
Grilled vegetables
Rosemary
Onion

*EVOO:
Extra Virgin Olive Oil*

Gnocco Farcito Prosciutto di Parma or mortadella 7

Panino al Crudo Prosciutto di Parma, mozzarella, and tomatoes in baguette bread 10.50

Panino al Tonno tuna, fresh mozzarella, onion, baby greens, tomatoes, and tuna spread in baguette bread 10

- ⓧ **Panino alle Verdure** grilled vegetables, fresh local mozzarella, and chives spread in baguette bread 9

Panino Speck e Fontina Speck, Fontina, mushrooms spread, in American bread 9

- ⓧ **Panino con Frittata di Verdure** vegetables omelette in ciabatta bread 9

Panino al Cotto ham and Russa spread in American bread 9

Panino Caprese fresh mozzarella, baby greens, and tomatoes in baguette bread 9

Panino con Cotoletta chicken cutlet in ciabatta bread 10

*Piadina =
thin flatbread
from the
Romagna region.*

*Prosciutto di Parma =
Italian dry-cured ham
from Parma*

*healthy Panini and
sandwich spreads
- NO MAYO -
made with soy milk,
oil, salt and lemon*

Insalate/Salads

All of our salads are served with our house made dressing and freshly baked bread



Sicilia cabbage, orange segments, sweet white onion, Kalamata olives **9.50**

Pollo al Rosmarino rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, tomatoes **9.50**

Garden baby greens, cucumbers, carrots, tomatoes **7.50**

Mantovana grilled chicken, romaine greens, pine nuts, raisins, pomegranate, aged Balsamic Vinegar **10**

Pollo alle Mandorle grilled chicken, almonds, romaine greens, cherry tomatoes, soy bean sprouts **10**

Farro farro (emmer wheat), fresh local mozzarella cheese, cherry tomatoes, arugula, mixed greens **10**

Gamberi mixed greens, shrimp **11**

Farro (emmer wheat), an ancient varieties of grain: high in protein, fiber, minerals and low in fat. When combined with legumes farro makes a complete protein.

Zuppe/Soups

Made from scratch daily with seasonal vegetables. Served with cracked black pepper, freshly shaved Parmigiano Reggiano and croutons

Large 5.50/ Small 4.00



Zuppa di verdure seasonal vegetable soup

Zuppa della Settimana special soup of the week

Drinks

Draft Sodas unsweetened Ice Tea, Cola, Lemonade, and Bloody Orange **2.5**

Bottled Sodas **2.5**

Espresso **1.95**

Espresso Macchiato **1.95**

Double Espresso **2.95**

Cappuccino **2.95**

Double Cappuccino **3.95**

Latte **2.95**

Double Latte **3.95**

Hot Tea **2.25**

Coffee **2.25**

San Pellegrino (sparkling bottled water) small **2.25** large **4.5**

Panna (large bottled flat water) **4.5**

Dasani (small bottled flat water) **1.75**

= vegetarian plate

We will make our best effort to accommodate allergies, but be aware, our kitchen handle nuts, wheat and dairy products every day.

Everything freshly baked! **Dolci/Desserts Classici**

- Tiramisu** sponge-cake dipped in espresso and layered in a mascarpone cheese cream 6
- Millefoglie** flaky puff pastry layered with rich vanilla and chocolate cream 6
- House Cake** biscotti dipped in espresso and layered with delicate cocoa cream and white cream 6
- Pineapple Tart** tart filled with cream, pineapple 4.5
- Peach Tart** baked tart filled with cream and peaches 4.5
- Crostata** traditional Italian baked tart, made of friable dough and filled with natural fruit preserves 4.5
- Meringata** meringue layered with cream 4.5
- Panna Cotta** lightly sweetened cold dessert made with cooked cream and served with caramel or berry syrup 6
- Sacher Torte** simple, dense chocolate cake with a thin layer of fruit jam served with whipped cream 6
- Crema Catalana** custard base topped with hard caramel 6
- Affogato al caffe** espresso poured on top of vanilla gelato 6
- Profitterol al Cioccolato** a light pastry shell filled with cream and covered with chocolate 6

Ask about the special

Dolci/Desserts Espresso

- Croissant** 2.75
- Bignola** baked cream puff filled with vanilla cream or chocolate cream or fresh fruit and cream 2.75
- Sfoglia alla frutta** puff pastry envelop filled with cream and topped with fruit 2.75
- Cannellino** hollow puff pastry cone filled with cream 2.75
- Biscotti** selection of homemade cookies 3
- Mignons** selection of bite size pastries 3

Gelato

Biscotto (Cookie) - Spagnola (Vanilla and cherries) - Coconut - Banana - Frutti di Bosco (Berries) - Panna Cotta - Vanilla - Malaga (Rhum raisin) - Green Apple - Mint - Chocolate - Pistacchio- Hazelnut - Strawberry - Lemon - Stracciatella (Chocolate Chips) - Cappuccino - Cream Caramel - Bacio (Hazelnut and Chocolate) - Mango

- Small cup - one flavor 2.95 - two flavors 3.2
- Medium cup (one or two flavors) 3.95
- Large cup (one, two or three flavors) 4.95
- Cone one flavor 2.95 - two flavors 3.2
- Brioche con gelato 4.95

All of our desserts and gelato are made daily. Please ask what is available today.