

PIZZA

MARGHERITA Tomato, mozzarella, basil	10
da NAPOLI Tomato chunks, mozzarella, grana padano, garlic, oregano	11
MARINARA Tomato, mozzarella, basil, capers, anchovies, olives	11
SAN GIORGIO Tomato, mozzarella, spicy soppressata, black olives	12
AMERICANA Tomato, mozzarella, pepperoni, mushroom, green peppers	13
DIAVOLA Tomato, mozzarella, spicy calabrese salami, roasted red peppers	13
PUZZI Tomato, mozzarella, spicy Italian sausage, gorgonzola, onions	12
CAPRICCIOSA Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	14
CAPRESE Cherry tomatoes, bocconcini, arugula, grana padano	12
QUATTRO STAGIONI Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	12
di NICOLINO Tomato, fior di latte, arugula, prosciutto di parma	14
POLLO Tomato, mozzarella, grilled chicken, pancetta	13
PATATE + SALSICCIA Mozzarella, gorgonzola, potatoes, spicy Italian sausage	13
SAN MATTEO Mozzarella, spicy Italian sausage, rapini, garlic	12
GORGONZOLA Mozzarella, gorgonzola, fresh pears, walnuts, honey	13
SALMONE Smoked salmon, red onions, capers, Italian cream	14
CALZONE	
ROASTED VEG Tomato sauce, mozzarella, zucchini, mushrooms, onion, black olives	14
ITALIAN SAUSAGE Tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata	14

ANTIPASTO

POLENTA FRIES with gorgonzola dip	6
POLPETTINE with tomato sauce	6
POMODORI Bruschetta	4
Mozzarella di bufala, seasonal tomatoes, basil, extra-virgin olive oil, balsamic vinegar	13
Seasonal tomatoes, red onions, black olives, basil, oregano, extra-virgin olive oil, balsamic vinegar	8
FUNGHI Grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, balsamic vinegar	10
CARPACCIO Thinly sliced raw beef, arugula, shavings of parmigiano reggiano, extra-virgin olive oil, lemon juice	9
Thinly sliced raw tuna, sliced fennel + orange, extra-virgin olive oil, lemon juice	9
ZUCCHINI + MELANZANE + CARCIOFI Deep fried zucchini + artichokes with roasted red pepper aioli and lemon lime aioli	9
Baked eggplant layered with melted bocconcini, parmigiano in a light tomato	8
Deep fried zucchini flowers with ricotta + parmigiano (seasonal)	9
Grilled eggplant, zucchini, roasted peppers, radicchio, endive, extra-virgin olive oil, balsamic drizzle	8
Stone-oven baked artichoke stuffed with parmigiano + Italian parsley (seasonal)	8
PESCE Grilled whole calamari, mixed greens, diced tomatoes extra-virgin olive oil, lemon juice	9
Black tiger shrimp in a spicy wine garlic tomato sauce	10
Deep fried baby squid rings garlic mayo + spicy marinara dips	9
Mediterranean clams + mussels with diced potatoes in a spicy wine and garlic tomato sauce	9
SALUMERIA	
SALUMI Prosciutto, capocollo, salsiccia calabrese homemade taralli + olives	15
PROSCIUTTO + FORMAGGIO Prosciutto, hot salami, Italian cheeses, caponata + olives	14
FORMAGGI A selection of soft and hard Italian cheeses, walnuts + honey peppered pineapple	13

Whole wheat pizza available

cibo
WINE BAR

INSALATE

VERDE

Organic mixed greens, balsamic vinegar, extra-virgin olive oil 6

Insalata Cesare with croutons, bacon, parmigiano, lemon, extra-virgin olive oil 7

Kidney beans, Italian tuna, red onions, tomatoes, organic mixed greens, lemon, extra-virgin olive oil 7

Radicchio + endive with cambozola, roasted red peppers, black olives, pine nuts, honey, balsamic vinegar, extra-virgin olive oil 8

Organic mixed greens, with sauteed shrimp, cherry tomatoes, lemon, extra-virgin olive oil 9

ARUGULA

Arugula, radicchio, endive, sliced portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil 7

Arugula, prosciutto di parma, shaved parmigiano reggiano, red wine vinegar, extra-virgin olive oil 9

Arugula, Italian tuna, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra-virgin olive oil 9

ZUPPE

STRACCIATELLA

Egg drop + spinach in a chicken broth with parmigiano reggiano 5

MINISTRONE

Zucchini, potatoes, beans, celery, carrots in a light spicy tomato broth 6

PASTA + FAGIOLI

White + Romano bean soup with pancetta, ditalini pasta + spicy tomato 6

RISOTTO

With fresh seasonal vegetables 15

With porcini mushrooms 16

With fresh clams, mussels, calamari, tiger shrimp 18

PASTA

PASTA FRESCA *HOMEMADE*

RAVIOLI

stuffed with aged ricotta cheese and Sicilian pesto in pink sauce (basil, pine nuts and sundried tomatoes) 15

GNOCCHI

with fresh tomato sauce + ricotta cheese 12

with gorgonzola cream sauce + parmigiano 13

LASAGNA

with mozzarella cheese + salumi in traditional Bolognese meat sauce + parmigiano 15

PAPPARDELLE

with slow cooked lamb ragu + pecorini shavings 15

PASTA

PASTA LUNGA

Capellini with tomato, fresh seasonal vegetables 12

Capellini with tomato, capers, anchovies + olives 12

Spaghetti with fresh tomato sauce, basil + garlic 12

Spaghetti carbonara - pancetta, egg yolk, parmigiano reggiano, Italian parsley 14

Linguine with grilled chicken, pesto, shavings of parmigiano reggiano, extra-virgin olive oil 15

Linguine with fresh clams in a white wine sauce or light tomato sauce 14

with fresh clams, mussels, calamari, tiger shrimp in a light tomato sauce 15

Fettucine with porcini mushrooms in a light cream sauce 14

Fettucine with shrimp, pesto, mascarpone cheese in a touch of tomato sauce 15

PASTA CORTA

Penne arrabiata - tomato, hot chillies + garlic 12

Penne in pink vodka cream sauce with pancetta 13

Rigatoni in traditional Bolognese meat sauce + parmigiano reggiano 14

Fusilli with chicken + mushrooms in a light cream sauce 15

Farfalle with cherry tomato, zucchini, bocconcini, black olives, prosciutto, basil, extra-virgin olive oil 14

Farfalle with spinach, capers, shavings of parmigiano reggiano, lemon, extra-virgin olive oil 14

Orecchiette with rapini, spicy Italian sausage, fontina, parmigiano, garlic, extra-virgin olive oil 15

Spelt and whole wheat pasta available

SECONDI

POLLO MATTONE

Roasted free range chicken, rosemary, garlic, sauteed spinach, roasted potatoes 22

VEAL MILANESE

Butterflied breaded veal chop, rapini, roasted potatoes 24

BISTECCA ALLA GRIGLIA

Grilled strip loin steak, arugula, roasted potatoes 26

CHIANTI BRAISED SHORT RIBS

10oz porcini crusted beef short ribs with a creamy gorgonzola polenta, and crispy onions 26

PESCE DEL GIORNO

Oven baked whole fish, lemon, parsley, extra-virgin olive oil, rapini, roasted potatoes MP

Please ask your server for our additional daily entrees.

COCKTAILS

APEROL SOUR 9

APEROL, STOLI VODKA, LEMON JUICE, SIMPLE SYRUP

POMTINI 9

PAMA POMEGRANATE LIQUEUR, STOLI ORANGE VODKA

PROFUMO ORIENTALE MARTINI 10

LYCHEE JUICE, ORANGE LIQUEUR AND GREY GOOSE VODKA

TROPICALE 10

MANGO NECTAR, LIME JUICE, MINT LEAVES, SIMPLE SYRUP,
BACARDI WHITE RUM

PASSIONE LATINA MARTINI 10

PASSION FRUIT NECTAR, PEACH SNAPS, SIMPLE SYRUP AND
JALAPEÑO INFUSED HANGAR ONE VODKA

MOJITO ITALIANO 10

DISARONNO AMARETTO, BACARDI SUPERIOR, LEMON JUICE, SIMPLE SYRUP,
MINT LEAVES

ESPRESSO MARTINI 10

ESPRESSO SHOT, STOLI VANILLA VODKA, KAHLÚA LIQUEUR

PARADISO MARTINI 10

LIMONCELLO, APEROL, GREY GOOSE VODKA, ORANGE JUICE

LA FRAGOLA MARGARITA 10

TOSCHI FRAGOLI LIQUEUR, TRIPLE SEC, CAZADORES TEQUILA,
LIME JUICE, SIMPLE SYRUP

DOLCE 10

DISARONNO AMARETTO, SOUR APPLE LIQUEUR, GREY GOOSE VODKA,
CRANBERRY JUICE, SPLASH OF LIME

BELLA DONNA 10

LYCHEE FRUIT, TOSCHI FRAGOLI LIQUOR, PROSECCO

IL BACIO 9

DISARONNO AMARETTO, ORANGE JUICE, PEACH PUREE, PROSECCO

PRICES DO NOT INCLUDE APPLICABLE TAXES OR GRATUITIES