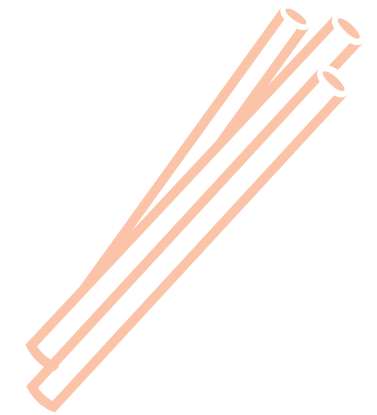


## Pastas



### SPAGHETTI POMODORO \$10

tomato, garlic, basil



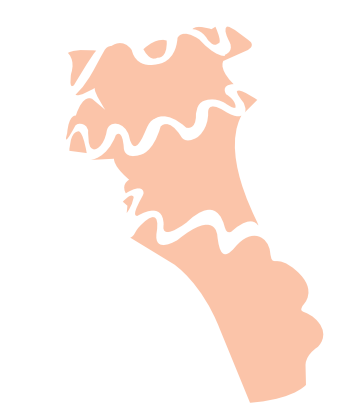
### BUCATINI ARRABBIATA \$12

cherry tomato, hot cherry pepper, parsley



### ZUCCA VODKA \$11

tomato, caramelized onion, vodka, cream, basil



### CAMPANELLE PESTO \$12

basil, garlic, parmigiano-reggiano, pignoli nut, red pepper



### PACCHERI BOLOGNESE \$13

beef, pancetta, carrot, thyme, rosemary, milk

## Substitute

Zucchini Noodles + \$1

Gluten Free Pasta + \$2

## Focaccia Sandwiches

### PANCETTA \$11

pancetta onion jam, mozzarella, arugula **PRESSED**

### CAPRESE \$10

house-made mozzarella, raw tomato sauce, basil  
**PRESSED**

### SICILIAN TUNA \$11

green goddess sicilian tuna, celery, giardiniera

## Salads

### ARUGULA \$6 / \$9

tomato, pecorino, white balsamic vinaigrette

### CAESAR \$7 / \$10

radicchio blend, focaccia croutons, parmigiano-reggiano, lemon caesar

### VERDE \$13

green goddess sicilian tuna, radicchio blend, cannellini bean, grape tomato, parsley, basil, red onion, kalamata olive, champagne vinaigrette

### SEASONAL FARRO BOWL \$12

see specials

## Daily Soup SEE SPECIALS \$8

## Sides

### CHICKEN MEATBALLS \$6

### BEEF & PORK MEATBALLS \$6

### ROASTED CAULIFLOWER \$6

w/ calabrian chili vinaigrette

### FRESHLY BAKED FOCACCIA \$2

### GIARDINIERA \$2

## Spreads

### SALSA VERDE \$3

### PANCETTA ONION JAM \$4

### TRUFFLE GORGONZOLA \$4

### EGGPLANT CAPONATA \$3



## Antipasto Board

### SOSTA MISTA \$14

freshly baked focaccia, pecorino, giardiniera, focaccia pizza, salami, prosciutto + 2 spreads: truffle gorgonzola, eggplant caponata, pancetta onion jam, or salsa verde

## Brunch

SATURDAY AND SUNDAY 10AM TO 4PM

### BREAKFAST SPAGHETTI \$12

spaghetti carbonara

### SPAGHETTI PIE \$8

caramelized onion, thyme, house-made mozzarella, ricotta, pecorino

### ERBA BENEDICT \$10

poached egg, ham or spinach, green goddess over toasted focaccia

### MINI NUTELLA SANDWICHES \$8

### GRAPE & THYME RICOTTA TOAST \$9

### BRUNCH BOARD \$16

whipped ricotta, jam, fruit, local honey, salumi, pecorino, pancetta onion jam, truffle gorgonzola, freshly baked focaccia

### YOGURT \$7

#### GREEK OR ANITA'S COCONUT YOGURT + \$1

house-made granola (hazelnut, pecan, puffed quinoa, toasted coconut), local honey, jam or fruit

## Beers, Wines, Spritzes

### BEER ON TAP \$6

### WINE ON TAP \$7 GLASS / \$20 CARAFE

### CLASSICO \$8

prosecco, cappelletti, soda, orange

### STERZATA \$8

white wine, cappelletti, soda, lemon

### BIANCO \$8

cocchi americano, soda, mint

## Coffee & Tea

### ESPRESSO \$3

### CORTADO \$3.5

### DRIP COFFEE \$3 / \$3.5

### ICED TEA \$3.5 / \$4

### COLD BREW \$3.5 / \$4.5

### SPARKLING CASCARA \$4 / \$4.5

### BELLOCQ TEA \$3.5

bellocq breakfast, white nixon, majorelle mint (green), canyon turmeric chai, corazon de cien fuegos (hibiscus), the queen's guard (earl grey)

### AMERICANO \$3.25 / \$3.75

regular or iced

### CAPPUCCINO \$4 / \$4.5

regular or iced

### LATTE \$4 / \$4.5

regular or iced

*Almond, Skim + Whole Milk Available*