

SNACKS

BAKED CLAMS (6) \$16 (DOZEN) \$26
 little neck clams, oreganata butter, breadcrumbs

① EGGPLANT PARMIGIANA \$17
 wood burning, baked eggplant, pomodoro
 sub vegan cheese \$3

① BABY ARTICHOKE \$15
 pan fried, parmigiano, chipotle mayo

SPICY CALAMARI \$17
 tossed marinara, basil, cherry peppers

FRIED CALAMARI \$17
 calamari, shrimp, marinara

MEATBALLS \$15
 100% beef, pomodoro, basil

FRIED MOZZ \$15
 breaded mozzarella, pomodoro

① BURRATA \$20
 imported creamy mozzarella,
 parma prosciutto, olive oil



GREENS

quinoa \$4 • chicken \$8 • shrimp \$8
 steak \$13 • salmon \$13

① ♻️ BABY SPINACH \$15
 honey pecans, avocado, carrots,
 balsamic vinaigrette

① ARUGULA \$14
 shaved parmigiano, grape tomatoes,
 green apple, lemon olive oil

KALE CAESAR \$15
 focaccia croutons, pine nuts
 parmigiano-reggiano

① ♻️ GARDEN \$15
 spring mix, grape tomatoes,
 carrots, quinoa, avocado,
 lemon olive oil

PIZZA

• rosse •

MARGHERITA \$16
 fresh mozzarella, basil,
 tomato, olive oil

RONI \$19
 pepperoni, sausage,
 hot cherry peppers, fresh mozzarella

VODKA \$18
 creamy pink sauce,
 fresh mozzarella, scallions



♻️ VEGAN \$18

daiya cheese, cashew basil pesto, crushed plum tomato

• bianche •

BUFFALO \$19
 spicy Louisiana style chicken,
 blue cheese, mozzarella

FUNGHI \$18
 wild mushrooms, red onion,
 parmigiano, mozzarella, arugula

PARMA \$21
 prosciutto, arugula, parmigiano,
 fontina, truffle oil

• gluten free OR cauliflower crust \$3 / sub vegan cheese \$3 •



BURGERS

choice of field greens
 or truffle fries

FUMO BURGER
 lettuce, tomato, cheddar,
 chipotle mayo
 add avocado or bacon \$2

VEGAN BURGER
 impossible meat, daiya cheese,
 vegan mayo, avocado



SIDES

truffle fries
 spinach
 field greens
 mushrooms

\$9



BREADS

① gluten free flat bread
 ① cauliflower bread
 garlic bread
 brick oven foccacia

\$9

① gluten free ♻️ vegan

PASTAS

gluten free \$3 / sub vegan cheese \$3

PENNE VODKA \$19
 parma prosciutto, shallots, pink sauce

RIGATONI BOLOGNESE \$21
 100% beef, traditional meat sauce

RIGATONI CLASSICO \$18
 choice of: alfredo, marinara, pomodoro or garlic & oil

SPAGHETTI VONGOLE \$22
 manila clams, white wine garlic brodino

RIGATONI NORMA \$20
 italian eggplant, ricotta salata, pomodoro, basil

RIGATONI GAMBERI \$24
 shrimp, broccoli, mozzarella, pink sauce

PENNE FUNGHI \$21
 wild mushrooms, marsala cream, truffle oil

RIGATONI SALSIICCIA \$21
 crumbled sausage, tomatoes, spinach, marinara

BAKED ZITI \$19
 wood burning, herbed ricotta, mozzarella, pomodoro

SPAGHETTI LOBSTER FRA DIAVOLO \$29
 Maine lobster, marinara, cherry peppers, basil

SPAGHETTI CARBONARA \$20
 wood smoked bacon, onions, peas, cream

♻️ SPAGHETTI VEGAN PESTO \$21
 organic cashew nuts, fresh basil, baby spinach

MAINS

① CHICKEN MILANESE \$26
 fried or grilled, arugula, tomatoes, shaved
 parmigiano, lemon olive oil

CHICKEN PARM \$26
 breaded or grilled, choice of pasta or field greens

CHICKEN MARSALA \$26
 pan seared, wild mushrooms, sauteed spinach

① BRANZINO \$27
 oven roasted, fresh herb marinade, sauteed spinach

① GRILLED SALMON \$28
 garlic & oil, white wine, sauteed kale

STEAK & FRIES \$32
 marinated skirt steak, seasoned fries

