

SNACKS

FRIED MOZZ \$15
breaded mozzarella, pomodoro

MEATBALLS \$15
100% beef, pomodoro, basil

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

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 •



PANINIS

served with field greens

PARM HERO \$16
chicken/meatball/eggplant

PROSCIUTTO \$16
arugula, tomato, fontina, olive oil

CHICKEN \$15
grilled or fried, tomato,
avocado, mayo, italian dressing
add bacon \$2

CAPRESE \$14
tomato, mozzarella, pesto aioli



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



① gluten free ♻️ vegan

PASTAS

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

PENNE VODKA
parma prosciutto, shallots, pink sauce

RIGATONI NORMA
italian eggplant, ricotta salata, pomodoro, basil

SPAGHETTI CARBONARA
wood smoked bacon, onions, peas, cream

RIGATONI BOLOGNESE
100% beef, traditional meat sauce

RIGATONI SALSICCIA
crumbled sausage, tomatoes, spinach, marinara

SPAGHETTI VONGOLE
manila clams, white wine garlic brodino

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

BAKED ZITI
wood burning, herbed ricotta,
mozzarella, pomodoro

SPAGHETTI MEATBALLS
100% beef, pomodoro, fresh basil

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

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



MAINS

PROSECCO, Casalini, Italy	\$12	\$45
ROSE, Ducato, Italy 2020	\$12	\$44
LAMBRUSCO, Negri, Italy	\$12	\$44
CHAMPAGNE, Veuve Cliquot, France		\$120
CHAMPAGNE, Dom Perignon, France 2010		\$380
PINOT GRIGIO, Ducato, Italy 2020	\$11	\$42
SAUVIGNON BLANC, Crowded House, New Zealand 2019	\$12	\$45
CHARDONNAY, Highway 12, California 2019	\$13	\$47
GAVI DI GAVI, La Ghibellina, Italy 2019	\$14	\$52
FRIULANO, Fiegel, Italy 2020	\$13	\$52
ALBARINO, Celtas, Spain 2019		\$54
SANCERRE, Moreux, Les Bouffants 2019		\$71

AMELIA
Vodka / Elderflower / Blanc Vermouth
Pureed Raspberry / Fresh Lemon

PERLA
Tequila / Galliano / Pressed Cucumber / Fresh Lime
Chili Salt / Habanero Bitters

CAROLINA
Mezcal / Tequila / Averna Amaro / Maraschino
Fresh Grapefruit & Lime / Cayenne

VIOLETTE
Gin / Fresh Lemon / Crème De Violette / Vegan Egg White

GLADYS
Mezcal / Aperol / Watermelon / Fresh Lime

MARY ROSE
Bourbon / Rosemary / Fresh Lemon / Ramazotti



