

antipasti boards

Encouraged to be shared!

BURRATA & PESTO CAPRESE \$8
Two hand-crafted burratas topped with heirloom cherry tomatoes and house-made basil pesto. Served with bread.

POLPETTA GRANDE & MARINARA \$8⁵⁰
Two house-made meatballs served with marinara and topped with fresh shredded parmesan. Served with bread.

ITALIAN SAUSAGE & MARINARA \$6
Two Italian sausage links served with marinara and topped with fresh shredded parmesan. Served with bread.

FIG & ARUGULA FLATBREAD \$11⁵⁰
A perfectly cooked flatbread with mustard fig vinaigrette, stracciatella cheese and roasted tomatoes. Topped with arugula.

MARGHERITA BURRATA FLATBREAD \$12
A perfectly cooked flatbread with heirloom cherry tomatoes, roasted tomatoes and stracciatella cheese. Topped with fresh herbs.

salads

Organic and Non-GMO

PROSCIUTTO, BURRATA & FIG JAM \$13⁵⁰
Arugula tossed in house-made balsamic vinaigrette and topped with prosciutto, strawberries, burrata and balsamic glaze. Paired with a side of fig jam baked bread.

PROSCIUTTO, POMODORO & BURRATA \$13
Arugula tossed in a mustard fig vinaigrette and topped with prosciutto, heirloom tomatoes, burrata and croutons.

TRUFFLE CHICKEN & KALE \$11
Kale and romaine blend tossed in our house-made truffle honey mustard. Topped with truffle mushrooms, bacon, heirloom tomatoes, croutons and roasted chicken.

THREE-BLEND CITRUS & SHRIMP \$13⁵⁰
A romaine, spinach and arugula blend, tossed in our citrus vinaigrette. Topped with radicchio, orange segments, fennel and shrimp.

CAESAR RUSTICO \$10
A modern take on a famous classic. Romaine, bacon, heirloom tomatoes, and parmesan crisp, drizzled with caesar dressing.

stone-fired
artisan sandwiches

Choose a fountain drink or side: salad, chips, or soup.

POLPETTA ARRABIATA \$12
Not your average meatball! Rosemary and olive oil-infused focaccia loaded with our house-made meatball, spicy marinara sauce, Italian cheese blend and grated parmesan.

VEGGIE & STRACCIATELLA \$10⁵⁰
For all veggie lovers! Rosemary and olive oil-infused focaccia loaded with stracciatella cheese, truffle mushrooms, heirloom tomatoes and arugula.

POLLO PARMESAN \$11
Rosemary and olive oil-infused focaccia loaded with herb-roasted chicken breast, marinara, Italian cheese blend and parmesan.

BRAISED BEEF \$13
Where's the beef? Rosemary and olive oil-infused focaccia loaded with braised beef, pepperoncini, roasted onions, and mayo.

ITALIAN CLASSICO \$11⁵⁰
For all the Italian lovers! Rosemary and olive oil-infused focaccia loaded with ham, imported salami, pepperoni, roasted red onions, and provolone cheese, topped with romaine.

NEW! Trattoria

TRUFFLE MUSHROOM RISOTTO \$11
White wine & parmesan risotto with truffle mushrooms, topped with ciabatta crumble.

SHRIMP RISOTTO \$14
White wine & parmesan risotto with pesto roasted shrimp, organic baby shrimp and topped with ciabatta crumble.

BRAISED BEEF RISOTTO \$14
White wine & parmesan risotto with 12-hour slow-cooked certified Angus beef, topped with fresh herbs.

CHICKEN RISOTTO \$12
White wine & parmesan risotto with roasted chicken, Italian cheese blend and topped with ciabatta crumble.

BRAISED BEEF, VEGGIES & TRUFFLE POTATOES \$14
12-hour slow-cooked certified Angus beef, served with truffle roasted red potatoes and grilled vegetable medley.

ROASTED CHICKEN, VEGGIES & TRUFFLE POTATOES \$11
Roasted chicken, served with truffle roasted red potatoes and grilled vegetable medley.

pastas

Substitute gluten-free pasta in any item +\$2

RAVIOLI IN BRODO \$12⁵⁰
Four cheese ravioli, herb roasted chicken, vegetable broth, bacon, baby spinach, fresh kale, carrots, peas, broccoli and red onions.

SPAGHETTI POLPETTA GRANDE \$12
Spaghetti, marinara, our house-made giant meatball with burrata cheese and Italian herb blend.

SPICY ROSÉ \$12
Cavatappi pasta, roasted garlic, roasted red peppers, roasted tomatoes, roasted red onions, Italian cheese blend, herb-roasted chicken, crushed red pepper, tossed in a rosé sauce.

CHICKEN & VEGGIE FETTUCCINE ALFREDO \$12
Fettuccine pasta tossed in alfredo sauce, served with roasted red onions, spinach, peas, carrots, bacon and roasted chicken breast.

NEW! TRADITIONAL Pastas of Italy

SPAGHETTI CARBONARA \$9
Spaghetti in creamy sauce made with pecorino, parmesan, egg yolk and black pepper; topped with crispy pancetta.

CAVATAPPI PESTO \$8
Cavatappi pasta tossed in our house-made basil pesto.

FETTUCCINE ALFREDO \$8
Fettuccine pasta tossed in our authentic alfredo sauce.

SPAGHETTI BOLOGNESE \$8
Spaghetti tossed in our house-made bolognese sauce.

PENNE ARRABIATA \$8
Penne pasta tossed in a spicy tomato sauce.

bambino • little chefs

For children 12 and under.
All kids meals come with juice and a cookie.

Choice of Pasta & Sauce \$7⁵⁰
Cheese Focaccia (Flatbread) \$7⁵⁰

BUILD YOUR OWN

1 choose your entrée.

EACH ENTREE COMES WITH SIX, FARM FRESH, ORGANIC INGREDIENTS

SIMPLY, AS IS \$11 | with SAUSAGE \$13²⁵ | with CHICKEN \$13⁷⁵ | with PROSCIUTTO \$14
with PESTO SHRIMP \$14 | with POLPETTA GRANDE MEATBALL \$14⁵⁰ | with ANGUS BRAISED BEEF \$16

2 you’re the chef. what’s cooking?

PASTA

Penne
Spaghetti
Cavatappi
Fettuccine
Penne Whole Grain

FOCACCIA
(FLATBREAD)

Classic Italian

SALAD

Romaine Hearts
Baby Spinach
Kale
Arugula

RISOTTO

White Wine & Parmesan

SPECIALTY PASTA +\$1

Potato Gnocchi
Four Cheese Ravioli
Seasonal/Holiday Pastas

GLUTEN-FREE
OPTIONS +\$2

Penne
Fettuccine
Flatbread

Hungry? Try Mama’s Portion!

Pasta & Risotto +\$5
Specialty Pasta +\$7
2x more pasta or risotto
2x more sauce
+3 more ingredients

3 select up to 6 farm fresh and organic ingredients.*

Add up to 3 more ingredients +\$1

Broccoli
Carrots
Truffle Roasted Mushrooms
Peas
Cherry Tomatoes
Red Onions
Roasted Garlic

Roasted Tomatoes
Roasted Peppers
Roasted Red Onions
Artichoke Hearts
Kalamata Olives
Zucchini
Yellow Squash

Kale
Baby Spinach
Sausage
Ham
Bacon
Gorgonzola
Italian Cheese Blend

4 sauce it up.

All gluten-free. Add extra sauce +\$.50

PASTA SAUCE

Pesto
Marinara (vegan)
Bolognese
Alfredo
Vegetable Broth
Arriabata

FOCACCIA SAUCE

Pesto
Marinara (vegan)
Olive Oil

HOUSE-MADE
SALAD DRESSING

Balsamic Vinaigrette (vegan)
Caesar
Truffle Honey Mustard
Fig & Dijon Vinaigrette
Citrus Vinaigrette

sides

Soup (cup / bowl) \$3 ⁵⁰ / \$5 ⁵⁰	Burrata Cheese \$4	Chicken \$4	Roasted Veggies \$4
House / Caesar Salad \$3 ⁵⁰	Sausage (link) \$3 ⁵⁰	Prosciutto \$4	Truffle Potatoes \$4
Polpetta Grande \$4 ⁵⁰	Shrimp \$5	Braised Beef \$7 ⁵⁰	Risotto \$5 ⁵⁰

desserts

STRAWBERRY & NUTELLA FLATBREAD \$6

Flatbread covered in Nutella and baked inside of our hearth oven.
Topped with freshly sliced strawberries.

PANNA COTTA & STRAWBERRY GEELE \$4

A vanilla cream custard-like dessert topped with strawberry gelee.

NUTELLA MOUSSE WITH BACI CRUMBLE \$4

Hand-whipped cream with Nutella. Topped with dark chocolate baci crumble and served in a mason jar.

FRESHLY BAKED COOKIES \$1

\$1.70 for 2 Cookies

CANNOLI \$2.50

Crisp cannoli shell with sweet ricotta filling

beverages

Coca-Cola Fountain Beverages and Teas \$2²⁵

San Pellegrino Italian Sodas (Various Flavors) \$3

San Pellegrino Sparkling Water \$3

Acqua Panna \$3

Spoletto Bottled Water \$2

Assorted Wine and Beer

**Availability of organic ingredients is dependent on seasonality and supply sources.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*