

## Spuntini (Snacks, Italian-style)

*Traditional Fried Neapolitan croquettes*

### Crocche di Patate \$5

Potato & provola

### Melanzane \$6

Eggplant “meatballs”

### Arancini Gialli \$8

Risotto, pecorino, fontina, saffron

### Arancini Rossi \$9

Risotto, pecorino, fontina, saffron, bolognese, tomato

## Charcuterie + Cheese Plate 3 Salumi + 3 Cheeses \$18

### With house-made focaccia, sticky nuts, pickles & mostarda

Robiola - creamy cow, sheep + goat cheese from Piedmont

Midnight Moon - goat gouda in Holland for Cypress Grove

Testun al Barolo - goat + sheep milk with Nebbiolo grape must

Prosciutto di Parma Rotondo Dolce DOP - cured pork loin

Bresaola - air dried beef tenderloin from 1732 Meats

Sweet Capocollo - whole muscle pork salame

## Antipasti

### Polpette \$9

Meatballs made with local short rib & local pork

### Salsiccia \$12

House-made sausage, made with local pork, wild Sicilian fennel, spices & red wine

### Mista \$8

Local mixed greens, crispy onions, cucumbers, seasonal local vegetables with a balsamic white pepper vinaigrette

### Tonno \$13

House-made tuna conserva, cannellini, red onion, frisee, egg with a fresh lemon black pepper vinaigrette

### Butter Lettuce \$10

Local Butter lettuce, gorgonzola piccante, hazelnuts, house-made pickles with an orange white balsamic vinaigrette

### Zuppa \$9

Changes daily & with the season

## Focaccia Panini On house-baked focaccia Genovese

### Prosciutto Cotto \$12

Imported baked ham, Crema del Piemonte, house-made sweet pepper relish & greens

### Salsiccia \$13

House-made Calabrese sausage, broccoli rabe, Fiore Sardo cheese

### Prosciutto e Bufala \$14

Rotondo Dolce prosciutto DOP, mozzarella di bufala DOP, local arugula

### Bresaola \$11

Bresaola, caprino goat cheese, house-made pickled red onions, local arugula

## Ripieno (Neapolitan-style calzone)

### Ripieno Rosso \$17

Ricotta, provola, Neapolitan salami, San Marzano Tomatoes (DOP), pecorino Romano, Sicilian extra virgin olive oil

### Ripieno Bianco \$18

Ricotta, provola, local bitter greens, capers, olives, pecorino Romano, Sicilian extra virgin olive oil

- DOP (Denominazione di Origine Protetta) These products are grown & packaged in the region stated under strict guidelines.

## Pizze\*

### Marinara \$12

San Marzano tomatoes DOP, oregano, garlic & Sicilian extra virgin olive oil

### Margherita \$14

San Marzano tomatoes DOP, fior di latte mozzarella, Sicilian extra virgin olive oil, pecorino Romano, basil

### Margherita Con Bufala \$17

San Marzano tomatoes DOP, mozzarella di bufala, Sicilian extra virgin olive oil, pecorino Romano, basil

### Genovese \$15

Piennolo tomatoes from Vesuvius DOP, local eggplant, ricotta salata, pesto, Sicilian extra virgin olive oil, pecorino Romano, basil

### Prosciutto di Parma \$19

San Marzano tomatoes DOP, fior di latte mozzarella, Rotondo Dolce prosciutto DOP, local micro arugula, Sicilian extra virgin olive oil

### Romana \$16

Red piennolo tomatoes from Vesuvius DOP, fior di latte mozzarella, Gaeta olives, Sicilian capers, Sicilian extra virgin olive oil, basil

### San Lorenzo \$17

Provola (smoked mozzarella), house-made sausage, mushroom ragu, pecorino Romano, Sicilian extra virgin olive oil, basil

### Tartufella \$19

San Marzano tomatoes DOP, fior di latte mozzarella, local mushrooms, house-made sausage, truffle oil, pecorino Romano, basil

### Diavola \$16

San Marzano tomatoes DOP, fior di latte mozzarella, spicy Neapolitan salami, pecorino Romano, basil

### Quattro Stagioni \$18

Artichokes from Puglia, prosciutto cotto, Gaeta olives, fior di latte mozzarella, San Marzano tomatoes DOP, local mushrooms, Sicilian extra virgin olive oil, basil

### Pugliese \$18

Artichokes from Puglia, fior di latte mozzarella, ricotta, sweet capocollo, Sicilian extra virgin olive oil, pecorino Romano

### Ortolana \$16

Assorted local & seasonal vegetables, fior di latte mozzarella, pecorino Romano, hot Calabrian chili oil, basil

### Calabrese \$17

Mozzarella di Bufala DOP, Piennolo tomatoes from Vesuvius DOP, N’duja salame, pecorino Romano, Sicilian extra virgin olive oil, basil

### Rapini e Salsiccia \$17

Fior di latte mozzarella, broccoli rabe, house-made sausage, extra virgin olive oil, pecorino Romano, basil

### Ciro \$19

Mozzarella di Bufala DOP, Lardo, gorgonzola piccante DOP, red onion, pecorino Romano, Sicilian extra virgin olive oil. A salute to our teacher.

### Add:

capers - red onion - basil - side of red sauce - arugula \$1

gaeta olives - eggplant - mushrooms - spicy salami - rapini \$2

artichokes - sausage - prosciutto - guanciale - bufala mozzarella \$3

There is a “Pizza Evolution” happening in Naples, Italy. A handful of pizzaioli are taking this art to another level. The dough is paramount.

A highly hydrated dough with a long fermentation and careful handling results in a light, airy, tender crust.

Everything on a pizza should enhance and exalt the dough.

This is the pizza that is making its way to the tables of the Neapolitani. This is what we are striving for.