



# ANTIPASTI

<b>BURRATA CAPRESE</b> 14	<b>POLPETTINE</b> 11
Tomatoes, burrata, EVOO, balsamic glaze	Beef and pork meatballs, tomato sauce, parmigiano
<b>PIZZA IN A GLASS</b> 10	<b>BRUSCHETTONE</b> 10
Fried dough, san marzano sauce, Basil, stracciatella	Chef's creation
<b>ARTICHOKES</b> 13	<b>TAGLIERE MISTO</b> 10
Artichoke hearts, fresh herbs, EVOO	Priced per person. Combination of artisanal cheeses and meats
<b>CALAMARI FRITTI</b> 15	<b>FOCACCIA</b> 5
Fried calamari, marinara	Rosemary, himalyan pink salt Gluten free +3
<b>EGGPLANT TORTINO</b> 12	<b>ZUPPA DEL GIORNO</b> 6
Eggplant, marinara, stracciatella	

# INSALATE

Add prosciutto or chicken +4, shrimp +6, or smoked salmon +6

<b>FATTORE</b> 9	Mixed greens, grape tomatoes, walnuts, shaved parmigiano
<b>SOTTOTERRA</b> 11	Carrots, fennel, parsnip, onions, mixed greens, goat cheese
<b>TOSCANA</b> 13	Chicken breast, pinenuts, goat cheese, spinach
<b>POLIPO</b> 17	Chef's Creation
<b>BEET SALAD</b> 11	Organic mixed greens, beets, lentils, goat cheese, parmigiano, balsamic
<b>RADICCHIO</b> 11	Radicchio and cauliflower salad, salumi picante, pine nuts, basil, ricotta salata, current vinaigrette

# SPECIALTY

## PASTA

<b>LASAGNA BOLOGNESE</b> 18
<b>LASAGNA VEGETARIANA</b> ♦ 18
<b>RAVIOLI</b> M/P 13
<b>EGGPLANT PARMIGIANA</b> 17
<b>GNOCCHI</b> M/P 17
<b>RISOTTO BUONA FORCHETTA</b> M/P 11

# PASTA

Fresh Homemade Egg Pasta + 1

**FETTUCCINE PAPPARDELLE**

Durum Wheat Semolina

**PENNE RIGATONI SPAGHETTI BUCATINI**

GLUTEN FREE PASTA +3

**GNOCCHI +3 GNOCCHI ♦ +4**

# SAUCES

<b>AMATRICIANA</b> 15	<b>BUONA FORCHETTA</b> 15
Organic tomatoes, guanciale, onions, pecorino cheese	Cream, egg, parmigiano, spicy marinara, black pepper
<b>BOLOGNESE</b> 17	<b>CACIO E PEPE</b> 15
Ground Angus beef, tomatoes	Pecorino cheese, black pepper
<b>CARBONARA</b> 17	<b>DUE POMODORI</b> 16
Pancetta, egg, pecorino, guanciale	Imported tomatoes, garlic, basil
<b>PESTO</b> 18	
24 months aged parmigiano, Evoo, basil, pinenuts	

# CUCINA VEGANA

See our vegan and vegetarian section under pizza

<b>INSALATA VEGANA</b> 10	Organic baby spinach, chickpeas, cranberry, quinoa, Italian balsamic dressing
<b>TAGLIERE VEGANO</b> 10	Priced per person. Grilled organic vegetables, marinated artichokes, mixed imported olives, vegan nduja, confit tomatoes
<b>CASERECCI AL PESTO</b> 17	
<b>PENNE AL FUNGHI</b> 17	

# PIZZE

MAKE GLUTEN FREE +3

A PIZZA NAPOLETANA is made with a soft dough and takes about two minutes to cook in a wood-fire burning oven. Because of this, a Pizza Napoletana has several distinctive characteristics. Pizza in Napoli is soft and foldable and can be considered "wet" by American standards, for this reason the people of Napoli generally eat their pizza with a knife and fork. Blackened char spots on the pizza crust is a tell-tale sign of a Pizza Napoletana that has been cooked in blistering hot, wood burning oven. Each pizza is different and is an individual work of art, passion, and dedication. Respect the art. Respect the craft.

## CLASSICHE NAPOLETANE STG

<b>MARGHERITA</b> 12	San marzano tomatoes, mozzarella, basil, evoo
<b>MARINARA</b> 10	San marzano tomatoes, oregano, garlic, grape tomatoes
<b>REGINA MARGHERITA</b> 15	Mozzarella di bufala, grape tomatoes, basil, parmigiano
<b>PUTTANESCA</b> 14	Mozzarella, capers, anchovies, olives, San marzano tomatoes
<b>PACCHIATELLA</b> 19	Piennolo tomatoes, mozzarella di bufala, evoo, basil

## CALZONI 15

Gluten free not available

<b>CARLOTTA</b>	Provola, pancetta, ricotta, grape tomatoes
<b>INDIA</b>	Prosciutto cotto, ricotta, mozzarella, grape tomatoes
<b>KIRA</b>	Mozzarella, fennel sausage, ricotta, tomato sauce
<b>EZIO</b>	Mozzarella, brie, prosciutto, baby arugula, shaved Parmigiano
<b>DARRELL</b>	Prosciutto cotto, mushrooms, ricotta cheese <b>fried</b>
<b>ASCANIO</b>	Mozzarella, ricotta, pancetta, provola <b>fried</b>

## CLASSICHE ITALIANE 15

<b>SOFIA</b>	Mozzarella, prosciutto cotto, artichokes, mushrooms
<b>SERGIO</b>	Mozzarella di bufala, prosciutto, baby arugola, shaved parmigiano
<b>AUGUSTA</b>	Mozzarella, eggplant, zucchini, bell peppers, grape tomatoes
<b>NICOLA</b>	Mozzarella, mushrooms, prosciutto di parma, truffe oil
<b>DANIELA</b>	Mozzarella di bufala, brie, speck
<b>ANGELA</b>	Mozzarella, spicy salame calabrese
<b>BRUNA</b>	Mozzarella, sausage, pepperoni, spicy salame

## VEGANA AND VEGETARIAN 15

Your choice of mozzarella or vegan cheese, and/or tomato sauce

<b>PIERA</b>	Pesto, grape tomatoes, caramelized onions, mushrooms
<b>GABRIELE</b>	Spinach, porcini, grape tomatoes
<b>GUIDO</b>	Potatoes, mushrooms, zucchini

## LE BIANCHE NO SAUCE 15

<b>ANDREA</b>	Provola, roasted potatoes, sausage, parmigiano
<b>LEVI</b>	Mozzarella di bufala, prosciutto di parma, cherry tomatoes
<b>MARISA</b>	Mozzarella, pesto, ricotta, grape tomatoes, pinenuts
<b>BARBARA</b>	Mozzarella di bufala, provola, gorgonzola, parmigiano
<b>ISABELLA</b>	Mozzarella di bufala, sundried tomatoes, onions, goat cheese
<b>MICHELLE</b>	Caramelized onions, gorgonzola, speck, mozzarella
<b>CATERINA</b>	Brie, smoked salmon, grape tomatoes, mozzarella
<b>GEMMA</b>	Mozzarella di bufala, ricotta, shrimp, grape tomatoes
<b>ALEXA</b>	Provola, fennel sausage, rapini
<b>ALDO</b>	Provola, pancetta, egg, truffe oil
<b>TEEPOO</b>	Mozzarella, prosciutto cotto, artichokes, mushrooms, ricotta

## LE FRITTE FRIED PIZZA 15

Gluten free not available

<b>AMANDA</b>	Provola, ricotta, prosciutto di parma
<b>REBECCA</b>	Mozzarella, prosciutto cotto, mushrooms
<b>JEFF</b>	Provola, pancetta, corbarini, baby arugula

## PIZZA GOURMET NO SAUCE

<b>ALESSANDRO</b> 17	Provola, sausage, prosciutto cotto, porcini
<b>GIULIA</b> 16	Provola, fried eggplant, sausage, grape tomatoes
<b>JOVE</b> 17	Burrata, bresaola, baby arugola, shaved parmigiano
<b>LUIGINA</b> 18	Provola, white truffle cream, porcini, prosciutto di parma
<b>GIUSEPPE</b> 16	Mozzarella, porcini, spicy salame, calabrese, baby arugula, shaved parmigiano
<b>MARCELLO</b> 25	Millefoglie style pizza 2010 world pizza champion

## AL METRO

TWO FEET LONG \$39  
3 FLAVORS OF YOUR CHOICE  
GLUTEN FREE NOT AVAILABLE  
SERVES UP TO 3 PEOPLE

# SIDES 6

RAPINI WITH ROASTED GARLIC

ROASTED BABY POTATOES

SAUTÉED MUSHROOMS

# VINO

## SPARKLING WINE

PROSECCO - ZONIN Veneto	8	30
ROSÉ - GANCIA Veneto	9	35
CAVA - CODORNIU "ANNA" Penedès, Spain	-	33
FRANCIACORTA - CA' DEL BOSCO Veneto	-	59

## WHITE WINE

ROSÉ - ROCCA DI MONTEMASSI Tuscany	10	39
SAUVIGNON BLANC - BABICH New Zealand	8	30
SAUVIGNON BLANC - ECHO BAY New Zealand	-	34
VERMENTINO - ROCCA DI MONTEMASSI Tuscany	9	35
LUGANA - CA MAIOL CLASSICO Lombardia	-	36
RIESLING - BEX Nahe, Germany	7	26
PINOT GRIGIO - TIZIANO Veneto	7	27
PINOT GRIGIO - SANTA MARGHERITA Alto Adige	11	42
FALAGHINA - VILLA MATILDE Campania	11	42
GAVI - COPPO "LA ROCCA" Piedmont	10	39
CHARDONNAY - BOGLE California	7	27
CHARDONNAY - SONOMA CUTRER Sonoma	-	45

## RED WINE

SUPER TUSCAN - TENUTA SETTE CIELI "YANTRA" Tuscany	-	45
SUPER TUSCAN - LE VOLTE BY ORNELLAIA Tuscany	-	55
SUPER TUSCAN - CABREO "IL BORGO" Tuscany	-	69
SUPER TUSCAN - GUIDALBERTO BY SASSICAIA Tuscany	-	92
CHIANTI - TIZIANO Tuscany	7	27
CHIANTI CLASSICO - BANFI Tuscany	11	42
CHIANTI RISERVA - LAMOLE DI LAMOLE Tuscany	-	48
BARBERA - FONTANAFREDDA "BRICCOTONDO" Piedmont	9	35
BARBERA - MICHELE CHIARLO "CIPRESSI" Piedmont	-	51
VALPOLICELLA - MASI Veneto	10	39
CANNAOU - MESA PRIMO SCURO Sardinia	-	37
MONTEPULCIANO - TIBERIO Abruzzo	10	39
MALBEC - THE SHOW Argentina	8	31
PINOT NOIR - AUSTERITY Monterey	9	35
PINOT NOIR - CHATEAU BUENA VISTA Carneros	-	46
PRIMITIVO - MASSERIA ALTEMURA Puglia	-	34
CABERNET SAUVIGNON - ST. FRANCIS Sonoma	-	42
CABERNET SAUVIGNON - AVALON Napa	10	39
CABERNET SAUVIGNON - CHATEAU MONTELENA Napa	-	89
TEMPRANILLO - VINA ZACO Spain	-	31
MERLOT - ANGELINE RESERVE California	8	31
SANGIOVESE - SASSOREGALE Tuscany	10	39
PETITE SIRAH - BOGLE Lodi	8	31
ZINFANDEL - ARTEZIN Paso Robles	-	38
BAROLO - FONTANAFREDDA "SERRALUNGA" Piedmont	-	72
NERO D'AVOLA - FEUDO MONTONI Sicily	-	49
MONTEFALCO - ARNALDO CAPRAI Umbria	-	47
BARBARESCO - RIZZI Piedmont	-	69
BRUNELLO - SILVIO NARDI Tuscany	-	94
AMARONE - MASI Veneto	-	78
SUPER TUSCAN - SASSICAIA Tuscany	-	290
SUPER TUSCAN - ORNELLAIA Tuscany	-	280

## DESSERT WINE

TAWNY PORT TAYLOR 10 YEAR Portugal	10
RUBY PORT FONSECA LBV Portugal	11
MOSCATO D'ASTI FONTANAFREDDA Piedmont	9

# BEER

## DRAFT \$7

BUONA FORCHETTA Blonde
BUONA FORCHETTA West Coast IPA
2 ROTATING MICRO BREWED HANDLES
Ask your server about our local selection

## CANS

DUCK FOOT Blonde ♦ 12oz	6
THORN STREET "TREADING LIGHTLY" IPA	8
SECOND CHANCE "SEIZE THE IPA" IPA	8
SECOND CHANCE "MULLIGAN" Amber Ale	8

## BOTTLES \$7

PERONI Pilsner

# COCKTAILS

## \$10

CLASSIC SPRITZER Aperol, prosecco, club soda
SICILIAN MULE Vodka, grapefruit juice, lime juice, ginger beer
NEGRONI Campari, Carpano sweet vermouth, gin
NEGRONI SBAGLIATO Campari, Carpano sweet vermouth, prosecco
AMERICANO Campari, Carpano sweet vermouth, Soda water
SCREWBALL MARTINI Screwball Peanut Butter whiskey, kahlua, baileys

# BELLINIS & MIMOSA

\$8 GLASS

Peach Nectar | Passionfruit | Mango | Raspberry

## WINE OF THE MONTH

ASK YOUR SERVER ABOUT SPECIALS

## DIGESTIVI \$8

AVERNA | CYNAR | FERNET BRANCA | BORGHETTI | RAMAZZOTTI  
RABBARO | SAMBUCA | BLACK SAMBUCA | LIMONCELLO  
AMARETTO | FRANGELICO | GRAPPA | MONTENEGRO

## NON-ALCOHOLIC

ORGANIC ITALIAN SODA \$4.50  
Cola - Lemonade - Pomegranate - Blood Orange -  
Ginger Beer - Ginger Ale

COFFEE 3	CAPPUCCINO 4	HOT TEA 3	ARANCIATA 3
MOCHA 4	LATTE 4	SODA 3	LIMONATA 3
ESPRESSO 3.5	ICED TEA 3	SPARKLING 750ML 5	MEXICAN COKE 3

## HOUSEMADE DOLCI \$9

TIRAMISU  
DELIZIA DI BOSCO  
GELATO HOUSEMADE

PANNA COTTA  
CANNOLI  
CHOCOLATE MOUSSE

STRACCETTI DOLCI 10  
DOLCE DELLA NONNA 10