

ANTIPASTI (APPETIZERS)

FOCACCIA DELLA CASA | 4.5

Warm house-made focaccia, EVOO, rosemary, sea salt. (NF, VG)

OLIVE E TARALLI | 11

Marinated mixed olives, traditional Italian crunchy bread rings, lightly salted. (NF, VG)

FAGGIOLI ALL'UCCELLETTO | 13

Tuscan-style cannellini beans, tomato, garlic, sage, EVOO, crostini. (NF, VG)

BRUSCHETTA | 12

Toasted house-made focaccia, cherry tomatoes, garlic, red onion, basil, EVOO. (NF, V) *Add Cheese \$4

ARANCINI | 19

Crispy tomato risotto croquettes, mozzarella center, served with tomato sauce. (NF, VG)

MELANZANA ALLA PARMIGINA | 23

Layers of fried eggplant baked with tomato sauce, smoked scamorza, Parmigiano Reggiano and fresh basil. (NF)

CALAMARI FRITTI | 24

Crispy calamari, caper aioli, fresh lemon. (NF)

CALAMARI E GAMBERI ALLA BRACE | 34

Grilled calamari and shrimp, classic puttanesca, fresh arugula, EVOO. (NF, GF)

POLMETTE AL POMODORO | 24

Three house-made veal, pork and beef meatballs, tomato sauce, crostini. (NF)

CARPACCIO DI MANZO | 28

Prime beef carpaccio, shaved parmigiano reggiano, arugula, capers, lemon, EVOO. (NF, GL)

TAGLIERE DI SALUMI E FORMAGGI FOR 2 | 34

Selection of Italian cured meats and cheeses including prosciutto crudo (pork), soppressata (pork), mortadella (pork), pancetta arrotondata, Grana Padano and Piave cheese, served with mixed olives and crispy crostini. (NF)

INSALATE (SALADS)

INSALATA LA TAVOLA | 21

Endive and radicchio salad with black olives, fresh oranges, shaved fennel, sliced almonds, served with a citrus dressing. (GF, DF)

INSALATA PERA | 18

Arugula salad with poached pears, walnuts and gorgonzola, served with a red wine dressing. (GF)

INSALATA CESARE | 19

Crispy romaine lettuce, creamy Caesar dressing, parmesan, croutons and crispy prosciutto (pork). (NF)

INSALATA MISTA | 18

Mixed greens with cherry tomatoes, cucumber and julienned carrots, served with a balsamic dressing. (GF, NF, DF)

INSALATA CAPRESE | 28

Heirloom tomatoes with buffalo mozzarella (imported from Italy), fresh basil and extra virgin olive oil. (GF, NF)

ADD ONS

- Grilled Salmon (7 oz) \$18
- Organic Chicken Breast (8-10 oz) \$12
- Jumbo Shrimp (5 pcs) \$16
- Bacon (pork) \$3
- Anchovies \$3.50
- Avocado \$3.50

LE PUCCE

POLLO ALLA PARMIGIANA | 19

Grilled chicken breast with goat cheese, sun-dried tomatoes, lettuce, spicy avocado cream, basil pesto on ciabatta, served with mista salad. (NF)

VITELLO | 22

Grilled veal cutlets with black garlic aioli, roasted peppers, sliced tomatoes, Piave cheese and fresh arugula on toasted ciabatta, served with mista salad. (NF)

EGGPLANT PARMIGIANA | 21

Breaded eggplant with tomato sauce, smoked scamorza, Parmigiano Reggiano and fresh basil on toasted ciabatta, served with mista salad. (NF, V)

PASTA

PENNE ALL'ARRABIATA | 22

Penne pasta tossed in a spicy tomato sauce with garlic, shallots, black olives, chili flakes and fresh parsley. (NF)

FUSILLI PESTO E POLLO | 27

Fusilli pasta with smoked chicken, basil pesto, sun-dried tomatoes and parmesan. (NF)

RICCIOLI CON GAMBERI E ZUCCHINI | 28

Riccioli pasta with shrimp, sautéed zucchini and creamy zucchini sauce, finished with parmesan, fresh basil and EVOO. (NF)

PENNE ALLA VODKA | 27

Penne pasta tossed in a creamy rosé vodka sauce with pancetta (pork), shallots, garlic, parmesan and fresh basil. (NF)

CAPELLI D'ANGELO AL PROSFUMO DI MARE | 32

Capellini pasta with clams and shrimp sautéed in garlic, EVOO, fresh herbs and bruschetta tomato mix. (NF, DF)

GNOCCHI CON POMODORI E BUFALA | 29

House-made potato gnocchi tossed with fresh tomato sauce, basil and EVOO, finished with fresh Mozzarella di Bufala imported from Italy. (NF, GF)

ADD GF pasta \$5

PIZZE ROSSE

MARGHERITA | 21

San Marzano tomato sauce, fior di latte mozzarella, fresh basil and EVOO. (NF, V)

SALSICCIA | 24

Tomato sauce, fior di latte mozzarella, spicy Italian sausage (pork), roasted peppers and caramelized onions. (NF)

SOPRESSATA | 23

Tomato sauce, fior di latte mozzarella, spicy soppressata (pork), black olives, onions and chili flakes. (NF)

QUATTRO STAGGIONI | 26

Tomato sauce, fior di latte mozzarella, mushrooms, artichokes, prosciutto cotto (pork) and black olives. (NF)

PROCIUTTO E BUFALA | 29

Tomato sauce, mozzarella di bufala imported from Italy, prosciutto crudo (pork), fresh arugula and shaved Grana Padano. (NF)

PRIMAVERA | 23

Tomato sauce, fior di latte mozzarella, zucchini, roasted peppers, black olives, mushrooms, caramelized onions and goat cheese. (NF, V)

PIZZE BIANCHE

LA TAVOLA | 27

EVOO base, fior di latte mozzarella, mozzarella di bufala imported from Italy, spicy 'nduja (pork), mortadella (pork), pistachios and hot honey. (NF)

FICHI E PROCIUTTO | 27

EVOO base, mascarpone cheese, fresh figs, prosciutto crudo (pork), arugula and shaved Grana Padano. (NF)

FUNGHI | 26

EVOO base, Taleggio DOP cheese, roasted mushrooms and truffle spicy honey. (NF, V)

PATATE | 24

EVOO base, fior di latte mozzarella, smoked provolone, Italian sausage (pork), roasted potatoes, sun-dried tomatoes and fresh rosemary. (NF)

POLLO | 26

EVOO base, fior di latte mozzarella, Asiago cheese, smoked chicken, basil pesto and bruschetta tomato mix. (NF)

LEGGERA | 23

EVOO base, fior di latte mozzarella, rapini, spicy Italian sausage (pork) and caramelized onions'. (NF, V)

ADD ONS

- Prosciutto Crudo (pork) 3 slices \$5
- Prosciutto Cotto (pork) 3 slices \$5
- Sausage crumble (pork) 3oz \$5
- Chicken 3oz \$4.50
- Olives \$3
- Soppressata (pork) 4 slices \$5
- Vegetables \$3

SUBSTITUTIONS & ADD ONS

- Fior di latte (fresh mozzarella) \$3
- Mozzarella di bufala \$4
- Home-made Gluten-Free Crust \$13
- Plant-Based Mozzarella (VG) \$5

CREATE YOUR OWN PIZZA

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TOPPINGS:

- Prosciutto crudo (pork)
- Prosciutto cotto (pork)
- Sausage crumble (pork)
- Chicken
- Olives
- Soppressata (pork)
- Vegetables
- Fior di latte (fresh mozzarella)
- Mozzarella di bufala
- Substitute home-made gluten-free crust \$13
- Plant-based mozzarella (VG)

SECONDI PRANZO

VITELLO AL LIMONE | 36

Tender veal scaloppine finished in a light lemon white wine sauce, served with linguine aglio e olio. (NF)

POLLO PICCATA | 28

Pan-seared chicken breast finished in a white wine, lemon and caper sauce, served with linguine aglio e olio (NF)

SALMONE SCOTTATO | 36

Pan-seared salmon finished with a balsamic reduction drizzle, served with a mixed green salad. (NF)

ADD ONS

- Seasonal Vegetables \$12
- Roasted Potatoes \$12
- Sautéed Mushrooms \$12

All food may contain or have come into contact with peanuts, tree nuts, wheat, soy, dairy and other common allergens. Please inform your server of any food allergies or dietary restrictions. While we take every precaution, all food is prepared in a shared kitchen environment and cross-contamination may occur.

Gluten Free (GF) | Dairy Free (DF) | Nut Allergy (NF) | Vegetarian (V) | Vegan (VG)