

LUNCH

ANTIPASTI //////////////////////////////////////

OLIVES 6

HOUSEMADE FOCACCIA pecorino, extra virgin olive oil, aged balsamic 6

ZUPPA daily soup 8

HEIRLOOM TOMATO BRUSCHETTA basil, garlic 12

WHIPPED RICOTTA BRUSCHETTA honey, walnuts 13

LIVER & ONION BRUSCHETTA marsala, vincotto 13

PROSCIUTTO, SALAMI, PICKLED EGGPLANT & OLIVE PLATE 15

BEST EVER FRIED SQUID spicy parcheggio sauce 13

ARANCINI CAPRESE three pieces, mozzarella, preserved tomato, passata, parmigiano-reggiano 14

BIG, SAUCY VEAL & BACON MEATBALLS two meatballs, quite traditional 9

HOUSEMADE STRACCIATELLA CHEESE smoked dates, mint verde, grilled focaccia 15

SALADS //////////////////////////////////////

SAVOY & NAPA CABBAGE rapini, lemon, anchovy, roasted garlic, parmesan dressing 14
add chicken or shrimp 7

ESCAROLE & RADICCHIO walnuts, red onion, gorgonzola 13

TOMATO heirloom tomatoes, basil, crushed olives 14
add buffalo mozzarella 3

PICCININ'S NONNA'S SALAD arugula, tuscan kale, creamy romano beans, lemon, parmigiano-reggiano 12

SANDWICHES //////////////////////////////////////

served on our focaccia bread with house pickles

THE CHICKEN PARM basil, tomato, mozzarella 19

THE MUFFALETTA prosciutto, salami, mortadella, provolone, olives 16

GRILLED SAUSAGE MELT housemade sausage, hot peppers, onions, provolone 16

HOUSEMADE PASTAS //////////////////////////////////////

RIGATONI ALLA CARBONE tomato, mascarpone 16

PAPPARDELLE veal sugo bianco, sage, piave vecchio 20

TAGLIATELLE BOLOGNESE pork, veal, beef, tomato, parmigiano-reggiano 19

SPAGHETTI POMODORO 17

add meatball 3.5 each shrimp or chicken 7

BAKED CONCHIGLIE shells, heirloom cherry tomatoes, basil, bocconcini 17

MAINS //////////////////////////////////////

served with wilted greens & rosemary potatoes or fregola salad with peperonata

8oz GARLIC ROSEMARY FLAT IRON STEAK 29

PORCHETTA PICCATA 24

LEMON CHICKEN BREAST 24

SEARED BRANZINO FILLET 28

GRILLED SALMON 27

Please make us aware of any food allergies, as there may be ingredients that are not listed.

executive chef **ANDREW PICCININ**