

SMALL PLATES

WOOD FIRED OLIVES *gf/v+* 12  
balsamic, rosemary, citrus

CRISPY POLENTA *gf* 13  
cacio e pepe fonduta

TRUFFLE PARMIGIANO FRIES *gf/v* 13  
garlic-parmigiano dipping sauce

ESCAROLE & BEANS *v* 13  
peasant bread, parmigiano

ANTIPASTO

TOMATO & MOZZARELLA *gf/v* 18  
stracciatella cheese, bufala mozzarella,  
balsamic, basil, frico

CHARRED OCTOPUS *gf* 19  
romesco, crispy fingerling potatoes, citrus

GRILLED LAMB CHOP  
LOLLIPOPS\* *gf* 19  
mint pesto, aged balsamic

BRUSSELS & BURRATA *gf* 18  
fig aioli, burrata, prosciutto, pistachios

RICOTTA TOAST *v* 16  
whipped ricotta, fig jam, vincotto

MUSSELS POT 19  
fennel & roasted garlic cream, charred ciabatta

FRIED MOZZARELLA *v* 16  
parmigiano, marinara

ZIA'S MEATBALLS 16  
polenta, marinara, ricotta, pesto

WOOD-FIRED  
CHICKEN WINGS *gf* 16  
garlic parm, calabrian hot sauce, or bbq

CRISPY EGGPLANT  
NAPOLEON *v* 15  
marinara, stracciatella cheese, balsamic

WOOD-FIRED FILET TIPS\* 19.5  
roasted garlic crema, arugula, crispy onions

FRIED CALAMARI 18  
cherry peppers, marinara, spicy aioli

*or*  
CARL ANTHONY'S  
BALSAMIC CALAMARI 19  
sweet & spicy balsamic, citrus

mangia!

CARNE & PESCE

CHICKEN PARMIGIANA 27  
marinara, mozzarella, spaghetti

CHICKEN SCARPARIELLO *gf* 29  
free bird farm chicken, fingerling potatoes,  
broccoli rabe, italian sausage,  
sweet & hot peppers, onions, pan-jus

PRIME NY STRIP\* *gf* 42  
truffled fingerling potatoes, broccoli rabe,  
roasted garlic & bone marrow butter

PORK CHOP SALTIMBOCCA\* 29  
prosciutto, fontina, garlic spinach, polenta,  
sage demi

BRAISED SHORT RIB *gf* 36  
whipped polenta, "seacoast" mushrooms,  
barolo braising-jus, gremolata

WOOD FIRED SALMON\* *gf* 29  
ribollita stew, winter greens, salmoriglio

MARKET FISH\* *gf* 36  
roasted heirloom tomatoes, castelvetrano olives,  
roasted peppers, olive oil

buona come il pane!

SALUMI & FORMAGGI

pepperoncini, olives, roasted red peppers, fresh baked cibatta bread

3 for \$19 • 5 for \$29

| salumi               | formaggi            |
|----------------------|---------------------|
| PROSCIUTTO DI PARMA  | ROBIOLA             |
| SWEET SOPPRESSATA    | GORGONZOLA DOLCE    |
| SPICY SOPPRESSATA    | PECORINO ROMANO     |
| FINOCCHIONA SALAMI   | PARMIGIANO-REGGIANO |
| CACCIATORINI SAUSAGE | PROVOLONE   FONTINA |
| NDUJA SALAMI         | FRESH MOZZARELLA    |
| MORTADELLA           | BUFALA MOZZARELLA   |
|                      | RICOTTA   BURRATA   |

PASTA

gluten free pasta 4

RIGATONI ALLA VODKA 25  
pancetta, tomato-vodka cream sauce

PAPPARDELLE RUSTICA 26  
chicken sausage, tomatoes, potatoes, arugula,  
roasted garlic, fennel pollen

RICOTTA GNOCCHI 26  
slow braised short rib ragu, stracciatella cheese

LINGUINE & CLAMS 27  
roasted heirloom tomatoes, garlic, shallots,  
chili flake, focaccia crumbs, bottarga

WOOD-FIRED "100 LAYER"  
LASAGNA 26  
bolognese, béchamel, ricotta, pesto

BUCATINI *v* 25  
cacio e pepe, butternut squash, amaretti, sage

CULURGIONES *v* 24  
sardinian potato dumpling, pomodoro sauce,  
pecorino sardo, basil pangratatto

FETTUCINE LIMONE 28  
shrimp, zucchini, roasted garlic, sesame,  
pecorino

WOOD-FIRED PIZZA

substitute with gluten free crust 5

| red                                                                                                                   | white                                                                                                                 |
|-----------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|
| CLASSIC <i>v</i> 18<br>san marzano, oregano, mozzarella                                                               | GET FIGGY WITH IT 19.5<br>prosciutto di parma, fig jam, fresh ricotta,<br>mozzarella, arugula, gorgonzola, balsamic   |
| MARGHERITA <i>v</i> 18<br>san marzano, fresh mozzarella, basil, evoo                                                  | ABRUZZI 19.5<br>crumbled sausage, broccoli rabe,<br>mozzarella, fresh ricotta, pecorino romano,<br>crushed red pepper |
| SWEET & SPICY 19<br>san marzano, sweet sausage, pancetta,<br>spicy pepperoni, hot honey                               | BURRATA <i>v</i> 19.5<br>mozzarella, roasted tomato, red onions,<br>roasted pepper, roasted garlic, basil, oregano    |
| THREE LITTLE PIGS 19.5<br>san marzano, sweet sausage, pancetta,<br>smoked bacon, fresh mozzarella,<br>pecorino romano | POTATO & BACON 19.5<br>yukon gold, pancetta, fontina, stracciatella,<br>caramelized onions, roasted garlic, rosemary  |
| VERDURA <i>v</i> 19<br>san marzano, provolone, roasted red peppers,<br>red onions, eggplant, spinach, roasted garlic  | MARCO POLLO 19.5<br>chicken sausage, roasted garlic, fontina,<br>bufala mozzarella, pickled red onions, basil         |

PANINI

served with hand-cut fries

substitute with: truffle fries, field greens salad, or caesar salad 4  
gluten free bread 4

|                                                                                                                                                    |                                                                                                                               |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
| CHICKEN PANINI 19<br>grilled chicken, prosciutto, fresh mozzarella,<br>roasted peppers, red onions, basil aioli,<br>fresh baked flatbread          | MORTADELLA PANINI 17<br>stracciatella cheese, pistachio,<br>fresh baked flatbread                                             |
| CAPRESE PANINI <i>v</i> 18<br>heirloom tomatoes, roasted red peppers,<br>fresh mozzarella, arugula, balsamic, pesto mayo,<br>fresh baked flatbread | FILET MIGNON PANINI* 24<br>tomatoes, fresh mozzarella, arugula,<br>garlic parmigiano, crispy onions,<br>fresh baked flatbread |

BURRATA BURGER\* 19  
prime blend, arugula, crispy onions,  
cherry pepper aioli, brioche bun

mangia con le mani!

INSALATE

FIELD GREENS 16  
cucumbers, tomatoes, red onions, olives,  
pepperoncini, grana padano, croutons,  
creamy roasted garlic dressing

CHARRED CAESAR 15  
chopped romaine, garlic croutons, parmigiano,  
aged balsamic, caesar dressing

LITTLE GEM 17  
local lettuce, avocado, bacon, roasted tomatoes,  
crispy onions, gorgonzola dressing

INVERNO *v* 16  
local greens, farro, roasted butternut, pear,  
gorgonzola, pistachios, pickled onions,  
white balsamic vinaigrette

SICILIAN ARUGULA *gf* 16  
local greens, sicilian oranges, fennel, red onions,  
castelvetrano olives, toasted pistachios,  
creamy italian vinaigrette

ADD

organic grilled chicken 7 | chicken cutlet 8 | shrimp 12 | salmon\* 12 | steak\* 12

\*Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement.  
The following ingredients are present in our establishment: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soybean, Sesame.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.