

# GIORNO

## ANTIPASTI

ARUGULA CARCIOFI E PARMIGIANO wild arugula   grilled artichokes	14
BURRATA E BARBABIETOLE roasted heirloom beets   burrata	16
NIZZARDA sicilian tuna   green beans taggiasca olives	16
POLLO ALLA GRIGLIA chicken   bacon   romaine   avocado blue cheese   egg   gorgonzola dressing	16
MIXED GREEN SALAD shaved pecorino   balsamic	9
CESAR SALAD romaine   parmesan souffle   anchovy dressing	14
ZUPPA DI POMODORO tomato soup   buffalo mozzarella	10
ZUPPA DI BORLOTTI radicchio   borlotti bean	10
TONNO PICCANTE yellow fin tuna   crispy rice   sriracha	16

## PIZZETTA

PIZZETTA TARTUFO E CAPRINO black truffle   goat cheese	30
PIZZETTA SAN DANIELE prosciutto   arugula   parmigiano	16
PIZZETTA NAPOLETANA burrata   tomato sauce	14
PIZZETTA ZUCCA pumpkin puree   smoked mozzarella bacon	16

## PANINI

CRUDO PANINI prosciutto   mozzarella   aioli	14
ARLECCHINO PANINI grilled vegetables   pesto	14
POLLO MILANESE PANINI chicken   tomato   lettuce	14
OLIVERIO BURGER 10 oz kobe beef   truffle cheese homestyle potatoes	22

## SECONDI

BATTUTA DI POLLO CON POMODORI chicken paillard   tomato   green beans	16
SALMONE E MELANZANE grilled scottish salmon   organic eggplant	26
ZUCCA RAVIOLI pumpkin   butter   sage   fava bean	16
POTATO GNOCCHI braised lamb ragu	16
BRACIOLINE AL NAPOLETANA rib eye   tomato sauce   pine nuts grilled polenta, green beans	24

**“A TAVOLA NON SI INVECCHIA MAI”**



Parties of six or more automatic 18% gratuity.  
Menu items served raw or rare, including meat, seafood, shellfish, or eggs may increase foodborne illness.