

GIORNO

antipasto

PASSATA DI PISELLI chilled snow-pea soup	12
FRITTO MISTO calamari shrimp sage	16
EGGPLANT PARMIGIANA eggplant tomato sauce parmesan	14
POLPETTE beef meatballs	14
GAZPACHO bell pepper cucumber red onion	12
SPICY TUNA TARTAR rice cake shallots spicy sauce	15

pasta

TAGLIATELLE pesto	15
POTATO GNOCCHETTI bolognese	15
TORTELLI robiola candied tomato roman broccoli	17
CANNELLONI escarole baked ricotta seasonal vegetables	15
SPAGHETTI PICCANTI roasted tomato spicy italian pepper	15

panini

CHICKEN tomato spinach roman chicory bacon pesto	15
CAPRESE roasted tomato buffalo mozzarella basil	14
BRESAOLA cured beef arugula brie cheese lemon	14
CRUDO parma prosciutto mozzarella cocktail sauce	15

insalate

ARUGULA shaved parmesan pine nuts	12
BURRATA roasted beets balsamic dressing	15
GRILLED CHICKEN pancetta gorgonzola avocado eggs	15
NIZZARDA sicilian tuna green beans eggs black olives	16
GRILLED OCTOPUS green lentils oven roasted tomato	14
CAPRESE buffalo mozzarella heirloom tomato	16
CALAMARI ALLA PIASTRA arugula tomato avocado	14

pizzetta

PIZZETTA TRUFFLE goat cheese black summer truffles	22
PIZZETTA NAPOLETANA burrata cheese tomato	14
PIZZETTA SAN DANIELE parmesan arugula prosciutto San Daniele	16
PIZZETTA SALSICIA rapini broccoli Italian sausage	16

carne e pesce

CHICKEN PALLAIRD roasted tomato green beans	17
BISTECCA ALLA GRIGLIA rib eye entrecote wild arugula parmesan	22
OLIVERIO BURGER buffalo meat truffle cheese fried zucchini	18
BLACK COD parma prosciutto garbanzo bean purée	22
ORATA AL FORNO sea bream green olives candied tomato	24
SCOTTISH SALMON eggplant caponata	20

Join us for “salute” happy hour 5pm – 7pm Monday through Friday