“We apologize in advance if the dishes aren’t TIMED to your preference. The kitchen is tiny and busy, I assure you we’re doing our best. For this reason everything is served to SHARE. Like home.” -Chef guy

**APPETIZERS**

**SIDE MEATBALLS**: Famous homemade Sicilian meatballs.

**PARMA E BURRATA PLATE**: Prosciutto di Parma, burrata, arugula, candied pear, fresh fruit, aged balsamic

**VEGETARIAN STYLE BURRATA PLATE**: Burrata, arugula, toasted pecans, candied pear, cherry tomato, aged balsamic, parmiggiano

**STEAMED MUSSELS**: White wine, garlic, shallots, cream, cherry tomatoes and parsley

**MEAT AND CHEESE PLATE**: Mortadella, prosciutto, soppressata, assorted cheeses

**SALADS**

Our salads are proudly prepared with Amphora Nueva’s ultra-premium olive oil and vinegars.

**GREEN SALAD**: Romaine, cherry tomatoes, shaved fennel, arugula, pinot noir vinaigrette

**CAESAR SALAD**: Romaine, Caesar dressing, croutons, cracked black pepper, parmesan

**PINK ONION**: Romaine, goat cheese, toasted pecans, currants, fresh fruit, blood orange vinaigrette

**BURRATA CAPRESE**: Fresh Tomato, burrata, basil, evoo, balsamic

**AVOCADO SALAD**: Mixed greens, avocado, toasted almonds, balsamic dressing

**PEAR ENDIVE SALAD**: Endives, pears, gorgonzola cheese, candied pecans, balsamic dressing

**PASTA**

We use a tagliatelle and papardelle imported from a small mountain town in the center of Italy. The rest of the pasta is from Bayview pasta in the Dogpatch.

Gluten free available upon request, allow extra preparation time.

**RIGATONI SUGO**: Sicilian onion based tomato sauce

**ADD OUR FAMOUS MEATBALLS**

**LA BOLOGNESE**: Slow cooked to perfection. Not just any bolognese.

**IL PESTO DI PISTACHIO**: Pistachio, basil, pecorino romano, ricotta

**PASTA TARTUFATA**: Seasonal truffle in a delicate parmesan truffle cream

**SPAGHETTI NAPOLETANA**: Crushed tomato, garlic, cherry tomato, red pepper

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**PIZZA**

Our pizza is made using our home-made dough! Below are some of our favorite combinations, but feel free to make your own!

Substitutions are cool, just don’t make us go 1/2 one way and 1/2 another Please

**1. THE PAISAN**: Traditional plain, boring, delicious cheese pizza

**2. MARGHERITA**: San marzano tomato, basil, fresh mozzarella.

**3. PINK ALARM FIRE**: Pepperoni, chile pepper, garlic, red onion.

**4. ICE TANK**: Sliced meatball, red onion, mushroom

**5. JOVANNI SPECIAL**: Eggplant, garlic, basil, ricotta

**6. BRUCE BOCHY**: Pepperoni, mushroom, garlic, green onion.

**7. PATA TACCIA**: Olive oil base, mozzarella, potatoes, scallions, garlic, mild calabrese peppers, ricotta.

**8. TYSON PUNCHOUT**: Sausage, mushroom, ricotta, green onion

**9. SOPRESSATA**: Fresh mozz, hot soppressata, green onion, mushroom.

**10. THE GUIDO**: S. Marzano tomato, fresh mozzarella, prosciutto, arugula.

**11. MAGIC MUSHROOM**: Olive oil base, mozzarella, tomato sauce, crimini mushrooms, black pepper, truffle oil, prosciutto.

**12. KANOUTE**: Pesto of basil and pistachio, mozzarella, ricotta, tomato, arugula, pistachio.

**13. NAYLITA**: Caramelized onion, mushroom, gorgonzola, ricotta, mozzarella, olive oil base, balsamic drizzle.

**14. HOTBOY**: Crushed tomato, fresh mozz, soppressata, mikes hot honey

**15. BURRATA**: Crushed tomato, burrata, cherry tomatoes, arugula

**16. JOE COOL**: Calabrian sausage, cherry peppers, red onion

**17. HAM POD**: Sausage, Pepperoni, sautéed jalapenos

**18. GRANDMA**: Square pizza, old school style, tomato sauce, cheese, ricotta, basil

**19. JIMMY G**: Crushed tomato, pepperoni, ricotta, mikes hot honey

**20. LUKA MODRIC**: Tomato sauce, cheese, pesto swirl

**21. MEXICANO**: Mortadella, pepperoni, sausage, jalapenos

**22. BIANCO**: Creamy ricotta base, mozzarella, cracked black pepper, arugula, prosciutto

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**COMBO MEAL**

one small pizza, one pasta, one app or salad, one dessert (free bottle of wine on wednesdays)