



## INSALATE

SALADS  
\$8

MIXED FIELD GREEN SALAD  
WITH DIJON VINAIGRETTE

GRILLED RADICCHIO WITH WALNUTS  
PECORINO AND LEMON VINAIGRETTE

CAESAR WITH PARMIGIANO FRICO

CHEF'S DAILY MARKET SALAD \$MP

SEASONAL SOUP

## SALUMI

SLICED CURED MEATS  
\$6.75 each or 3 for \$19

SOPPRESSETTA

PROSCIUTTO DI PARMA

HOUSE-CURED PASTRAMI

HOUSE-CURED SELECTION

HOUSE-MADE PORCHETTA

CHEESE AND SALUMI PLATE \$24

## VERDURE

VEGETABLES  
\$5 each or 4 for \$18

ISRAELI COUSCOUS,  
KALE AND MARCONA ALMONDS

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS  
WITH GREMOLOTA

HOUSE-MADE RICOTTA BRUSCHETTA

## CAST IRON GRIDDLED PIZZA

CHEF DADY'S SIGNATURE PIZZAS  
\$15

TOMATO, SOPPRESSETTA AND SPICY PEPPERONCINI

GOAT CHEESE, PISTACHIO AND BALSAMIC CIPOLLINI

QUATTRO FROMAGGI WITH BASIL PESTO AND CHERRY TOMATO

*PIZZAS ARE SERVED WHEN READY, PLEASE ALLOW 20 MINUTES.*

## MOZZARELLA

CRAFTED IN-HOUSE

SLOW ROASTED CAPRESE  
WITH FRESH MOZZARELLA AND BASIL \$9

BURRATA WITH SEASONAL FRUIT  
AND AGED SABA \$16

PULLED-TO-ORDER MOZZARELLA WITH  
SEA SALT AND TOAST \$12  
Additional Toast \$2

## HOUSE-MADE SEMOLINA PASTA

PAN SEARED GNOCCHI  
CREAMY GORGONZOLA OR SAN MARZANO TOMATO \$16

CAMPANELLE BOLOGNESE \$16

CASARECCE WITH TOMATO THREE WAYS  
BURRATA AND FRESH BASIL \$17

ENGLISH RICOTTA RAVIOLI WITH LEMON, MINT, PROSCIUTTO  
PANGRATTATO, SERVED IN PARMIGIANO BRODO \$19

ORECCHIETTE WITH DUCK CONFIT,  
SWEET CORN AND ITALIAN BREADCRUMBS \$16

WILD HERB RISOTTO WITH PARMIGIANO-REGGIANO \$16

PAPPARDELLE WITH "OSSO BUCO" RAGOUT PECORINO  
ROMANO AND GREMOLATA \$17

LINGUINI AND CLAMS \$17

*~ GLUTEN FREE FRESH PASTA AVAILABLE ~  
\$3 SUPPLEMENT*

## "LA FAMIGLIA CUCINA"

FAMILY-STYLE ENTREES

GRILLED "CRISPY SKIN" RAINBOW TROUT \$24/40

MARKET FISH \$MP

ROASTED CHICKEN \$22/36

PAN SEARED SALMON \$25/40

GRILLED BONE-IN PORK CHOP \$28/42

TUSCAN MARINATED RIB EYE \$MP

### WEDNESDAY OGGI

PARMIGIANO  
FRIED CHICKEN  
Market Price

### FRIDAY OGGI

MOZZARELLA-STUFFED  
44 FARMS ANGUS MEATBALLS  
Market Price

## CONTORNI

SIDES  
\$8

HERBED MASHERS

ROASTED EGGPLANT WITH SAN MARZANO

CARAMELIZED BRUSSELS SPROUTS WITH BACON

CHEF'S MARKET SELECTION

## FORMAGGI

CHEESE  
\$9

SOTTOCENERE AL TARTUFO

UBRIACO AL PROSECCO

CASATICA DI BUFALA

## DOLCE

DESSERT  
\$8

NUTELLA X3

TEXAS PEACH CROSTADA

WALNUT TART

LEMON POUND CAKE WITH BERRIES  
AND VANILLA MASCARPONE

*—We can accommodate allergy and dietary restrictions —  
Please notify your server.*

10/17