



Menu

Appetizer

Crostini with Scarmorza, Truffle & Prosciutto \$20.00

Toasted bread with imported scamorza cheese, black truffle, melted in the oven with prosciutto di Parma on top

Insalata pere e noci(gf) \$16.00

organic arugula, walnuts pears, parmigiano reggiano 24 months shaved on top dressed with Sicilian organic Evo oil, lemon and balsamic vinegar

Pasta

(all our sauce can be combined with dry gluten free pasta)

Tagliolini cacio e pepe \$22.00

Homemade tagliolini with pecorino romano cheese, and fresh black pepper

Tagliolini alla carbonara \$24.00

Homemade tagliolini with guanciale, eggs, pecorino, parmigiano reggiano, fresh black pepper

Pasta con Broccoli \$26.00

Fresh pasta with broccoli sauce, pecorino romano cheese, flakes of chili pepper, breadcrumbs seasoned with garlic fresh thyme, toasted pine nuts on top

Fettuccine all'amatriciana \$24.00

Homemade fettuccine with fresh tomato sauce, pecorino romano cheese, and guanciale

Fettuccine alla Bolognese \$24.00

Homemade fettuccine with organic grass fed ground beef with our DOP tomato sauce imported from Italy, parmigiano reggiano 24 months aged

Entree

Spigola al cartoccio(gf) \$30.00

Branzino filet foiled with potatoes lemon and orange zest, thyme and black olives , garlic ,and served with chef's choice side

Chef's Special \$28.00

weekly special italian dish (beef or chicken or pork) served with chef's choice side

Pinsa Romana

Difference between Pizza and Pinsa Romana

A unique product made with special mix of flours (soy, rice and wheat) and a long maturation. Pinsa is the Ancient Roman Pizza. A lighter, healthier version of our beloved authentic Italian Pizza. This mouthwatering Pinsa is characterized by a crunchy outside with a soft inside, artisan hand-stretched oval shape. Pinsa does not contain additives, preservatives, saturated fats. It's Low Gluten content, Vegan, Organic, No GMO. Pinsa's nutritional and high digestibility properties are two elements that really make the difference. 72 hour dough maturation process, more digestible, low calorie, low fat and low gluten content compared to classic pizza dough. Due to its organoleptic qualities Pinsa is a light and healthy Pizza that doesn't make you feel bloated and doesn't make you regret.

1) Pinsa margherita \$18.00

pinsa with our tomato sauce, mozzarella, and basil

2) Pinsa alla parmigiana \$18.00

pinsa with our tomato sauce, mozzarella, eggplants, parmigiano reggiano, basil oil

3) Pinsa all'amatriciana \$20.00

pinsa with tomato sauce, pecorino romano cheese and guanciale (pork jaw) black pepper

4) Pinsa funghi e Salsiccia \$20.00

pinsa with tomato sauce, mushrooms, sausage and pecorino cheese

5) Pinsa Piccante \$20.00

pinsa with tomato sauce, salame piccante, pecorino cheese mozzarella, black olives, chilly pepper

6) Pinsa Brie and Speck (white) \$20.00

pinsa with mozzarella brie cheese, speck (smoked prosciutto)

7) Pinsa radicchio e gorgonzola (white) \$20.00

pinsa with, gorgonzola cheese, mozzarella, walnuts, honey

8) Pinsa Mortadella and Burrata(white) \$24.00

pinsa with mortadella, Burrata (imported from Italy every week), pistachio

9) Pinsa al prosciutto (white) \$20.00

pinsa with mozzarella, cherry tomatoes, prosciutto di Parma, pesto, arugula

10) Pinsa Cacio e Pepe (white) \$18.00

pinsa with mozzarella, pecorino romano cheese, black pepper and pecorino cream

11) Pinsa tartufata (white) \$24.00

pinsa with mozzarella truffle cheese mushrooms, and prosciutto di Parma

Dessert

Dolci della casa \$10.00
homemade desserts

Drinks

acqua frizzante \$2.50

soda organica \$3.50 sparkling bottled water

espresso singolo \$2.00 single espresso (also available in decaf)

espresso doppio \$3.00 (also available in decaf)

All our dishes are prepared with fresh and organic ingredients from farm to table, and imported from Italy, we use only Evo Oil imported from Italy (100% italian olives)

Please report any intolerance or allergy. our environment is not gluten free.
All our menu items are cooked to order, please be patient. No half portion.

20% of gratuity for tables of 6 people and more