

STARTERS

APERITIVO *perfect nibble with a Spritz!*

Mediterranean olives, grilled artichokes, sundried tomatoes & pecorino spread, crostini 17

BRUSCHETTA **VGN**

homemade bread, diced tomato, basil, garlic, extra virgin olive oil 15

PRAWNS DIAVOLA **GF**

five prawns wrapped in spicy soppressata salame, roasted in our brick oven with Parmigiano Reggiano & garlic, creamy-Dijon dip 19

BURRATA & CAPONATA **GF VGT**

sweet 'n' sour sautéed eggplant, celery, onion, with pine nuts olives & capers, served chilled and topped with fresh burrata 18

MEAT & CHEESE BOARD *nice to share* **GF**

freshly sliced premium cuts from Italy, prosciutto di Parma, artisanal ham, coppa, salame Piacentino, spicy soppressata, pecorino romano, Parmigiano Reggiano, fontina, toma 27

SALADS & SOUP

+ CHICKEN 7 | MOZZARELLA 4 | preserved TUNA 5 | SALMON 12 | PRAWNS 10

GARDEN SALAD **GF VGN**

greens, arugula, cherry tomatoes, carrots, celery, vinaigrette 11

CONTADINA **GF VGT**

greens, arugula, pears, candied walnuts, crumbled gorgonzola, Modena balsamic reduction 16

SANTA CROCE **GF VGT**

greens, arugula, celery, carrots, Parmigiano Reggiano, feta, toasted hazelnuts, citronette dressing 16

ALL'ITALIANA **GF**

greens, arugula, cherry tomatoes, fresh mozzarella, kalamata olives, Italian tuna preserved in extra virgin olive oil, vinaigrette 18

GRILL-A-TINA **GF DF**

greens, brick oven roasted chicken thigh, zucchini, eggplant bell pepper, oregano-garlic citronette 18

MINISTRONE SOUP **VGN**

savory organic veggies, slowly cooked in an herb bouquet 16

SPECIALTIES **GRANDMA'S CLASSIC**

EGGPLANT PARMIGIANA **GF VGT**

brick oven roasted eggplant, marinara sauce, mozzarella, Parmigiano Reggiano & basil 24

MEATBALLS & POLENTA **GF**

four grass-fed beef "polpette" braised in our marinara sauce served with roasted polenta & Parmigiano Reggiano 27

CHICKEN PARM

mountain style twist on the classic, with fried chicken "Milanese" layered with artisanal ham, sautéed cremini mushrooms, fontina, mozzarella, marinara, oregano, served in the pan 29

SEAFOOD STEW **DF**

freshly sautéed prawns, calamari, clams, salmon, in a light tomato and white wine broth, served with crostini 26

SALMON "AL FORNO" **GF**

salmon filet, garlic & parsley, roasted in the brick oven, served with brick oven roasted potatoes, peppercorn and sea salt, creamy-Dijon dip 32

SIDES

CAPONATA **GF VGN**

sweet 'n' sour sautéed eggplants, celery, onions, with pine nuts olives & capers, served chilled 12

ROASTED POTATOES **VGT**

brick oven roasted, peppercorn & sea salt, creamy-Dijon dip 10

BRICK OVEN GRILLED VEGGIES **GF VGN**

eggplant, zucchini, bell peppers, oregano-garlic citronette 14

ROASTED POLENTA **GF VGT** 10

butter & Parmigiano Reggiano

PASTA

LA LASAGNA

layers of egg noodles, béchamel, bolognese, mozzarella & Parmigiano Reggiano 27

FETTUCCINE ALLA BOLOGNESE

ribbons of egg noodles with our famous Bologna's authentic recipe meat sauce, Parmigiano Reggiano 26

PENNE ALLA PESCATORA **DF**

penne pasta with calamari, clams, prawns & salmon sautéed in a light tomato and white wine sauce, parsley 29

SHORT-RIB RAVIOLI

big "cappellacci" stuffed with slowly braised short-rib, sautéed in butter & sage, Parmigiano Reggiano 29

TROFIE AL PESTO **VGT**

Small twisted noodles with authentic Genovese pesto, potatoes and green beans, pecorino Romano 25

SPAGHETTI & MEATBALLS

three grass-fed beef "polpette", marinara, Parmigiano Reggiano 25

GNOCCHI TRICOLORE **VGT**

potato dumplings, sautéed in our marinara sauce and topped with pesto and fresh burrata stracciatella, basil 27

PIZZE

SUB | VEGAN MOZZARELLA 3 | GLUTEN FREE PIZZA CRUST 5
+ PESTO 4 | PEPPERONCINO CALABRESE 3

MARGHERITA **VGT**

tomato sauce, mozzarella & basil 18

MAMMA ROSA **VGT**

tomato sauce, mozzarella, brick oven roasted eggplant, bell peppers, zucchini with garlic and extra virgin olive oil 22

PEPPERONI

tomato sauce, mozzarella, pepperoni 21

STAGIONI

tomato sauce, mozzarella, artisanal ham, sautéed cremini mushroom, olives, artichoke 22

SALSICCIA & FUNGHI

tomato sauce, mozzarella, sausage & sautéed cremini mushroom 22

PARMA

tomato sauce, mozzarella, finished with fresh arugula, prosciutto di Parma shaved Parmigiano Reggiano 26

MEO

tomato sauce, mozzarella, fontina, onion, pepperoni & sausage 23

DIAVOLA

tomato sauce, mozzarella, spicy soppressata, bell pepper, peperoncino Calabrese 22

SICILIANA

tomato sauce, mozzarella, anchovies, olives & capers, oregano 21

TARTUFO **VGT**

mozzarella, porcini, sautéed cremini, fontina, finished with white truffle infused oil and dusted with parsley 26

NOCI & PEARS

mozzarella, gorgonzola, walnut & pears, Prosciutto di Parma, finished with balsamic reduction 24

FOUR-MAGGI **VGT**

mozzarella, gorgonzola, fontina, Parmigiano Reggiano 21

CALZONI

SUB | VEGAN MOZZARELLA 3

STROMBOLI

three grass-fed beef meatballs, Bolognese, mozzarella 26

CLASSICO

sauce, mozzarella, artisanal ham, sautéed cremini 22

ORTOLANO **VGT**

sauce, mozzarella, brick oven roasted eggplant, bell peppers, zucchini, olives, artichokes 23

GF gluten free **VGT** vegetarian **VGN** vegan **DF** dairy free

