

STARTERS

BRUSCHETTA VGN House-made bread, diced tomatoes, basil, garlic, extra virgin olive oil Make it "caprese" +\$5 VGT	15
BURRATA & CAPONATA GF-VGT Sicilian Style sweet'n'sour eggplant, celery, onions, bell pepper & zucchini, pine nuts, Castelvetroano olives & capers served chilled and topped with fresh Burrata	19
PRAWNS DIAVOLA GF Five prawns wrapped in spicy Soppressata Calabrese, roasted in our brick oven with Parmigiano Reggiano & creamy Dijon dip	20
ROAST BEEF CARPACCIO GF Seared eye of round, olive & caper tapenade, lemon zest, arugula & shaved Parmigiano Reggiano	22
CHARCUTERIE & FRITTELLE NICE TO SHARE! Prosciutto di Parma, Soppressata Calabrese, Mortadella al Pistacchio, Coppa Piacentina, served with deep-fried pizza dough & a dollop of stracciatella	28
MARINATED OLIVES VGN Mediterranean olives with calabrese pepper, garlic & oregano	8

SALADS & SOUPS

ADD: Chicken \$8 | Mozzarella \$6 | Ahi Tuna \$18 | Salmon \$18 | Four Prawns \$12

GARDEN GF-VGN Greens, arugula, cherry tomatoes, carrots, celery, olives, vinaigrette	10/14
CAESAR Romaine, house-made croutons, Parmigiano Reggiano, anchovies, classic Cardini's dressing	17
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
MINISTRONE SOUP VGN Savory organic vegetables, slowly cooked in an herb bouquet	10/16
PASSATA GENOVESE VGT Velvety blended soup of farmer's veggies & potatoes, dollop of pesto, Pecorino Romano, croutons	16

SIDES ROASTED IN THE BRICK OVEN

POTATOES GF + VGT Served with a creamy Dijon dip	11
VEGGIES GF + VGN Zucchini, eggplant, bell pepper	16
POLENTA GF + VGT With Parmigiano Reggiano	11
CAPONATA GF + VGN Chilled Sicilian Style sweet n' sour eggplant, celery, onions, bell pepper, zucchini, pine nuts, Castelvetroano olives & capers	12



GRANDMA'S CLASSICS

LA LASAGNA Layers of egg noodles, béchamel, bolognese, mozzarella & Parmigiano Reggiano	28
EGGPLANT PARMIGIANA GF-VGT Brick oven roasted eggplant, marinara sauce, mozzarella, Parmigiano Reggiano, & basil	27
CHICKEN PARMIGIANA Mountain style twist on a classic, w/fried chicken "Milanese", layered with artisanal ham, sautéed mushrooms, fontina, oregano, mozzarella, marinara, served in the pan	32
SEAFOOD STEW DF Freshly sautéed prawns, calamari, clams, & salmon, in a light tomato & white wine broth, served with crostini	26
SALMON "AL FORNO" GF Salmon filet, garlic & parsley, roasted in our brick oven, served with roasted potatoes and a creamy Dijon dip	36
MEATBALLS & POLENTA GF Four grass-fed 100% beef "polpette", braised in our marinara sauce, served with roasted polenta & Parmigiano Reggiano	29

PASTA

SUB: Gluten Free Pasta \$5

PENNE ALLA PESCATORA DF Penne pasta with calamari, clams, prawns & salmon sautéed in a light tomato white wine sauce, and parsley	32
FETTUCCHINE ALLA BOLOGNESE Ribbons of egg noodles with our famous Bologna's authentic recipe meat sauce, and Parmigiano Reggiano	27
SHORT RIB RAVIOLI Big "cappellacci" stuffed with slowly braised short rib sautéed in butter & sage with Parmigiano Reggiano	32
SPAGHETTI & MEATBALLS Three grass-fed 100% beef "polpette", marinara, and Parmigiano Reggiano	28
TROFIE AL PESTO VGT Small twisted noodles with authentic Genovese pesto, potatoes and green beans, with pecorino romano	28
SPAGHETTI POMODORO VGT House-made marinara sauce, basil, Parmigiano Reggiano	22
GNOCCHI TRICOLORE VGT Potato dumplings, tossed in pomodoro sauce, topped with pesto & burrata's stracciatella	28



SPRING & SUMMER SPECIALS



SALADE NICOISE GF-DF Ahi tuna, mixed greens, hard boiled egg, potatoes, cherry tomatoes, green beans, Kalamata olives, tossed in a classic lemon vinaigrette	26
MUSSELS MARINIERES GF Local mussels sautéed in a white wine broth with garlic, cherry tomatoes, onions, herbs and a side of roasted potatoes	25
BRANZINO GF-DF Baked in natural parchment paper, with capers, olives, cherry tomatoes, potatoes, thyme & garlic	39
BRAISED SHORT RIBS & POLENTA GF Slowly braised in burgundy, mirepoix & fresh herbs, served in gravy with roasted polenta	34
PIZZA MORTADELLA, STRACCIATELLA, PISTACCHIO Mozzarella, Mortadella Bolognese, burrata's stracciatella, crumbled pistacchio	27
LOBSTER, CRAB, ASPARAGUS RAVIOLI Filled with asparagus, crab & lobster, sautéed in our signature aurora sauce with a hint of bell pepper & onion	31

BRICK OVEN PIZZA

SUB: Vegan Mozzarella \$3 | Gluten Free Pizza Crust \$5

MARGHERITA VGT Tomato sauce, mozzarella & basil	20
STRACCIATELLA VGT Tomato sauce, cherry tomatoes, finished with fresh burrata stracciatella & arugula pesto	24
MAMA ROSA VGT Tomato sauce, mozzarella, brick oven roasted eggplant, bell peppers, zucchini, garlic & extra virgin olive oil	25
PEPPERONI Tomato sauce, mozzarella, pepperoni	23
STAGIONI Tomato sauce, mozzarella, artisanal ham, sautéed cremini mushrooms, olives, artichokes	25
BOSCAIOLA Tomato sauce, mozzarella, sausage & sautéed cremini mushrooms	25
PARMA Tomato sauce, mozzarella, finished with fresh arugula, prosciutto di Parma & shaved Parmigiano Reggiano	29
DIAVOLA Tomato sauce, mozzarella, spicy soppressata, bell peppers, peperoncino Calabrese	25
SICILIANA Tomato sauce, mozzarella, anchovies, olives, capers, oregano	23
TARTUFO VGT Mozzarella, sautéed porcini & cremini mushrooms, fontina, finished with white truffle infused oil and dusted with parsley	29
MEO Tomato sauce, mozzarella, fontina, pepperoni, sausage, onions	25
NOCI & PEARS Mozzarella, gorgonzola, walnuts, pears, Prosciutto di Parma, finished with balsamic reduction	27

CALZONI

SUB: Vegan Mozzarella \$3

STROMBOLI Three grass-fed beef meatballs, Bolognese, Mozzarella	28
CLASSICO Tomato sauce, mozzarella, artisanal ham, sautéed cremini mushrooms	25

OPEN 7 DAYS A WEEK
FOR LUNCH AND DINNER

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