






HOT A LA CARTE ENTRÉES

Salmon Pomodoro \$12.50  
cured tomato, shallot, oregano


Salmon \$12  
lemon, capers, parsley



Chicken Piccata \$9.75 
chicken breast, lemon butter, capers




Chicken Marsala \$10.25
chicken breast, sautéed cremini mushroom, thyme





Meatballs (three) \$9.50
beef, pork tomato sauce, parmesan

HOT SIDES

Macaroni & Cheese \$6.50 
fontina, white cheddar, mozzarella, parmesan,
toasted breadcrumbs


Creamy Polenta \$5.50  
butter, parmesan

Roasted Broccoli \$4.75   
garlic, olive oil

Roasted Zucchini \$6.25    
smoked cherry tomato, shallot

PASTAS

Short Rib Pappardelle \$22
short rib ragu, pancetta, tomato, parmesan, toasted breadcrumbs

Clam & Sausage Strozzapreti \$17.25 
tomato sauce, calabrian chili, basil


Creamy Pesto Gnocchi \$18  
summer squash, pesto and parmesan cream, pine nuts, basil, mint

Rigatoni Bolognese \$18
beef, pork

Spaghetti & Meatballs \$18
beef, pork, tomato sauce, parmesan


Chicken Fettuccine Alfredo \$17
roasted chicken, parmesan alfredo, parsley



Bucatini Carbonara* \$17
poached egg, cream, pancetta, parmesan



Kids' Spaghetti \$10.50 
choice of marinara or butter & parmesan

FOCACCIA

by the slice



Garlic Parmesan \$1.75 


Rosemary & Sea Salt \$1.75  


Whole Wheat \$1.75  


WOOD-FIRED PIZZAS



add to any pizza: calabrian chili oil \$2, ranch \$1

Pesto & Potato \$18.50  
italian sausage, fontina, oil-cured tomato, parmesan

Combination \$21 
tomato sauce, mozzarella, salami, pepperoni, sausage, peppers,
onion, mushrooms, kalamata olives



Hot Italian \$19.75 
garlic oil, pepperoni, pancetta, salami, mozzarella, calabrian chili oil,
basil, honey


Pepperoni \$18.50 
tomato sauce, mozzarella

Truffled Mushroom \$20  
olive oil, fontina, mozzarella, thyme

Meatball & Pepperoncini \$19.50
beef, pork, tomato sauce, mozzarella, ricotta, parmesan, chili flakes



Sausage & Mushroom \$18.75
alfredo sauce, mozzarella, parmesan, thyme

Margherita \$18  
tomato sauce, fresh mozzarella, basil

Bambini \$16  
kids' cheese with tomato sauce, mozzarella

SALADS

dressing choices: creamy lemon-parmesan, ranch, red wine vinaigrette, balsamic vinaigrette

Burrata & Strawberry \$13.50  
arugula, green onion, fried shallot, mint, balsamic reduction,
lemon vinaigrette

OBO "Caesar"* \$13.95
greens, cherry tomatoes, fried shallot, ciabatta croutons, parmesan,
six minute egg, caesar dressing, lemon

Classic Caesar \$8.50 sm / \$13.50 lg
chopped romaine, parmesan, croutons, caesar dressing, lemon

Mista \$7.95 sm / \$12.50 lg   
greens, cucumber, cherry tomatoes, red onion, carrot, parsley, green
onion, choice of dressing

Verde \$6.25 sm / \$9.50 lg  
greens, parsley, green onion, parmesan, choice of dressing


ADD TO ANY SALAD



chicken \$4.25 chilled salmon filet \$12


pancetta \$3 half avocado \$2.50

six minute farm egg* \$1.50

HOT SANDWICHES


Turkey Pesto Melt \$14.25 
provolone, oil-cured tomato, roasted red onion, arugula, toasted ciabatta




Vegetable Melt \$13  
mushroom, zucchini, onion and bell pepper, fontina, calabrian chili,
basil mayo, toasted focaccia


Tri Tip & Provolone \$14.95 
peperonata, lemon mayo, toasted ciabatta



Meatball \$13.50
beef, pork, tomato sauce, provolone, toasted ciabatta


COLD SANDWICHES


Chicken, Pancetta & Avocado \$13.50 
fontina, roasted red pepper, arugula, lemon mayo, focaccia

Little Italy \$13.50   
prosciutto, mortadella, salami, provolone, romaine,
tomato, onion, pepperoncini, lemon mayo, giardiniera,
red wine vinaigrette, ciabatta

"BLT" \$12.50 
pancetta, romaine, tomato, lemon mayo, ciabatta

Avocado & Fresh Mozzarella \$11.25  
tomato, onion, romaine, basil mayo, whole wheat focaccia

Turkey & Avocado \$12.50 
fontina, tomato, pepperoncini, red onion, arugula,
lemon mayo, whole wheat focaccia

Turkey Club \$12.75 
pancetta, provolone, oil-cured tomato, pepperoncini, romaine,
basil mayo, whole wheat focaccia

SOUP

Golden Pepper & Summer Squash \$7   

Tomato Basil \$7  

SOUP & SALAD COMBO \$12.75

choice of:

Golden Pepper & Summer Squash Soup

Tomato Basil Soup

paired with

choice of:

Small Classic Caesar Salad

Small Mista Salad

Small Verde Salad




served with:



Whole Wheat Focaccia & Butter


DELI CASE SALADS

SALAD TRIO \$14.95

choose any three deli case salads
(*\$1 upcharge will apply to salmon & fennel)

Cherry Tomato Caprese \$6.25   
fresh mozzarella, basil, golden balsamic vinaigrette




Salmon & Fennel \$7.95  
celery, onion, capers, lemon

Chicken Radiatore \$6.25 
calabrian chili and almond romesco, cured tomato, basil, parmesan

Farro & Kale \$4.95   
chard, walnuts, green onion, parsley, dill, mint, lemon

Lemon Broccoli & Cauliflower \$5.25  
green onion, creamy lemon-parmesan dressing

Beet \$5.25  
pistachio, basil, parmesan, balsamic


Seasonal Fruit \$5.25    
season's best


Seasonal Berries \$5.95    
season's best

DESSERTS


Strawberry Mascarpone Parfait \$6.75
pound cake, strawberry jam, vanilla streusel

Banana Pudding Parfait \$6.75    
vanilla coconut pudding, banana, vanilla streusel, "whipped cream"


Blueberry Citrus Tart \$6.95 
blueberry compote, valrhona yuzu ganache, whipped cream



Coffee Caramel Tart \$6.95 
valrhona caramel crème, whipped coffee ganache


Cheesecake Bar \$6.95
whipped cream, graham cracker crust

Raspberry Cheesecake Bar \$6.95 
whipped cream, graham cracker crust


Chocolate Mousse Bar \$6.95
whipped cream, chocolate cookie crust, cocoa nibs



High Hat Cupcake \$3.95 
chocolate cake, chocolate dipped meringue




Hummingbird Cupcake \$3.95  
banana-pineapple spiced cake, cream cheese frosting, pecans

Churro Cookie \$3.25 
brown sugar snickerdoodle, cinnamon buttercream

Chocolate Fudge Peanut Butter Cookie \$3.25  
peanut butter chips, peanut butter ganache

Salted Caramel Sandwich Cookie \$3.25 
salted caramel filling, maldon sea salt flakes

White Chocolate Coconut Macadamia Cookie \$3  
toasted coconut, white chocolate chips, macadamia nuts

Oatmeal Pecan Chocolate Chunk Cookie \$3   
our gluten-sensitive version of the classic

Chocolate Chip Cookie \$3 
our version of the classic

☆ = can be modified gluten-sensitive + \$2 pizza  = gluten-sensitive  = vegetarian  = vegan  = dairy free

Please be aware that our gluten-sensitive products are prepared in kitchens that handle many other wheat products. Therefore we cannot and do not guarantee that any menu item is completely gluten-free.

*Served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.