



RESTAURANT WEEK DINNER MENU

3 course dinner ... \$35/person

FIRST COURSE

POLPETTE

Beef & pork sage meatballs, with tomato sauce & ricotta

TRIO OF PESTI

3 homemade pesti served with wood-fired bread:
basil, sun-dried tomato, and olive

ROASTED VEGETABLES (VEGAN)

Roasted zucchini, asparagus, beets, arugula pesto

ARANCINI & POTATO CROQUETTE

Rice ball with baked Italian ham
Herbed potato with smoked mozzarella

RUGHETTA

Arugula, grape tomatoes, parmigiano reggiano, evoo, lemon

CAPRESE

Local tomatoes, housemade mozzarella, evoo, basil

SECOND COURSE

MARGHERITA

Homemade mozzarella, tomato sauce, grana

ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

CARCIOFO

Homemade mozzarella, tomato sauce, grana, artichokes

FUNGHI DI BOSCO

Homemade mozzarella, tomato sauce, mushrooms

CAVOLO

Smoked bufala mozzarella, pesto, roasted corn, scallion

PISTACCHIO & SAUSAGE + \$5

Homemade mozzarella, pistachio pesto, sausage, pecorino
romano

CACIO E ELENA + \$5

Cream di Pecorino, mozzarella, speck, zucchini, caramelized
onions, arugula, pecorino romano, pepper

VERDE BIANCA

Ricotta, homemade mozzarella, arugula, pecorino romano

UOVA BIANCA

Smoked bufala mozzarella, grana, prosciutto cotto topped with
2 organic eggs

GRANCHIO BIANCHE + \$5

Homemade mozzarella, lump crab, artichokes, roasted corn &
scallions, lemon

CIPOLLA

Homemade mozzarella, caramelized onion, crescenza, grana

SALSICCIA

Homemade mozzarella, tomato sauce, sausage

CAPPUCETTO ROSSO

Homemade mozzarella, tomato sauce, sausage, roasted red
peppers, grana

VEGETARIANA

Homemade mozzarella, tomato sauce, artichokes, mushrooms,
eggplant, grana

IL DEMONE + \$5

Smoked bufala mozzarella, sun-dried tomato pesto, spicy
sopressata, honey

IL BAMBINO + \$5

Tomato sauce, bufala mozzarella, sausage, hot sopressata

PIZZA VERDE ROSSA + \$5

Bufala mozzarella, tomato sauce, prosciutto di parma, arugula,
pecorino romano

VEGAN PIZZE

VEGAN CARCIOFO

Tomato sauce, cashew cream, artichokes, fresh basil, evoo

VEGAN CIPOLLA

Tomato sauce, cashew cream, caramelized onion, zucchini,
roasted red peppers, fresh basil, evoo

VEGAN VEGETARIANA

Tomato sauce, cashew cream, artichokes, mushrooms, eggplant,
fresh basil, evoo

VEGAN VERDURE MISTE

Tomato sauce, cashew cream, roasted red peppers, olives,
mushrooms, fresh basil, evoo

THIRD COURSE

TORTA AL CIOCCOLATO

Flourless chocolate cake, fresh whipped cream GF

TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

GELATO & SORBETTO

Chocolate, Vanilla, Dolce di Lecce, Hazelnut, Pistachio, Lemon

NEARLY GLUTEN FREE

Substitute Gluten Free Dough
on any Pizza for \$6