



RESTAURANT WEEK DINNER MENU

3 course dinner ... \$35/person
draft wine pairing \$9 glass

FIRST COURSE

POLPETTE

Beef & pork sage meatballs, topped with tomato sauce & ricotta

TRIO OF PESTI

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

ROASTED VEGETABLES (VEGAN)

Roasted butternut squash, mushrooms, beets, arugula pesto

ARANCINI & POTATO CROQUETE

Potato, smoked mozzarella & bread crumbs
Rice ball with baked Italian ham

RUGHETTA

Arugula, grape tomatoes, parmigiano reggiano, evoo, lemon

ROASTED BEETS

Arugula, pistachios, oranges, roasted beets, goat cheese, evoo, balsamic

SECONDCOURSE

MARGHERITA

Homemade mozzarella, tomato sauce grana

ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

CARCIOFO

Homemade mozzarella, tomato sauce grana, artichokes

FUNGHI DI BOSCO

tomato sauce, mushrooms, homemade mozzarella

VERDURE DELIZIA

Smoked bufala mozzarella, roasted butternut squash cream, zucchini, roasted red peppers, pecorino romano

PISTACCHIO E SALSICCIA + \$5

Homemade mozzarella, fresh pistachio pesto, sausage, pecorino romano

PORCHETTA WITH HONEY DRIZZLE + \$5

Herb roasted pork, smoked buffalo mozzarella, honey, grana

VERDE BIANCA

Ricotta, homemade mozzarella, arugula, pecorino romano

UOVA BIANCA

Smoked bufala mozzarella, grana, prosciutto cotto topped with an organic egg

PROSCIUTTO COTTO E FUNGHI

Homemade mozzarella, prosciutto cotto, mushrooms, grana, basil, evoo

CIPOLLA

Caramelized onion, crescenza, homemade mozzarella, 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 VERDURA MISTE

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

THIRD COURSE

TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

TORTA AL CIOCCOLATO

Flourless chocolate cake, fresh whipped cream (Gluten Free)

ASK FOR VEGAN OPTIONS

NEARLY GLUTEN FREE

Substitute Gluten Free Dough on any Pizza for \$6