

Lunch Menu: Monday thru Friday 11:30am - 3pm



SALUME

prosciutto san danielle, salame piccante, salame finocchiona, salame toscana, pecorino pistacchi, parmigiano, italian olives, ricotta, focaccia
piccolo board \$18 **grande board** \$26

FORMAGGI

pecorino montalcino, pecorino pistacchi, stagionato nella fossa, ricotta salata, parmigiano, olives, mostarda di fichi, frutta, focaccia \$18

PRESSED PANINI

{house-made pizza bread}

VIA VIA \$11

prosciutto san danielle, fresh mozzarella, arugula rocket, tomatoes

POLLO & PESTO \$12

roasted chicken, arugula rocket, fresh mozzarella, roasted peppers

TUTTO VERDURE \$11

zucchini, spinach, broccoli rabe, roasted peppers, onions

ARTHUR AVE \$12

sweet italian sausage, roasted peppers & onions, tomatoes

CALZONI

VEGETARIANO \$12

spinach, zucchini, peppers, onions, ricotta, fresh mozzarella, garlic, tomato sauce, basil

CARNIVORE \$13

meatballs, sweet sausage, soppressata piccante, ricotta, fresh mozzarella, garlic, tomato sauce, basil

INSALATA

{add: avocado \$2⁵⁰ - chicken \$4 - jumbo shrimp \$6 - salmon \$8}

APPLE & GORGONZOLA \$12

arugula rocket, sliced apple, radicchio, gorgonzola, toasted almonds, lemon, balsamic citrus, fig glaze

TRICOLORE \$11

endive, radicchio, arugula rocket, italian olives, parmigiano reggiano, sea salt, lemon vinaigrette

CAESAR \$11

romaine hearts, shaved parmigiano reggiano, homemade caesar dressing {lemon, garlic, capers, anchovies}

ROASTED BEETS \$12

baby kale, fennel, blackberries, cranberries, goat cheese, candied walnuts, balsamic vinaigrette

SPINACI \$12

baby spinach, crispy prosciutto, strawberry, avocado, fresh mozzarella, tomatoes, red onion, balsamic vinaigrette

MOZZARELLA DI BUFALA \$16

imported fresh mozzarella from italy, heirloom tomatoes, extra virgin olive oil, fresh basil, balsamic glaze, sea salt

ROASTED APPETIZERS

{served in cast iron sizzle-pans}

CAULIFLOWER \$14

caramelized onions, spinach, chili flakes, garlic, lemon

BROCCOLI RABE \$14

fresh garlic, cherry tomato, extra virgin olive oil, lemon
{add sweet sausage \$2}

MUSHROOMS \$14

porcini, portobello, white button, parmigiano, truffle oil, parsley

CARROTS \$13

organic baby, fresh herbs, honey drizzle, olive oil, parsley

SHRIMP SCAMPI \$17

jumbo shrimp, spinach, white wine, garlic, tomato, lemon

SWEET SAUSAGE & PEPPERS \$15

red & green peppers, onions, roasted tomatoes, olive oil

POLPETTE MARINARA \$15

house-made, veal & beef meatballs, tomato sauce, fresh ricotta

EGGPLANT PARM \$16

thin sliced, tomato sauce, fresh mozzarella, ricotta, parmigiano

SCARPARELLO WINGS \$14

oven roasted, white wine, garlic, lemon, spicy cherry peppers

MEATBALL SLIDERS \$11

brioche bun, veal & beef, tomato sauce, ricotta, arugula rocket

FRESH PASTA

{add: chicken \$4 - jumbo shrimp \$6}

GNOCCHI VODKA \$17

potato pasta, tomato cream sauce, mozzarella, parmigiano

TORTELLINI ALFREDO \$17

mushroom, classic creamy sauce, truffle oil, parmigiano

STUFFED SHELLS \$16

tomato marinara sauce, fresh ricotta, parmigiano reggiano

PESTO LASAGNA \$17

basil, arugula rocket, zucchini, bechamel, ricotta, olive oil, parmigiano

KIDS MENU \$10 {includes beverage}

cheese "bunny" pizza, penne with butter, grilled cheese panini or meatball sliders

BEVERAGES

bottled water {liter} - **pellegrino** {sparkling} \$8 - **aqua panna** {natural} \$8
fountain soda \$3⁷⁵ {free refills} **coca cola, diet coke, sprite, root beer, ginger ale, iced tea**

PIZZE ROSSE

{wood fired at 800°F with a slightly charred crust}

MARGHERITA \$13

mozzarella fior di latte, tomato sauce, fresh basil, olive oil

MARINARA \$13

mozzarella fior di latte, tomato sauce, oregano flowers, basil, fresh garlic, olive oil

INDIAVOLATA \$15

mozzarella fior di latte, tomato sauce, soppressata piccante, spicy pepperoncino, garlic, basil, olive oil

VIA FORNO \$15

mozzarella fior di latte, tomato sauce, arugula rocket insalata, prosciutto san danielle, olive oil, shaved parmigiano reggiano

LA PAZZA \$14

mozzarella fior di latte, tomato sauce, sicilian anchovies, oregano, garlic, italian olives, grape tomatoes, basil, olive oil

L'AMERICANO \$14

mozzarella fior di latte, spicy pepperoni, green peppers, tomato sauce, basil, hot honey, olive oil

DAMMI QUESTA \$14

mozzarella fior di latte, roasted mushrooms, sweet sausage, tomato sauce, fresh basil, olive oil

PIZZE BIANCHE

{wood fired at 800°F with a slightly charred crust}

NOSTRO PESTO \$14

mozzarella fior di latte, basil pesto (nut-free), roasted red peppers, soppressata piccante

MIA TERRA \$13

mozzarella fior di latte, roasted mushrooms, roasted onions, fresh basil, truffle oil

BIANCO BIANCO \$12

mozzarella fior di latte, gorgonzola, fresh ricotta, parmigiano reggiano, fresh garlic, olive oil, parsley

VONGOLE \$18

mozzarella fior di latte, fresh whole little neck clams, garlic, extra virgin olive oil, parsley, lemon wedge

DAL MARE \$20

mozzarella fior di latte, fresh whole little neck clams, calamari, jumbo shrimp, garlic, olive oil, parsley, lemon wedge

BUILD-YOUR-OWN-PIZZA

peppers, onions, jalapeno, mushroom, mozzarella, ricotta: \$1⁰⁰ each
pepperoni, sausage, soppressata, meatballs, anchovies: \$2⁰⁰ each
prosciutto san danielle, fresh shrimp, calamari, whole clams: \$4⁰⁰ each

GLUTEN-FREE PIZZA

MARGHERITA \$15

organic flour imported from italy, mozzarella fior di latte, olive oil, tomato sauce, basil {additional toppings extra - pizza baked in separate oven}