

STARTERS

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme	\$10
KALE SALAD citrus vinaigrette, ricotta salata and chopped almonds	\$9
MEATBALLS beef, lamb and pork, house tomato gravy and Reggiano	\$16
CRISPY ARTICHOKE baby artichokes, olive aioli	\$15
TARTARE USDA Prime filet dressed with lemon, capers, mustard, Reggiano with focaccia crackers	\$17

SALADS

BURRATA SALAD fresh burrata cheese with dressed market vegetables	\$16
WHOLE LEAF CAESAR old world dressing and breadcrumbs (add roasted chicken +\$6)	\$13
THE PLAZA roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$19
CHOPPED SALAD cherry tomatoes, salami, provolone, chickpeas, pickled onions	\$17

SANDWICHES HOUSE BAKED BREAD WITH A SIDE OF PICKLED VEGETABLES

CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula, red onions	\$15
FRIED CHICKEN crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$14
PORCHETTA slow roasted, thinly sliced, olive aioli	\$17

PASTAS ALL PASTAS ARE MADE IN HOUSE

CACIO E PEPE bucatini, black pepper and Pecorino	\$17
SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano	\$17
VONGOLE linguine, clams, garlic and white wine	\$22
MARSALA TRUMPETS trompetti, trumpet mushrooms, garlic and Marsala	\$19
BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano	\$21

ENTRÉES

EGGPLANT PARM eggplant, fresh mozzarella and our house tomato gravy	\$20
MEDITERRANEAN SEA BASS pan roasted, topped with mint gremolata, served with snap beans	\$27
CHICKEN PICCATA lemony chicken served with a kale salad	\$21
ROASTED CHICKEN natural Amish chicken with warm panzanella	\$24
NY STRIP STEAK broiled USDA Prime, topped with salsa verde, served with heirloom carrots	\$42
CENTER CUT TENDERLOIN hand cut USDA Prime served with snap beans and polenta	\$45
PORCHETTA thick cut over whole grain mustard sauce and topped with herb salad	\$32

SIDES \$9 EACH

SNAP BEANS
olives, herbs, garlic and tomatoes

ROASTED MUSHROOMS
seasonal mushrooms with garlic and thyme

POLENTA
fresh shucked corn and chives

HEIRLOOM CARROTS
whipped ricotta and pistachios

WHITE BEANS
Italian sausage and sage