

## STARTERS

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme	\$10
KALE SALAD citrus vinaigrette, ricotta salata and chopped almonds	\$8
MEATBALLS beef, lamb and pork, house tomato gravy and Reggiano	\$15
CRISPY ARTICHOKE baby artichokes, olive aioli	\$14
TARTARE USDA Prime filet dressed with lemon, capers, mustard, Reggiano with focaccia crackers	\$16

## SALADS

BURRATA SALAD fresh burrata cheese with dressed market vegetables	\$15
WHOLE LEAF CAESAR old world dressing and breadcrumbs (add roasted chicken +\$6)	\$12
THE PLAZA roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$18
CHOPPED SALAD cherry tomatoes, salami, provolone, chickpeas, pickled onions	\$16

## SANDWICHES HOUSE BAKED BREAD WITH A SIDE OF PICKLED VEGETABLES

CLASSIC ITALIAN COMBO artisan charcuterie, mozzarella, hot pepper relish, oil and vin	\$15
CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula, red onions	\$14
FRIED CHICKEN crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$14
PORCHETTA slow roasted, thinly sliced, olive aioli	\$16

## PASTAS ALL PASTAS ARE MADE IN HOUSE

CACIO E PEPE bucatini, black pepper and Pecorino	\$16
SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano	\$16
VONGOLE linguine, clams, garlic and white wine	\$19
MARSALA TRUMPETS trompetti, trumpet mushrooms, garlic and Marsala	\$18
BOLOGNESE mafaldine, house-made beef, pork and lamb ragu and Reggiano	\$19

## ENTRÉES

MEDITERRANEAN SEA BASS pan roasted, topped with mint gremolata, served with snap beans	\$25
CHICKEN PICCATA lemony chicken served with a kale salad	\$19
ROASTED CHICKEN natural Amish chicken with warm panzanella	\$22
CENTER CUT TENDERLOIN hand cut USDA Prime served with snap beans	\$38

## SIDES \$8 EACH

SNAP BEANS  
olives, herbs, garlic and tomatoes

ROASTED MUSHROOMS  
seasonal mushrooms with garlic and thyme

HEIRLOOM CARROTS  
whipped ricotta and pistachios

WHITE BEANS  
Italian sausage and sage