

piatti e cicchetti
plates & snacks

- castelvetro olives** | bright green, crisp & juicy citrus-herb marinated + citrus leaves + evoo | 6.
- candied pecans** | 6.
- bruschetta (3)** | grilled bread smashed cannellini beans + heirloom tomatoes basil + garlic + evoo + aged balsamic | 6.
- patatine fritte** | house-cut fries + herbs + garlic aioli | 6.
add: truffles + pecorino romano | 2.
- burrata** | fresh burrata + grilled pears + candied pecans + pomegranate reduction & jewels + evoo honey + fried sage + grilled bread | 16.
- calamari fritti** | semolina fried calamari san marzano marinara + chili meyer lemon aioli | 13.
- salsiccia con broccolini** | house-made fennel pork sausage + cannellini beans + locatelli pecorino | 8.
- polpette** | house-made beef and pork meatballs fresh ricotta + san marzano marinara + fresh basil grilled bread | 9.
- focaccia del giorno** [of the day] house-made | 6.

piatto di salumi + formaggi | 22.

- chef's selection** | 3 cheeses + 3 meats
- 5yr gouda platinum** | cow, hard, crunchy
- gorgonzola mt. piccante** | cow, hard, crumbly, sharp
- manchego** | sheep's milk, semi-hard, nutty, sweet
- finocchiona salami** | garlic, black pepper, fennel
- fra'mani calabrese salami** | fennel, sweet, pepperoncini
- san daniele black label riserva prosciutto** | aged 18 months
- garnish: grilled bread + olives + tomato jam whole grain mustard + candied pecans*

insalata *salads*

- caesarina** | romaine hearts + shaved parmesan soft poached egg + house-made focaccia croutons classic caesar dressing + anchovy fillets | 7. / 10.
- spinaci con pancetta** | grilled pears + gorgonzola crispy pancetta + beets + cherry vinaigrette | 7. / 10.
- baby kale** | strawberries + red quinoa + goat cheese candied pecans + balsamic vinaigrette | 8. / 12.

panini *hot pressed or cold*

- add a side -
- fries 6. | caesarina 7. | spinaci con pancetta 7. | baby kale 8.*
- italiano** | san daniele prosciutto di parma + mortadella salami + coppa + provolone + tomato + lettuce red onion + vinegar + evoo on house-made focaccia | 14.
- caprese** | mozzarella + tomatoes + basil aged balsamic + evoo on house-made focaccia | 10.
- turkey & brie** | oven roasted turkey + brie + fig jam grilled pears + red onion on house-made focaccia | 14.
- vegan BLT** | portobello mushroom "bacon" + tomatoes romaine lettuce + vegan mayo on house-made focaccia | 12.



anthony + rosemarie chirichillo, the parents
 dominick + gloria chirichillo, the founders domenico + carmela giovinazzo, the grandparents

Happy Hour wed. - fri. 3pm - 6pm

- castelvetro olives 4. • bruschetta 4. • focaccia 4. • polpette 7. • patatine fritte 4. margherita, cheese or boardwalk pizza 14.
- by the glass wines on tap + beer: \$2 off**



- PIZZA -
stone hearth

- red pies | san marzano tomato sauce**
- boardwalk pie** | a.k.a. jersey shore tomato pie *mozzarella first...then sauce on top!* | 16.
- cheese pizza** | mozzarella | 16.
- margherita** | fresh mozzarella + fresh basil | 16.
- regina** | fresh burrata + parmigiano reggiano fresh basil + cherry tomatoes | 20.
- salsiccia** | homemade fennel sausage + fresh mozzarella arugula | 18.

white pies | no sauce

- jersey girl** | mozzarella + fresh mozzarella + ricotta fresca broccolini + oregano + evoo | 18.
- cal-italia** | shaved asiago + mozzarella + gorgonzola fig jam + prosciutto + fresh figs marinated in aged balsamic basil | 21.
- truffle** | black truffle purée + wild mushrooms pecorino romano + arugula + shaved parmesan | 21.
- prosciutto** | san daniele prosciutto di parma + mozzarella fresh mozzarella + baby arugula + shaved grana padano white truffle oil | 22.

- additions -

- fennel sausage | pepperoni | meatballs | anchovy fillets mushrooms 2. | prosciutto 4.**
- gluten free dough | 8.**

dolci *house-made desserts*

- chocolate mousse cake + malted milk balls + sea salt** | 7.
- butter milk pie + seasonal fruits** | 7.
- honey panna cotta + seasonal fruits** | 6. (gf)
- seasonal pie** | 7.
- seasonal tart** | 6.
- brown sugar + orange biscotti (2)** | 3.
- almond cookies (3)** | 2. (gf)
- cake truffles** | 1 for 2. | 3 for 5.
- cake cutting fee** | 2. pp

espresso *mr. espresso: oak wood roasted*

- americano** | 3.
- cappuccino** | 4.
- espresso** | 3.
- latte** | 4.5
- macchiato** | 3.5
- tea** | 3.
- available with almond milk + .50*

beverages *non-alcoholic*

- bottled water** | sparkling or natural...small or large | 4. / 7.
- italian soft drinks** | 100% organic fruit drinks...
fruit juices + sparkling water: blood orange | lemon ginger ale | pomegranate | ginger beer | bio-cola | 4.
- chardonnay wine country soda** | sweetened with the juice of california wine grapes | 4. *sparkling drink for kids too!*
- coke-a-cola** | 4.
- diet coke-a-cola** | 2.75 (small 8 oz.)
- kombucha: 100% organic fermented tea:** (v) (gf)
- pink lady apple basil | watermelon wonder** | 6.