

SHAREABLES

Arancini Rossi (V)

12.50

Two crispy risotto fritters with mozzarella cheese and basil pesto aioli

The Mezzo Mezzo Board

12.50

Curated selection of prosciutto, mortadella & salame served with grana cheese, breadsticks, olives, and mustard jam

Truffled Fontina (V)

13.50

Warm cheese dip with house focaccia bread & seasonal vegetables

Tuscan Farmhouse Soup (V)

8.50

Rustic blend of Savoy cabbage, lacinato kale, root vegetables, cannellini, parmesan, croutons, and olive oil

SANDWICHES

All sandwiches are made with our special house-made focaccia. Served with your choice of fresh fruit or orzo pasta salad

Bologna Deli

13.50

Classic combo of mortadella and mozzarella with arugula and your choice of house-made giardiniera or basil pesto aioli

Chicken Pesto Salad

15.50

Chilled, with toasted pine nuts & sweet golden raisins, tossed in basil pesto aioli

Focaccia Caprese (V)

12.50

Sliced fresh mozzarella & Roma tomatoes, olive oil, and fresh basil

The Spicy Italian

15.50

Spicy coppa, calabrese, soppressata, and aged provolone, with hot muffaletta spread and Calabrian chile oil

SALADS

Add chicken breast: \$8

The Tri-Colore (V, GF)

11.50

Medley of bibb lettuce, radicchio, chicory greens, pine nuts and cherry tomatoes, tossed with white balsamic vinaigrette

Classic Caesar

13.50

Crisp romaine, garlic croutons, white anchovy, and pecorino romano

The Roman Chopped

15.50

Pasta, pickled vegetables, mortadella, pepperoni, tomatoes, chickpeas, red wine dressing

PIZZA AL TAGLIO

Signature Roman pizza on our housemade crispy focaccia, traditional and modern toppings. Share several unique flavors

Traditional Margherita (V)

11.50

House-made tomato sauce, fresh mozzarella cheese, and fresh basil

Savory Potato & Herbs (V)

10.50

Yukon Gold potatoes and mozzarella, scented with fresh rosemary and thyme

Fennel Sausage & Blueberry

13.50

Pork sausage & pickled blueberries, fontina cheese, fennel pollen, and bright citrus zest

Classic Pepperoni

13.50

Robust marinara sauce, mozzarella & aged provolone cheeses with Italian pepperoni

The Inferno

13.50

Spicy cured Italian pork and red sauce ignited with Calabrian chilies, black pepper, pecorino cheese and fresh flat-leaf parsley

Azzurro Porco

13.50

Prosciutto, blue cheese, and sliced pear, finished with arugula, roasted walnuts and a drizzle of spiced honey

TAKE A LOOK
AT OUR FOOD

