

MANGIARE, BEVI, DIVERTITI.

(eat, drink, enjoy.)

Primi WHERE IT BEGINS.

Antipasti & Charcuterie Chef's selection of cured meats, Italian cheeses, marinated vegetables	28
Garlic Knots garlic-shallot butter, mozzarella, baked to order	12 veg
Italian Burrata + Roasted Tomatoes basil pesto, grilled rustic bread	14 veg
Arancini parmesan risotto, blush sauce	13
Baked Meatballs pomodoro, creamy polenta	15 gf
Potato Nests pomodoro, gremolata	10 v+, gf
Lobster + Shrimp Scampi caper white wine butter, roasted garlic grilled rustic bread	20
Baked Feta pomodoro, heirloom baby tomatoes, grilled focaccia	14 veg

Insalate

Italian House Salad butter lettuce, whole grain mustard vinaigrette, radish, shaved pecorino	9 gf
Caesar local romaine, crumbled croutons, parmesan crisps	10
Italian Chopped baby gem, red onions, heirloom tomatoes, pepperoncini, salami, crispy pepperoni, mozzarella, fried chickpeas, house Italian vinaigrette	11 gf
Caprese heirloom tomatoes, fresh mozzarella, aged balsamic	10 veg, gf

Ask your server about protein additions.

Pizza

on house made sourdough crust...

Crispy Pepperoni Pizza Tower duo of pepperoni + mozzarella	16
Italian Sausage local mushroom, gorgonzola, balsamic reduction, arugula, mozzarella	17
Eggplant Pizza olive oil, grilled eggplant, fresh ricotta, arugula	16 veg
Margherita heirloom tomato, mozzarella, roasted garlic, EVOO add Italian burrata +5	15 veg
Diavola Italian pepperoni, soppressata, salami, spicy tomato sugo	18

gluten free or cauliflower crust available +3 // vegan cheese +2

Pasta THE MAIN EVENT

a modern twist on iconic Italian classics...

Agnolotti del Plin Italian sausage, parmigiano reggiano brodo, crispy prosciutto	22
Spaghetti + Meatballs pomodoro, fresh basil	21
Cacio e Pepe grana padano, parmigiano reggiano, peppercorn trio	20 veg
Spicy Shrimp Lumache calabrian chili cream sauce, jumbo shrimp	22
Bolognese rigatoni, parmesan, grilled rustic bread	19 v+
Lemon Fettucini Alfredo bucatini, parmesan cream sauce, grilled shrimp or blackened chicken	24
Butternut Squash Ravioli butternut squash, brown butter, golden raisins, fried capers, sage	19 veg
Eggplant Parmesan bucatini, pomodoro, mozzarella, parmesan	21 veg

house made or local Della Terra pasta
+ \$2 gluten free pasta available

A Holloway Family favorite.

100 LAYER LASAGNA

layered to perfection.

bolognese, whipped ricotta, garlic besciamella, basil 26

Secondi

Chicken Parmesan "Pizza Style" crafted to share pink peppercorn-honey, arugula + spring mix	34
Chicken Cacciatore tomato + olive braised half chicken, creamy polenta, pesto Genovese	25 gf
Grilled Italian Filet parmesan potatoes, asparagus, gremolata	34 gf
Grilled Romesco Salmon tomato gravy, grilled asparagus, finished with romesco sauce	27 gf
Risotto del Giorno arborio rice, Parmigiano Reggiano	mkt gf



*gluten free (gf), vegan (v+) and vegetarian options (veg)

Menu offerings are subject to change. Consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. Our facility produces products containing nuts and shellfish. All ingredients and preparation methods may not be listed.