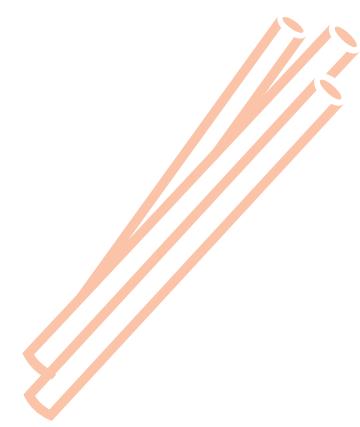


Fresh Pastas MADE FRESH DAILY



SPAGHETTI POMODORO \$10

tomato, garlic, basil



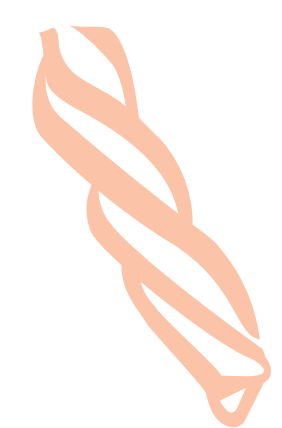
BUCATINI ARRABBIATA \$12 🔥

grape tomato, hot cherry pepper, parsley



ZUCCA VODKA \$11

tomato, caramelized onion, vodka, cream, basil, red pepper



GEMELLI PESTO \$12

basil, garlic, parmigiano-reggiano, pignoli nut



PACCHERI BOLOGNESE \$13

beef, pancetta, carrot, thyme, rosemary, milk

Substitute

Zucchini Noodles + \$1

Gluten Free Pasta + \$2

Focaccia Sandwiches BAKED FRESH DAILY

PANCETTA \$11 PRESSED

pancetta onion jam, house-made mozzarella, arugula

CAPRESE \$10 PRESSED

house-made mozzarella, raw tomato sauce, basil

VEGGIE \$10

raw zucchini, eggplant caponata, goat cheese

Salads

ARUGULA \$6

tomato, pecorino, white balsamic vinaigrette

CAESAR \$7

radicchio blend, focaccia breadcrumbs, parmigiano-reggiano, lemon caesar

VERDE \$13

sicilian tuna, radicchio blend, cannellini bean, grape tomato, parsley, basil, red onion, kalamata olive, green goddess

SEASONAL FARRO BOWL \$12

see specials

Sides

CHICKEN MEATBALLS \$6

ROASTED CAULIFLOWER \$6 🔥

w/ calabrian chili vinaigrette

ROASTED CARROTS \$6

w/ gremolata

GREEN GODDESS TUNA \$5

FRESHLY BAKED FOCACCIA \$2

GIARDINIERA \$2

Spreads

PANCETTA ONION JAM \$4

TRUFFLE GORGONZOLA \$4

EGGPLANT CAPONATA \$3

Antipasto Board

SOSTA MISTA \$14 IN-HOUSE ONLY

freshly baked focaccia, pecorino, giardiniera, focaccia pizza, salami, prosciutto + 2 spreads: truffle gorgonzola, eggplant caponata, or pancetta onion jam

Brunch

SATURDAY AND SUNDAY 10AM TO 4PM

SPAGHETTI CARBONARA \$12

pancetta, egg, parmigiano-reggiano, black pepper

SPAGHETTI PIE \$8

caramelized onion, thyme, house-made mozzarella, ricotta, pecorino

AVOCADO TOAST \$10

poached egg, avocado, calabrian chili vinaigrette over toasted focaccia

NUTELLA SANDWICH \$8 PRESSED

BRUNCH BOARD \$16 IN-HOUSE ONLY

whipped ricotta, jam, fruit, local honey, salumi, pecorino, pancetta onion jam, truffle gorgonzola, freshly baked focaccia

YOGURT \$7

GREEK OR ANITA'S COCONUT YOGURT + \$1 house-made granola (hazelnut, pecan, puffed quinoa, toasted coconut), local honey or fruit

Daily Soup **SEE SPECIALS \$8**

Beers, Wines, Spritzes

BEER ON TAP \$6

WINE ON TAP \$7 GLASS / \$20 CARAFE

CLASSICO \$8

prosecco, cappelletti, soda, orange

STERZATA \$8

white wine, cappelletti, soda, lemon

BIANCO \$8

cocchi americano, soda, mint

Coffee & Tea

ESPRESSO \$3

CORTADO \$3.5

DRIP COFFEE \$3 / \$3.5

ICED TEA \$3.5 / \$4

COLD BREW \$3.5 / \$4.5

SPARKLING CASCARA \$4 / \$4.5

BELLOCQ TEA \$3.5

bellocq breakfast, white nixon, majorelle mint (green), canyon turmeric chai, corazon de cien fuegos (hibiscus), the queen's guard (earl grey)

AMERICANO \$3.25 / \$3.75

regular or iced

CAPPUCCINO \$4 / \$4.5

regular or iced

LATTE \$4 / \$4.5

regular or iced

Almond, Skim + Whole Milk Available