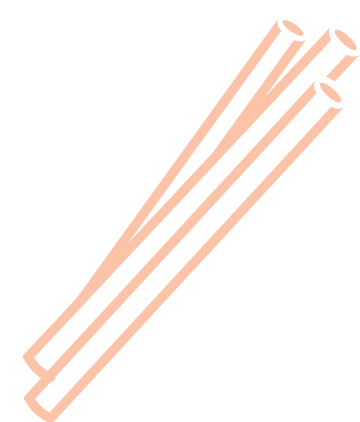


Fresh Pastas MADE FRESH DAILY



SPAGHETTI POMODORO \$10

tomato, garlic, basil



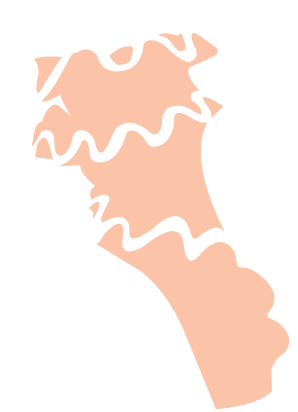
BUCATINI ARRABBIATA \$12 🔥

cherry tomato, hot cherry pepper, parsley



ZUCCA VODKA \$11

tomato, caramelized onion, vodka, cream, basil



CAMPANELLE PESTO \$12

basil, garlic, parmigiano-reggiano, pignoli nut, red pepper



PACCHERI BOLOGNESE \$13

beef, pancetta, carrot, thyme, rosemary, milk

Substitute

Zucchini Noodles + \$1

Gluten Free Pasta + \$2

Focaccia Sandwiches BAKED FRESH DAILY

PANCETTA \$11

pancetta onion jam, house-made mozzarella, arugula
PRESSED

CAPRESE \$10

house-made mozzarella, raw tomato sauce, basil
PRESSED

SICILIAN TUNA \$11

green goddess sicilian tuna, celery, giardiniera

Salads

ARUGULA \$6 / \$9

tomato, pecorino, white balsamic vinaigrette

CAESAR \$7 / \$10

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

VERDE \$13

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

SEASONAL FARRO BOWL \$12

see specials

Daily Soup **SEE SPECIALS \$8**

Sides

CHICKEN MEATBALLS \$6

BEEF & PORK MEATBALLS \$6

ROASTED CAULIFLOWER \$6 🔥

w/ calabrian chili vinaigrette

FRESHLY BAKED FOCACCIA \$2

GIARDINIERA \$2

Spreads

SALSA VERDE \$3

PANCETTA ONION JAM \$4

TRUFFLE GORGONZOLA \$4

EGGPLANT CAPONATA \$3

Antipasto Board

SOSTA MISTA \$14

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

Brunch

SATURDAY AND SUNDAY 10AM TO 4PM

BREAKFAST SPAGHETTI \$12

spaghetti carbonara

SPAGHETTI PIE \$8

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

ERBA BENEDICT \$10

poached egg, ham or spinach, green goddess over toasted focaccia

MINI NUTELLA SANDWICHES \$8

GRAPE & THYME RICOTTA TOAST \$9

BRUNCH BOARD \$16

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, jam or fruit

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