

BEER

BOTTLES \$7

- PERONI** PILSNER
CORONADO ORANGE AVENUE WIT 12OZ
ALESMITH NAUTICAL NUT BROWN ALE
BALLAST POINT SCULPIN IPA 12OZ
BALLAST POINT GRAPEFRUIT SCULPIN IPA 12OZ
STELLA ARTOIS LAGER 11.2OZ

DRAFT \$7

- BUONA FORCHETTA** BLONDE
BUONA FORCHETTA WEST COAST IPA
FALL PLENTY FOR ALL PILSNER

CANS

- MODERN TIME** BLAZING WORLD AMBER 16OZ 8
DUCK FOOT BLONDE 12OZ 6

MIMOSA

\$6 GLASS | \$24 CARAFE

**WINE OF
THE MONTH**
ASK YOUR SERVER ABOUT SPECIALS

DESSERT WINE

- TAWNY PORT TAYLOR 10 YEAR** Portugal 10
VIN SANTO VOLPAIA Tuscany 13
RUBY PORT FONSECA LBV Portugal 11
MOSCATO D'ASTI FONTANAFREDDA Piedmont 9

NON-ALCOHOLIC

- | | | |
|---------------------|-------------------|-------------------------------|
| COFFEE 3 | HOT TEA 3 | SPARKLING WATER 5 |
| MOCHA 4 | LATTE 4 | SAN PELLEGRINO SODAS 3 |
| ESPRESSO 3.5 | ICED TEA 3 | SODA 3 |
| CAPPUCCINO 4 | | |

HOUSEMADE DOLCI \$9

- | | |
|-------------------------|-----------------------------|
| TIRAMISU | CHOCOLATE MOUSSE |
| PANNA COTTA | STRACCETTI DOLCI |
| DELIZIA DI BOSCO | DOLCE DELLA NONNA 10 |
| CANNOLI | |

VINO

SPARKLING WINE & ROSE

- | | | |
|--|---|----|
| PROSECCO - ZONIN Veneto | 8 | 30 |
| ROSÉ - GANCIA "PINOT DI PINOT" Veneto | 9 | 35 |
| CAVA - CODORNIU "ANNA" Penedès, Spain | - | 33 |
| FRANCIACRTA - CA' DEL BOSCO Veneto | - | 59 |

WHITE WINE

- | | | |
|--|----|----|
| ROSÉ - ROCCA DI MONTEMASSI Tuscany | 10 | 39 |
| SAUVIGNON BLANC - BABICH Marlborough, New Zealand | 8 | 30 |
| SAUVIGNON BLANC - ECHO BAY Marlborough, New Zealand | - | 34 |
| VERMENTINO - ROCCA DI MONTEMASSI Tuscany | 9 | 35 |
| LUGANA - CA MAIOL CLASSICO Lombardia | - | 36 |
| RIESLING - BEX Nahe, Germany | 7 | 26 |
| PINOT GRIGIO - TIZIANO Veneto | 7 | 27 |
| PINOT GRIGIO - SANTA MARGHERITA Alto Adige | 11 | 42 |
| FALAGHINA - VILLA MATILDE Campania | 11 | 42 |
| GAVI - BATASIOLO Piedmont | 9 | 35 |
| CHARDONNAY - BOGLE California | 7 | 27 |
| CHARDONNAY - SONOMA CUTRER, RRR Sonoma | - | 45 |

RED WINE

- | | | |
|---|----|-----|
| SUPER TUSCAN - TENUTA SETTE CIELI "YANTRA" Tuscany | - | 45 |
| SUPER TUSCAN - LE VOLTE BY ORNELLAIA Tuscany | - | 55 |
| SUPER TUSCAN - CABREO "IL BORGO" Tuscany | - | 69 |
| CHIANTI CLASSICO - TIZIANO Tuscany | 11 | 42 |
| CHIANTI RISERVA - LAMOLE DI LAMOLE Tuscany | - | 48 |
| BARBERA - FONTANAFREDDA "BRICCOTONDO" Piedmont | 9 | 35 |
| BARBERA - BATASIOLO "SOVRANA" Piedmont | - | 44 |
| VALPOLICELLA - MASI Veneto | 10 | 39 |
| CANNAOU - MESA PRIMO SCURO Sardinia | - | 37 |
| MONTEPULCIANO - TIBERIO Abruzzo | 10 | 39 |
| MALBEC - THE SHOW Argentina | 8 | 31 |
| PINOT NOIR - AUSTERITY Monterey | 9 | 35 |
| PINOT NOIR - CHATEAU BUENA VISTA Carneros | - | 46 |
| PRIMITIVO - MASSERIA ALTEMURA Puglia | - | 34 |
| CABERNET SAUVIGNON - ST. FRANCIS Sonoma | - | 42 |
| CABERNET SAUVIGNON - AVALON Napa | 10 | 39 |
| CABERNET SAUVIGNON - CHATEAU MONTELENA Napa | - | 78 |
| TEMPRANILLO - VINA ZACO, RIOJA Spain | - | 31 |
| MERLOT - ANGELINE RESERVE California | 8 | 31 |
| SANGIOVESE - SASSOREGALE Tuscany | 10 | 39 |
| PETITE SIRAH - BOGLE Lodi | 8 | 31 |
| ZINFANDEL - ROBERT HALL Paso Robles | - | 34 |
| BAROLO - FONTANAFREDDA "SERRALUNGA" Piedmont | - | 72 |
| NERO D'AVOLA - FEUDO MONTONI Sicily | - | 49 |
| MONTEFALCO - ARNALDO CAPRAI Umbria | - | 47 |
| BARBARESCO - RIZZI Piedmont | - | 69 |
| BRUNELLO - SILVIO NARDI Tuscany | - | 89 |
| AMARONE - MASI Veneto | - | 78 |
| SUPER TUSCAN - SASSICAIA Tuscany | - | 290 |
| SUPER TUSCAN - ORNELLAIA Tuscany | - | 250 |

HOUSE WINE

\$6 GLASS | \$24 CARAFE

◆ = Gluten Free

Parties of 8 or more will receive an 18% automatic tip | CORKAGE FEE \$18



ANTIPASTI

BURRATA CAPRESE 14	POLPETTINE 11
Tomatoes, burrata, EVOO, balsamic glaze	Beef and pork meatballs, tomato sauce, parmigiano
PIZZA IN A GLASS 10	BRUSCHETTONE 10
Fried dough, san marzano sauce, Basil, stracciatella	Chef's creation
ARTICHOKES 13	TAGLIERE MISTO 10
Artichoke hearts, fresh herbs, EVOO	Priced per person. Combination of artisanal cheeses and meats
CALAMARI FRITTI 15	FOCACCIA 4
Fried wild calamari, marinara	Rosemary, himalyan pink salt Gluten free +3
EGGPLANT TORTINO 12	ZUPPA DEL GIORNO 7
Eggplant, marinara, stracciatella	

INSALATE

Add prosciutto or chicken +4 or shrimp +6

FATTORE 9
Mixed greens, grape tomatoes, walnuts, shaved parmigiano
SOTTOTERRA 11
Carrots, fennel, parsnip, onions, mixed greens, goat cheese
TOSCANA 13
Chicken breast, pinenuts, goat cheese, spinach
POLIPO 17
Chef's creation
BEET SALAD 11
Organic mixed greens, beets, lentils, goat cheese, parmigiano, balsamic

SPECIALTY PASTA

LASAGNABOLOGNESE 16
LASAGNA VEGETARIANA GLUTEN FREE 18
RAVIOLI M/P
EGGPLANT PARMIGIANA 16
GNOCCHI M/P
RISOTTO BUONA FORCHETTA M/P

PASTA

Fresh Home made Egg Pasta +1

FETTUCCINE PAPPARDELLE

Durum Wheat Semolina

PENNE RIGATONI SPAGHETTI BUCATINI

GLUTEN FREE +3

GNOCCHI +3

GNOCCHI gluten free +4

SAUCES

AMATRICIANA 15	BUONA FORCHETTA 15
Organic tomatoes, guanciale, onions, pecorino cheese	Cream, egg, parmigiano, spicy marinara, black pepper
BOLOGNESE 16	CACIO E PEPE 15
Ground Angus beef, tomatoes	Pecorino cheese, black pepper
CARBONARA 16	DUE POMODORI 16
Pancetta, egg, pecorino, guanciale	Imported tomatoes, onion, basil
PESTO 18	
24 months aged parmigiano, EVOO, Basil, pinenuts,	

CUCINA VEGANA

See our vegan and vegetarian section under pizza

INSALATA VEGANA 10
Organic baby kale, chickpeas, cranberry, quinoa, italian balsamic dressing
TAGLIERE VEGANO 10
Priced per person, grilled organic vegetable, marinated artichokes, mixed imported olives, vegan nduja, confit tomatoes
FUSILLONI AL PESTO 18
PENNE AI FUNGHI 17

PIZZE

MAKE GLUTEN FREE +3

A PIZZA NAPOLETANA is made with a soft dough and takes about two minutes to cook in a wood-fire burning oven. Because of this, a Pizza Napoletana has several distinctive characteristics. Pizza in Napoli is soft and foldable and can be considered "wet" by American standards, for this reason the people of Napoli generally eat their pizza with a knife and fork. Blackened char spots on the pizza crust is a tell-tale sign of a Pizza Napoletana that has been cooked in blistering hot, wood burning oven. Each pizza is different and is an individual work of art, passion, and dedication. Respect the art Respect the craft

CLASSICHE NAPOLETANE STG

MARGHERITA 11	San marzano tomatoes, mozzarella, basil, evoo
MARINARA 9	San marzano tomatoes, oregano, garlic, grape tomatoes
REGINA MARGHERITA 15	Mozzarella di bufala, grape tomatoes, basil, parmigiano
PUTTANESCA 14	Mozzarella, capers, anchovies, olives, San marzano tomatoes
PACCHIATELLA 19	Piennolo tomatoes, mozzarella di bufala, evoo, basil

CALZONI 15

Gluten free not available

CARLOTTA	Provola, pancetta, ricotta, grape tomatoes
INDIA	Prosciutto cotto, ricotta, mozzarella, grape tomatoes
KIRA	Mozzarella, fennel sausage, ricotta, tomato sauce
EZIO	Mozzarella, brie, prosciutto, baby arugula, shaved Parmigiano
DARRELL	Prosciutto cotto, mushrooms, ricotta cheese <i>fried</i>
ASCANIO	Mozzarella, ricotta, pancetta, provola <i>fried</i>

CLASSICHE ITALIANE 15

SOFIA	Mozzarella, prosciutto cotto, artichokes, mushrooms
SERGIO	Mozzarella di bufala, prosciutto, baby arugula, shaved parmigiano
AUGUSTA	Mozzarella, eggplant, zucchini, bell peppers, corbarini
NICOLA	Mozzarella, mushrooms, prosciutto di parma, truffle oil
DANIELA	Mozzarella di bufala, brie, speck
ANGELA	Mozzarella, spicy salame calabrese
BRUNA	Mozzarella, sausage, pepperoni, spicy salame

VEGANA AND VEGETARIAN 15

Your choice of mozzarella or vegan cheese, mozzarella and/or tomato sauce

PIERA	Pesto, grape tomatoes, caramelized onions, mushrooms
GABRIELE	Spinach, porcini, grape tomatoes
GUIDO	Potatoes, mushrooms, zucchini

LE BIANCHE NO SAUCE 15

ANDREA	Provola, roasted potatoes, sausage, parmigiano
LEVI	Mozzarella di bufala, prosciutto di parma, cherry tomatoes
MARISA	Mozzarella, pesto, ricotta, grape tomatoes, pinenuts
BARBARA	Mozzarella di bufala, provola, gorgonzola, parmigiano
ISABELLA	Mozzarella di bufala, sundried tomatoes, onions, goat cheese
MICHELLE	Caramelized onions, gorgonzola, speck, mozzarella
CATERINA	Brie, smoked salmon, grape tomatoes, mozzarella
GEMMA	Mozzarella di bufala, ricotta, shrimp, grape tomatoes
ALEXA	Provola, fennel sausage, rapini
ALDO	Provola, pancetta, egg, truffle oil
TEEPOO	Mozzarella, prosciutto cotto, artichokes, mushrooms, ricotta

LE FRITTE FRIED PIZZA 15

Gluten free not available

AMANDA	Provola, ricotta, prosciutto di parma
REBECCA	Mozzarella, prosciutto cotto, mushrooms
JEFF	Provola, pancetta, corbarini, baby arugula

PIZZA GOURMET NO SAUCE

ALESSANDRO 17	Provola, sausage, prosciutto cotto, porcini
GIULIA 16	Provola, fried eggplant, sausage, grape tomatoes
JOVE 17	Burrata, bresaola, baby arugula, shaved parmigiano
LUIGINA 18	Provola, white truffle cream, porcini, prosciutto di parma
GIUSEPPE	Mozzarella, porcini, spicy salame calabrese, baby arugula, shaved parmigiano
MARCELLO 25	Millefoglie style pizza 2010 world pizza champion

SIDES 6

RAPINI WITH ROASTED GARLIC

ROASTED BABY POTATOES

SAUTÉED MUSHROOMS