

ANTIPASTI

Peperonata & Sausage 16

fennel sausage, basil, san marzano tomatoes, parmigiano

Heirloom Tomato & Burrata 16

aged balsamic, taggiasca olives, basil, evoo • add prosciutto 6

The Aperitivo Board 16

chef's selection of cured meats and artisanal cheeses, house pickled veggies, grilled ciabatta

Calamari & Zucchini 18

pomodoro, sherry vinegar, thyme

Marinated Olives 9

citrus zest, garlic, chili, garden herbs

Puccia & Ricotta 12

evoo, rosemary & honey-peperoncino

SALADS

add chicken 7 • add shrimp 10

La Rossa 16

arugula, radicchio, grape tomatoes, chickpeas, cucumbers, double grape tomatoes, radish, olives, balsamic, evoo

Kale & Kale 14

artichokes, pickled fresno, chai seeds, grilled corn, radish, avocado & avocado vinaigrette

La Cesare 13

bagna cauda, pangrattato, parmigiano, capers, chives

PASTA

House-made daily with Italian imported flour semolina – served al dente

Pappardelle alla Genovese 24

short rib, vidalia onion, san marzano, basil, parmigiano

Paccheri alla Ligure 21

basil & arugula pesto, green beans, pinenuts, parmigiano, burrata, whole wheat flour

Bucatini alla Zozzona 21

guanciale, san marzano, pecorino romano, farmer egg

Radiator All Vodka 24

san marzano, house sausage, parmigiano reggiano, burrata

Spinach & Ricotta Conchiglie 23

san marzano, parmigiano

Pipe Rigate & Frutti di Mare 28

squid ink, gulf shrimp, pei mussels, calamari, cherry tomatoes, calabrian chili, prosecco

Spaghetti

san marzano, basil, parmigiano 16
cacio & pepe, sesame seeds 16
add sausage 5 • add shrimp 12 • add burrata 6

SECONDI

Chicken Parmigiana 24

san marzano, mozzarella, basil

Chicken Milanese 24

arugula, parmigiano, cherry tomatoes, pickled red onions, lemon

Chicken Bolognese 24

prosciutto, smoked mozzarella, béchamel, sage

Striped Bass 28

acqua pazza, taggiasca olives, roasted tomatoes, rosemary potatoes, capers

Mussels & Fries 32

white wine, parsley, lemon, calabrian chili

PIZZA

72 hours fermentation made with imported mariani 00 flour

Margherita 16

mozzarella, san marzano tomatoes, basil
add calabrian soppressata 6 • add sausage 5

Prosciutto & Arugula 25

prosciutto di parma, mozzarella, san marzano tomatoes, grana padano, basil

Bologna's Dream 21

mozzarella, mortadella, burrata, pistachio vinaigrette

The Amalfi Pie 23

smoked mozzarella, guanciale, gulf shrimp, lemon, arugula

The Dolce Diavola 19

san marzano tomatoes, pepperoni, jalapeno, local honey

Ma NOOOO 19

grilled pineapple, taleggio, aged balsamic

Zeneze 21

mozzarella, basil & arugula pesto, potatoes, green beans, pinenuts

Funghi e Tartufo 22

taleggio, mushroom, parmigiano reggiano, black truffle
add sausage 5

SIDES

Charred Green Beans 9

bagna cauda, parmigiano reggiano

Rosemary Potatoes 9

calabrian chimichurri

Sauteed Spinach 9

roasted garlic, pangrattato, lemon, grana

Truffle Fries 9