



MIMOSA & BLOODY MARY della casa 5

## BRUNCH

**UOVA SHAKSHUKA** poached eggs, spicy tomato sauce, roasted portabello mushrooms, butter, basil, grilled bread 13

**UOVA PANINO** housemade buttermilk biscuit, chive omelet, fennel sausage, provolone, spicy honey, served with roasted potatoes, seasonal side 15

**GAMBERI E POLENTA** shrimp, white polenta, poached eggs, leeks, tomatoes, salsa rossa 16

**PANCAKES** lemon curd, butter, maple syrup, powdered sugar 12

**OMLETTE** ham, red onions, mushrooms, spinach, cheddar cheese, with side of roasted potatoes, grilled bread 15

**YOGURT CON CEREALI E FRUTTA** yogurt, granola, macerated seasonal fruit 7

**RISO AL SALTO CON UOVA** crispy prosciutto, risotto cakes with fried eggs, tomato, coriander sauce 15

**FIorentina BURGER** provolone, fried egg, sweet onion jam, truffle aioli, toasted ciabatta 14

**DISSOATA CON UOVA** dry-aged new york strip, with fried eggs, roasted potatoes, salsa verde 22

## PRANZO

**PIADINA ALLE VERDURE** wood-roasted portabello mushroom sandwich, roasted onions, peppers, basil, mint, avocado, pesto, provolone 11

**PESCE DEL GIORNO**  
fish of the day market price

**BISTECCA ALLA FIORENTINA per due**  
45oz grilled bone-in porterhouse steak  
garlic and rosemary-infused olive oil 90

**TAGLIATELLE AL RAGÚ** beef ragú, grana padano 20

**PICI CARRETIERRA** pomodoro, mint, pecorino 16

## LE NOSTRE PIZZE

**DOLCE E SALATO** kale, fior di latte, garlic, ricotta, pecorino, eggs, spicy honey 15

**MARGHERITA DI BUFALA**  
tomato sauce, basil,  
buffalo mozzarella 16

**NAPOLI** tomato sauce, mozzarella, anchovies, capers, oregano, garlic, peperoncino 15

**SALSICCE E CIPOLLA** tomato sauce, sausage, roasted onions, provolone, grana padano, basil, oregano, peperoncino 17

**MARINARA (vegan)**  
tomato sauce, oregano, garlic, basil,  
olio verde 13

**FUNGHI** herb roasted mushrooms, goat cheese, spring onions, pecorino, truffle oil 18

**RAMP** wild ramps, ricotta, peperoncino, pecorino, cherry tomato 17

**OLIVE E CARCIOFI** nostralina olives, artichokes, sundried tomatoes, smoked mozzarella, basil, garlic, peperoncino 18

**VONGOLE** little neck clams, garlic, parsley, peperoncino, crème fraîche 17

## CONTORNI

**PATATE ARROSTO** roasted potatoes, rosemary, garlic, black pepper 5

**POLENTA** grana padano, butter, chives 5

**BACON** uncured pork belly 6

**BISCUITS** fig jam, honey, butter 5

**UOVA** two eggs, any style 3

**PROSCIUTTO COTTO** cured and grilled ham 6

## ANTIPASTI

**LA ZUPPA DEL GIORNO** house-made soup of the day 8

**INSALATA GHIBELLINA** arugula, avocado, roasted tomatoes, emmenthaler, pine nuts, basil pesto 12

**INSALATA SCAROLA** escarole, grana padano, meyer lemon vinaigrette, 12

**INSALATA STAGIONE** Earth N Eats greens, seasonal vegetables, mint vinaigrette, croutons 10

**BURRATA CON PISELLI**  
pea shoots, pea and mint vinaigrette 16

**FEGATINI** chicken liver crostini, anchovy, capers, vermouth 8

## SALUMI E FORMAGGI

**VARIETÁ DI SALUMI ARTIGIANALI**  
a selection of our salumi, fegatini, pickles 26

7 SALAME TOSCANO fra'mani, california  
FINOCCHIONA molinari, california  
SALSICCE creminelli, utah  
CULATELLO citterio, pennsylvania

**VARIETÁ DI FORMAGGI ITALIANI** a selection of our imported italian cheeses, raisin walnut bread, fig jam 22

6 QUADRELLO DI BUFALA (buffalo, lombardia)  
BRUNET (goat, piemonte)  
GORGONZOLA DOLCE (cow, piemonte)  
PECORINO TOSCANO STAGIONATO (sheep, toscana)

**E.V.O.O. SCHIACCIATA** hot, flatbread, extra virgin olive oil, salt, black pepper, fresh herbs 6

### PIZZA ADD-ONS

**free** oregano, sliced garlic  
**\$1** olives, basil, capers, red onion  
**\$2** olio verde, arugula, anchovy, sun-dried tomatoes, roasted peppers, calabrian chilies, provolone, mozzarella fior di latte, grana padano, pecorino romano  
**\$2.5** sausage, finocchiona  
**\$3** buffalo mozzarella, artichokes, gorgonzola dolce, ricotta, culatello, smoked mozzarella, brunet, confit tomato

*while we welcome you to customize your pizza, please note that substitutions are not permitted*

