

Cicchettis

- Cannellini & olive dip, flatbread (plant based) \$14
- Quail eggs, tonnato sauce \$14
- Mortadella & grissini \$18
- Avocado & garbanzo dip, crudité (plant based) (gluten free) \$18
- Whipped ricotta, truffle honey, crostini (vegetarian) \$19
- Meatballs, tomato, Parmigiano \$19
- Calamari fritti, lemon aioli \$22
- Burrata, cherry tomato, aged balsamic (vegetarian) \$24
- Asparagus, truffle vinaigrette, Parmigiano (vegetarian) (gluten free) \$24
- Prosciutto San Daniele & melon (gluten free) \$24

Carpaccio & tartare

- Beet tartare, avocado, cucumber, mint, chili (gluten free) (plant based) \$16
- *Salmon carpaccio, taggiasca olive, lemon, chili (gluten free) \$20
- *Beef carpaccio, venetian dressing (gluten free) \$22
- *Ahi tuna tartare, avocado, arugula (gluten free) \$24

Salads & sandwiches

- add burrata \$10 / chicken \$10 / salmon \$12 / shrimp \$14
- Cecconi's chopped, little gem, cherry tomato, garbanzo, peperoncini, cucumber, olives (plant based) (gluten free) \$16
- Panzanella, tomato, cucumber, red onion, foccacia, basil, oregano, red wine vinegar (plant based) \$16
- Tuscan kale, radish, apple, seeds, pomegranate, white balsamic dressing (plant based), (gluten free) \$17
- Butter lettuce, avocado, sherry vinaigrette (plant based) (gluten free) \$22
- *House beef burger, porchetta ham, provolone, lettuce, tomato, brioche, fries \$24
- Plant based cheeseburger, lettuce, tomato, pickle, sweet potato fries (plant based) \$25

Pizzas

- Artichokes, anchovies, olives, Calabrian chili, tomato sauce \$22
- Buffalo mozzarella, tomato, basil (vegetarian) \$26
- Vegan sausage, mushroom, artichoke, cherry tomato (plant based) \$30
- Spicy salami, tomato, mozzarella, mushroom, chili \$30
- Prosciutto San Daniele, burrata, arugula, cherry tomato, aged balsamic \$30
- Black truffle, quattro formaggi (vegetarian) \$32

Wood oven

- Eggplant parmigiana, tomato, basil (vegetarian) \$22
- Salmon, broccolini, Castelvetro olives, basil pesto (gluten free) \$37
- Spicy chicken, arugula, parmigiano \$37
- Branzino, vine roasted cherry tomatoes, gremolata \$42

Dolci

- House cookies, chocolate chip, maldon salt \$12
- Tiramisu \$13
- Eton mess, meringue, whipped cream, seasonal berries (gluten free) \$13
- Coppa, pot de creme (vegetarian) (gluten free) \$13