

Antipasti

- Burrata Board ~ parma prosciutto, melon, fig jam, burrata cheese, drizzled with aged balsamic glaze & evoo 10
- Salumi ~ collection of cured meats, pickled onions, with whole grain mustard, crusty Italian bread 9
- Per La Tavola ~ Italian meats, Italian cheese, burrata, grilled seasonal vegetables, roasted garlic, olives, roasted artichoke hearts, marinated white beans, fire roasted peppers
- ~ Two People 15 | Four People 30 | Craft Your Own 4 each ~

Insalate

- Tuscan Panzanella ~ arugula, fresh vegetables, freshly charred Italian bread, lemon evoo, & red pepper flake 7
- Fennel ~ shaved fennel and orange salad 7
- Kale Caesar ~ tossed with caesar dressing, parmesan croutons* 8
- Pesca ~ grilled peaches, spinach, arugula, fresh cranberries, toasted almonds, goat cheese espuma, honey vinaigrette 8
- Caprese Neapolitan Style ~ fresh pulled mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder 7
- ~ Add Shrimp 6 | Chicken 4 | Skirt Steak 4 | Salmon 6 ~

House Specialties

- Mussels Pestonara ~ garlic, shallots, capers, tomato, fresh pesto, evoo, served with crostini 9
- Garlic Bread ~ herbed garlic butter, fresh mozzarella 5
- Grilled Octopus ~ over charred broccoli rabe, blistered cherry tomatoes, toasted pine nuts 10
- Ribollita ~ Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil 6
- Fried Calamari ~ served with smoked paprika aioli 10

Ask your server about reserving our private dining room for your next party or function today!

Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular, flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.



Lunch Menu

Piccoli Piatti

Tapas Style

- Roasted Artichokes 6
~ roasted artichokes with crushed hazelnuts, parmesan, lemon vinaigrette ~
- Vito's Famous Meatballs 6
~ creamy polenta, wild mushrooms, marinara ~
- Yellowfin Tuna 7
~ fresh yellowfin tuna crudo with blood orange, avocado, fava beans, served on grilled crostini* ~
- Crispy Pork Belly 7
~ goat cheese polenta, Italian bourbon infused demi ~
- Fire Roasted Sausage & Peppers 6
~ spicy Italian sausage roasted with garlic, long hot peppers, sweet bell peppers ~
- ~ Pick any 2 for the table 12 ~

Pizza - 12"

- Margherita 13
- Primavera 15
- Sausage and Pepperoni 14
- Fresh Ricotta 15
- Chicken Pesto 16
- Kale, Goat Cheese & Caramelized Onions 16
- Clams, Garlic, Pancetta, Fresh Oregano, & Onion 16
- Crispy Porchetta, Fig, Fresh Mozzarella & Arugula 16
- Guanciale with Black Truffle & Soft Cooked Egg* 20

Craft Your Own 13

- ~ pancetta | sausage | hamburger | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | bacon ~
- ~ Add 1.50 each ~

Executive Chef Courtland D. Moses
Chef/Owner Rob Maffucci as seen on




Signature Cooking Stones*

- Sear your Entrée on our 700 degree cooking stone
- Marinated Skirt Steak 15
- Fruitti Di Mar 16

Flour & Water

Pasta Made Fresh Daily

- Spaghetti ~ pomodoro with roasted eggplant & stracciatella 9
- Linguini Alla Carbonara ~ pancetta, fresh peas, roasted corn, shallots, parmesan alfredo 10
- Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 12
- Lasagna ~ al forno 11
- Pasta alla Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, marinara, touch of cream 10
- Pappardelle Bolognese ~ Chef Rob's Cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolade. As seen on  12

Panna Tartina

- Trattoria Burger ~ blend of fresh herbs, beef and sausage topped with lettuce, tomato, smoked mozzarella, caramelized onions, roasted peppers 10
- Prosciutto Tartina ~ open faced oven toasted sandwich, fresh mozzarella, arugula, balsamic reduction 9
- ~ Served with parmesan truffle fries or mixed greens ~

Secondi

- Eggplant alla Parmigiana ~ served with choice of pasta 9
- Chicken alla Parmigiana ~ served with choice of pasta 10
- Penne con Pollo ~ fresh penne, portobello mushrooms, sun dried tomatoes, pesto cream sauce 10
- Seared Skin on Atlantic Salmon ~ Fire roasted wild mushroom risotto, roasted baby turnips, lavender beurre blanc* 14

*This item may be cooked to order or may contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.