

STARTERS

Garlic Flatbread marinara sauce, parmigiano, homemade fresh mozzarella, EVOO	12.00
Creamy Burrata apples, pears, balsamic reduction, hazelnuts, arugula, crostini, EVOO *GF	15.00
Roasted Artichoke tarragon dip, grilled lemon *GF	15.00
Truffled Mac & Cheese pecorino, parmigiano	12.00
Nonna's Meatballs San Marzano marinara sauce, pecorino, pine nuts, grilled bread	15.00
Charred Broccoli lemon, pecorino, fried capers, lemon zest *GF	12.00
Roasted Brussels Sprouts pancetta, pecorino *GF	12.00
Manila Clams saffron fennel tomato stock, grilled bread *GF	16.00
Napa Rustic Bread olive oil	6.00
Bruschetta grilled peasant bread crostini, tomatoes, basil, garlic, parmigiano, EVOO	12.00
Soft Polenta roasted wild mushrooms, thyme, parmigiano, balsamic reduction *GF	13.00
Grilled Octopus garlic vinaigrette, arugula, cipollini onions, grilled polenta *GF	16.00

SOUP & SALADS

Add Chicken... 6 Add Salmon (4 oz.)... 8 Add Avocado... 2.50

Tuscan White Bean & Kale Soup rosemary croutons, parmigiano, EVOO *GF	cup 7.00 / bowl 10.00
Caesar creamy caesar dressing, parmigiano, white anchovies, garlic crostini *GF	13.75
Organic Roasted Beets organic mixed greens, hazelnuts, sheep's feta, creamy citrus dressing *GF	14.75
Rustico Salad mixed greens, feta, cured black olives, cucumbers, heirloom tomatoes, herb focaccia croutons, preserved lemon-mint vinaigrette *GF	13.50
Chopped Salad grilled chicken, romaine, smoked mozzarella, salami, gaeta olives, ceci beans, tomatoes, avocado, sherry vinaigrette *GF	18.00
Boca Salad grilled chicken, field greens, pears, apples, red onions, golden raisins, toasted walnuts, goat cheese crostini, apple cider vinaigrette *GF	17.00

SANDWICHES Served until 3:00 pm.

Meatball Sandwich marinara sauce, provolone cheese	14.50
Grilled Rosemary Chicken provolone, lettuce, tomatoes, spicy pickles, basil aioli	15.00
Grilled Salmon lettuce, tomatoes, red onions, lemon caper aioli	16.00
Grilled Flatbread Wrap chicken, hummus, tomatoes, caramelized onions, feta, greens	15.00
Grilled Leg of Lamb arugula, tomato, caramelized onions, herb pesto	15.50

PIZZA Authentic Neapolitan Style in a Wood Fired Oven

Margherita fresh mozzarella, San Marzano tomato sauce, sweet basil, EVOO	19.00
Fennel Sausage & Pepperoni fresh mozzarella, San Marzano tomato sauce, basil	22.00
Prosciutto di Parma fresh mozzarella, San Marzano tomato sauce, arugula	23.00
Roasted Mushroom fontina, taleggio cheese, thyme	22.00
Brussels & Pancetta fresh mozzarella, ricotta, creamy garlic spread, chili oil, lemon zest	22.00
Mediterranean fresh mozzarella, goat cheese, basil pesto, artichoke hearts, grilled zucchini, grilled eggplant, roma tomatoes, cured black olives	21.00
BBQ Chicken Pizza red onions, plum tomatoes, red bell peppers, chili flakes, smoked mozzarella, cilantro	22.00

MAKE IT YOUR WAY Start with a margherita pizza for \$19 and choose your additional toppings:

\$2.75 each	\$2.75 each	\$3.75 each	\$3.75 each
Pesto	Gaeta Olives	Salami	Goat Cheese
Fresh Tomatoes	Artichoke Hearts	Fennel Sausage	Fontina Cheese
Arugula	Roasted Mushrooms	Pepperoni	Smoked Mozzarella
			Prosciutto di Parma \$6

PASTA (MADE FRESH DAILY IN HOUSE)

Pappardelle braised beef short ribs, spicy and creamy tomato sauce, parmigiano, EVOO	24.00
Fettuccine Bolognese ragu classico alla bolognese	22.00
Bucatini all'Amatriciana four-hour marinara sauce, guanciale, pepperoncino, pecorino romano	21.00
Fettuccine Alfredo ragu classico alla romana, add chicken +4	20.00
Rigatoni Italian sausage, braised kale, truffle cream, pecorino romano cheese	22.00
Portobello & Porcini Mushroom Ravioli lemon-black truffle cream, parmigiano	23.00
Spaghetti & Meatballs San Marzano marinara sauce, parmigiano	22.00
Gnocchi alla Genovese light pillow potato dumplings, basil pesto, light cream, parmigiano	20.00
Gemelli chicken, light cream sauce, broccolini, sundried tomatoes, parmigiano	21.00

ENTRÉES

Chicken Piccata chicken breast, lemon caper butter sauce, Yukon mashed potatoes, assorted vegetables *GF	24.00
Marinated Organic Semi Boneless Half Chicken balsamic reduction, Yukon mashed potatoes, vegetables *GF	24.50
Grilled Verlasso Salmon Yukon roasted potatoes, assorted vegetables, citrus tarragon butter sauce *GF	26.00
Chicken Marsala chicken breast, mushrooms, thyme, Marsala butter sauce, Yukon mashed potatoes, vegetables *GF	24.00

* Some items on our menu are served raw or less than thoroughly cooked.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.