LUNCH

TREVA

SALUMI
-cured sliced meats-

Prosciutto di Parma
Speck smoked Prosciutto
Breseola air dried aged beef
Sopressata sweet cured pork sausage
Coppa Picante cured pork

FORMAGGI
-italian cheeses-

Parmigiano Reggiano
Fiore di Sardegna
Cacio di Tartuffo
Taleggio
Gorgonzola Dolce
Robiola

8 each, four for 18, eight for 32

MOZZARELLA BAR

Burrata sweet and creamy, marinated tomato 14
Bufala prosciutto, arugula, basil 14
Sheep Milk Ricotta pistachio, honey, calabrian chili 14

ANTIPASTI

Zucchini Blossoms stuffed with ricotta cheese 12
Prosciutto Flatbread fig jam, mozzarella, arugula 14
Shrimp Flatbread tomato, garlic, olive oil, mozzarella, chili 16
Calamari hot cherry pepper, zucchini 15
Polpo rosemary potatoes, celery, salsa verde 18
Chefs' Calamari Sauté caper, garlic, shallot, cherry tomato 18
Crispy Brussels Sprouts pancetta, mustard vinaigrette 12
Gamberi shrimp, garlic, lemon, grilled pugliese 16
Ribollita Soup escarole, white bean, tomato 10

INSALATA

Di Casa baby greens, radicchio, endive 10
Arugula parmigiano reggiano, lemon, cherry tomato 12
Caesar romaine heart, ciabatta crouton 12
Lattuga bibb lettuce, apple, gorgonzola, almond 12
Caprese tomato, mozzarella, basil, sea salt 13
ADD: chicken 7, shrimp 9, salmon 12, 5oz hanger steak 14,

CONTORNI
-sides-

Broccoli Rabe 8
Tuscan Fries 8
Spinach 6
Creamy Polenta 6
Italian Hot Peppers 6
Wild Mushrooms 6

Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.
Allergens may be present in some menu items; inform your server of any allergies.

PANINI
-served with-
mixed greens and side of home made chips

Burger Vermont cheddar, arugula, tomato, garlic aioli 18
Verdure grilled vegetables, mozzarella, sundried tomato aioli 16
Prosciutto arugula, mozzarella, truffle oil, whole grain mustard 16
Polo chicken cutlet, arugula, pesto, roasted tomato 16
Pesce crispy cod, spicy aioli, arugula, tomato 19

PASTA FRESCA FATTO A MANO
-home made fresh pasta-

Ravioli del Giorno ravioli of the day 22
Tonnarelli Cacio e Pepe pecorino cheese, black pepper 18
Gnocchi sausage, broccoli rabe, calabrian chili, pecorino 22
Squid Ink calamari, bottarga, calabrian chili, lobster brodo 24
Rigatoni sweet fennel sausage, beef bolognese 21
Orecchiette chicken, tomato, arugula, pesto 21
Tagliatelle wild mushroom ragout, truffle, thyme 19
Garganelli speck, peas, radicchio, parmesan cream 21
Lasagna pasta sfoglia, bolognese, bechamel 21
Frutti di Mare shrimp, mussels, calamari, basil, calabrian chili, tagliatelle 25
*fresh gluten free pasta available upon request

PIETANZE
-entree-

Merluzzo gigante beans, olives, roasted peppers, escarole, lobster brodo 26
Pettini scallop, wild mushroom, crispy shallots, polenta 26
Salmone risotto, fennel, citrus, blood orange beurre blanc 24
Chicken Milanese shaved fennel, arugula, fingerling potato, lemon 22
Hanger Steak fingerling potato, brussels sprouts, garlic oil 28

WINE FEATURE

Inama Soave Classico | Veneto | 13 Glass | 52 Bottle
Elegant notes of sweet field flower, Chamomile, Elderflower, iris. Mineral on the palate with almond on the finish

Vulcaini d'Italia Etna Rosso | 14 Glass | 56 Bottle
A rich and complex blend of Nerello and Indigenous grapes of Mt. Etna. Red fruit and earthy aromas with smooth tannins and black berry jam finish.

Chef & Owner Dorjan Puka