

P I C C O L I N I

Made for sharing! Serves 2

ARANCINI - 12

‡ Chardonnay
fried risotto balls stuffed with ham, mozzarella, parmesan, our tomato sauce

ROSEMARY PARMESAN TRUFFLE FRIES - 10

‡ Traminette
hand cut, garlic aioli, red wine Dijonnaise (Veg)

S A L A D & S O U P

Grilled Chicken – add \$5

Grilled Shrimp – add \$6

Salmon – add \$8

ROASTED TOMATO SOUP - 10

‡ Sangiovese
creamy mascarpone, parmesan crisp

ARTICHOKE FRITTI - 16

‡ Rosato Secco
stuffed with goat cheese, red pepper coulis

PINSA ROMANA & HERBED OIL - 10

‡ Estate Pinot Grigio
light and airy bread, our signature dipping oil

POLPETTE POLENTA - 15

‡ Sangiovese
red wine braised meatballs, our tomato sauce, whipped ricotta, basil over fried polenta

ARUGULA AND CITRUS SALAD - 12

‡ Sauvignon Blanc
seasonal oranges, fennel, pistachios, ricotta salata, our Citrus dressing

PARMESAN PESTO WINGS - 15

‡ Pinot Grigio
garlic, balsamic glaze, parmesan

POLPO PATATE - 24

‡ Luca Forte
charred octopus over smashed potatoes, our tomato sauce, parsley, black olives, chili flakes, capers

TOMATO TARTARE - 15

‡ Barbera
chilled roasted tomatoes, capers, toasted baguette

ESTATE CAESAR - 10

‡ Rosato Secco
shaved parmesan, croutons, our red wine Caesar

BURRATA FRITTA - 12

‡ Sangiovese
fried burrata, our tomato sauce, toasted baguette

WHITE WINE COZZE - 18

‡ Sauvignon Blanc
mussels, pangritata, toasted baguette, white wine butter sauce

CALAMARI - 15

‡ Pinot Grigio
hand-breaded and fried, Calabrian chili peppers, our tomato sauce, herbed rémoulade

CHOPPED ITALIAN SALAD - 14

‡ Sauvignon Blanc
romaine, arugula, radicchio, pepperoncini, olives, tomato, salami, provolone, red onion, our Italian dressing, shaved parmesan

P I N S A R O M A N A

Sub Gluten Free Crust – add \$5

Pinsa Romana is a centuries - old Roman recipe made with a special flour blend and fermented for 48 hours. This light and airy style pizza with a crispy outside boasts less starch and gluten, making it easier to digest.

THE LORENZO - 16

‡ Lorenzo Forte
arugula, prosciutto, shaved parmesan, our tomato sauce

FUNGHI - 18

‡ Lorenzo Forte
local farm mushrooms, mozzarella, truffle oil, speck, ricotta

ZUCCA AND NDUJA - 18

‡ Riesling
butternut squash, gorgonzola, basil, mozzarella

ROASTED GRAPE - 15

‡ Chambourcin
ricotta, mozzarella, rosemary, red wine glaze

MARGHERITA - 14

‡ Pinot Grigio
fresh mozzarella, basil, our tomato sauce

MORTADELLA & PESTO - 18

‡ Pinot Grigio
pistachio, fresh mozzarella

CALABRESE - 18

‡ Valentino
mozzarella, pepperoncini, crumbled sausage, kalamata olives, soppressata, our tomato sauce

THE LUCA - 15

‡ Luca Forte
Mozzarella, ricotta, garlic olive oil

S A N D W I C H E S

ITALIAN PIADINA - 18

‡ Valentino
arugula, mortadella, prosciutto, soppressata, mozzarella, our Italian dressing

ROMAN PIADINA & FONTINA - 16

‡ Barbera
melted fontina, pesto, olive tapenade



B O A R D S

Serves 2-3

ANTIPASTO - 38

‡ Cabernet Sauvignon
Prosciutto, Bresaola, Napoli Salami, Parmesan, Red Wine Goat Cheese, Provolone, marinated olives, honeycomb, jam, almonds, grapes, and crackers

ITALIAN FARMER - 34

‡ Chardonnay
herbed goat cheese, pecorino Romano, fontina, gorgonzola, grilled artichoke, roasted red peppers, chiodini mushrooms, marinated olives, jam, crackers

WINTER BOARD - 26

‡ Cabernet Franc
fontina, smoked scamorza, walnuts, cranberries, cherry tomatoes, peppers, orange slices, salami, sopressata, toasted baguette

BURATTA BOARD - 26

‡ Sangiovese
Tomato confit, dried figs, walnuts, prosciutto, cranberry caponata, toasted baguette

BUILD YOUR OWN *Price per Oz*

CHEESES

GORGONZOLA 1.20

PECORINO 2

FONTINA 1.60

RED WINE GOAT CHEESE 3.08

SCAMORZA 1.52

RICOTTA SALATA 1.32

PARMIGIANA

REGIANO 3.20

MEATS

PROSCIUTTO 4.48

PROSCIUTTO COTTO 1.88

SOPPRESSATA 2.40

FENNEL SALAMI 3

SALAMI NAPOLI 2.40

BRESAOLA 3.36

MORTADELLA 1.60

NDUJA 3

SPECK 2

ADDITIONS

CRACKERS 4

TOASTED BAGUETTE 3

HOUSE MARINATED OLIVES 3

JAM 3

HONEYCOMB 3

GRAPES 3

H O M E M A D E P A S T A

All pasta is made in house with an Italian bronze die cut machine. Bronze cut pasta absorbs sauce better, improving the mouth feel and flavor of pasta dishes.

Gluten Free - \$3

Grilled Chicken - \$5

Salmon - \$8

Meatballs - \$5

Grilled Shrimp - \$6

Grilled Octopus - \$12

TAGLIATELLE POMODORO - 18

‡ Sangiovese
flat ribbon in our tomato sauce

RISOTTO FRUTTI DI MARE - 26

‡ Luca Forte
clams, mussels, calamari, shrimp, in our diavolo tomato sauce

ITALIAN CHESTNUT CASARECCE - 24

‡ Luca Forte
short twists in a brown butter sauce, sage, chestnuts, crispy pancetta

MEZZI RIGATONI - 20

‡ Teodoro Forte
short rigatoni, garlic oil, Nduja, chili flakes, garlic, pangritata

BOLOGNESE MALLOREDDUS - 24

‡ Cabernet Sauvignon
Sardinian style pasta, our Bolognese blend: pork, beef, veal, tomato sauce

PAPPARDELLE PARMESAN CREMA - 22

‡ Pinot Grigio
thick flat pasta, white wine garlic cream sauce

BUCATINI AMATRICIANA - 22

‡ Chambourcin
tubed long pasta, our tomato sauce, crispy pancetta, chili flakes

AGNOLOTTI DEL PLIN - 22

‡ Sauvignon Blanc
stuffed pasta, beet ricotta, topped with roasted beets, hazelnuts, poppyseeds, ricotta salata