

PASTA

Single / Family
Family serves 3-4

Pasta al Limone 17 / 45

Gemelli, mascarpone sauce, roasted leeks, zucchini, fresh lemon, Parmigiano

Rigatoni 17 / 45

Traditional Bolognese sauce with 44 Farms beef

Fettuccine 19 / 51

Fresh slow-roasted 44 Farms short ribs, red wine and roasted vegetable sauce, fresh herbs, Parmigiano

Fusilli 17 / 45 S

Guanciale, crushed San Marzano tomatoes, stracciatella, arugula

Cavatelli 17 / 45

Small pasta shells with chicken, braised prosciutto, mushrooms, and peas in light cream sauce

Penne 18 / 48 S

Sautéed shrimp, radicchio, white wine, crushed San Marzano tomatoes, touch of cream

Gluten-Free Penne Available with Any of Our House Sauces

Add 44 Farms Meatball / 2.00 ea

MARKET SPECIALS

Rosemary Focaccia / 9

Warm bread with rosemary olive oil and sea salt

Fried Calamari / 14

Tossed with arugula, side spicy Sicilian sauce

Charcuterie / 25

Two imported Italian meats, two cheeses, served with rosemary focaccia

Steak / Market Price

Cooked to order and priced per pound

Tagliata / Market Price + 5

Sliced steak over arugula with cherry tomato and EVOO

ZUPPE Only Available Fall / Winter

Mushroom Soup / 9 S

Onion, parsley, roux, wine, chicken stock, light cream

Roasted Corn Chowder / 9 S

Corn, potatoes, celery, carrots, onion, heavy cream, cayenne

 **RED BIRD FARMS CHICKEN**
free-roaming, vegetarian, non-antibiotic

CIBO

PIZZA

Margherita / 13

Mozzarella Fior di latte, San Marzano tomato sauce, fresh basil

Pizza Burrata / 17

Mozzarella, tomato sauce, arugula, cherry tomatoes, Burrata, EVOO and drizzled with balsamic reduction

Pizza Bianca (White Pizza) / 18

Mozzarella, goat cheese, caramelized onion, mushrooms, arugula, shaved Grana, balsamic drizzle

Contadina (White Pizza) / 17

Mozzarella, chicken, mushrooms, caramelized onion, oregano

Affumicata / 19 S

Smoked 44 farms beef, mozzarella, calabrian peppers, radicchio

Rustica / 17 S

Mozzarella, tomato sauce, salame piccante, black olives, peperoncino

Carne Mista / 18

Cheese pizza topped with prosciutto, salame piccante, sausage

Prosciutto e Rucola / 18

Mozzarella, tomato sauce, arugula, prosciutto, cherry tomatoes, shaved Parmigiano

12" Gluten-Free Crust Available / +3

10" Cauliflower Crust Available / +3

 **Spicy Calabrese Dipping Oil / +3**

BUILD YOUR OWN / 13

Tomato and Mozzarella Base

Additional Toppings / \$2.00 ea

Veggies

Arugula, Fresh Basil, Cherry Tomato, Caramelized Onions, Figs, Jalapeño, Kalamata Olives, Mushrooms, Red Onion, Roasted Bell Peppers, Zucchini

Cheese

Gorgonzola, Shaved Parmigiano, Mozzarella Fior di latte, Burrata Mozzarella / +5.00 ea

Protein

Anchovies, Chicken, Ham, Pepperoni, Prosciutto, Sausage, Salame, 44 Farms Meatball / +2.00 ea

INSALATA

Single / Family
Family serves 3-4

CiboDivino Caesar 12 / 32

Hearts of romaine, lemon garlic croutons, with house-made Caesar dressing, shaved Parmigiano

Panzanella con Burrata 14 / 38

Burrata mozzarella, fresh tomatoes, arugula, cucumber, red onion and lemon-scented croutons with EVOO

Farmhouse 14 / 38

Seared free range chicken breast with arugula, dried figs, cherry tomatoes, cannellini beans, peperoncino, red onion, hardboiled egg, toasted almonds, tossed in house-made spicy peperoncino vinaigrette

Kale Summer Salad 13 / 35 S

Fresh garden kale, walnuts, dry cranberries, goat cheese crumble, lemon vinaigrette

Insalata Mista 9 / 23

Garden mix greens with an Italian citronette

PANINI / 12 Available Lunch Only 12/4pm

Turkey & Swiss

In-house, Tuscan herb-roasted turkey, baby Swiss, roasted red pepper spread, mixed greens, and tomato

Prosciutto

Imported Prosciutto di Parma, mozzarella Fior di latte, arugula, EVOO

Cotto

Black Forest ham, mayo, hard boiled egg, bacon, provolone

Caprese

Mozzarella Fior di latte, tomato, arugula, pesto spread, EVOO

All Hot Pressed with House-made Focaccia Bread

Served with Side Garden Mix Salad

DOLCE

Nutella Pizza / 11

Neapolitan style pizza crust topped with Nutella, strawberries, and powdered sugar

Sicilian Sfince / 11

A basket full of Sicilian doughnuts served warm and dusted with sugar and cinnamon

S SEASONAL MENU OPTIONS

Whole Food Commitment | Verified Non-GMO Produce
Consuming raw or undercooked meats may increase your risk of foodborne illness

