

ANTIPASTI

ARANCINI DI MOZZARELLA	10
Fried House-made mozzarella with eggplant caponata.	
PIATTO DI SALUMI	18
Selected traditional Italian cold cuts with Parmesan and marinated olives.	
OLIVE MISTE	4
Marinated mixed olives.	
PROSCIUTTO, BURRATA E PESCA	13
Sliced parma prosciutto, burrata, and brulee peach.	
FRITTO MISTO	15
Deep fried calamari, shrimp, and zucchini with spicy marinara sauce.	
TARTARA DI TONNO	14
#1 Ahi Tuna tartar with avocado, kalamata olives, and sundried tomatoes and capers.	
MOZZARELLA E SPECK	8
House-made mozzarella wrapped in slices of cured and smoked ham baked in tomato sauce.	
MELANZANE ALLA PARMIGIANA	14
Baked eggplant, mozzarella, tomato sauce	
VEGETALI AL FORNO	11
Wood-fired roasted seasonal vegetables with lemon and extra virgin olive oil.	
POLPETTE AL FORNO	13
Braised beef, veal, and pork meatballs.	
PROSCIUTTO E MELONE	12
Prosciutto di Parma with cantaloupe.	

INSALATE

CAPRESE	12
Heirloom tomatoes, burrata cheese, basil, and olive oil.	
INSALATA DI FINOCCHI	11
Shaved fennel, confit artichokes, goat cheese, oranges, pine nuts, and arugula with white balsamic dressing.	
INSALATA DI DELIZIA	12
Spinach, Granny smith apples, red onion, caramelized roasted cashews, and cambozola cheese.	
INSALATA D' ESTATE	15
Peach, arugula, cannellini beans, farro, and shrimp.	
KALE E BURRATA	16
Kale, burrata, radicchio, provolone, quinoa, pancetta, red onion, strawberries, and white balsamic dressing.	
ADD FREE-RANGE MARY'S CHICKEN BREAST OR PRAWNS TO ANY SALAD	6

WHY ISN'T MY PIZZA SLICED, YOU ASK? WE'RE JUST KEEPING IT REAL.

You see, slicing a pie immediately after it comes out of the oven causes moisture to form beneath it. The folks in Naples are not ones for soggy pizza, and neither are we. So, we suggest you do what we do—use a fork and knife. But, hey, if that's not your thing, just ask us to slice it for you. It's no problem.

PASTA

All pastas are house-made daily.

LASAGNA NAPOLETANA	18
White pasta layered with house-made mozzarella, meat sauce, and parmesan.	
SPAGHETTI DELLA CASA	14
Spaghetti chitarra with cherry tomatoes, arugula, and shaved pecorino. (Add shrimp for \$6.00)	
SPAGHETTI ALLA CARBONARA	15
Old fashion mandolino pasta with egg, pancetta, onion, and pecorino.	
TROFIE AL PESTO	16
Twisted pasta, green beans, and fingerling potatoes with pesto and pine nuts.	
TAGLIATELLE ALLA BOLOGNESE	16
Ribbon pasta with pork, veal, and Chianina beef meat sauce.	
LINGUINE ALLE VONGOLE	16
Manila clams sautéed with white wine garlic and olive oil.	
ORECCHIETTE CON SALSICCIA E MELANZANE	16
Ear shaped pasta with house-made sausage, eggplant, cherry tomatoes, and fresh mozzarella.	
CHITARRA CON POLPETTE	18
Square spaghetti with braised beef, veal, and pork meatballs.	
CHEF'S TRIO	24
Chef's choice pasta sampler.	
GLUTEN FREE PASTA	ADD 3.00
GLUTEN FREE PASTA TAKES UP TO 15MIN OR MORE TO COOK	

SECONDI

POLLO ALLA PARMIGIANA	18
Breaded chicken breast baked with house-made mozzarella, tomato sauce, arugula, and roasted potatoes.	
BRANZINO AL FORNO	26
Oven roasted Mediterranean sea bass with lemon and olives served with spring vegetables.	
MICHAEL'S CHIANINA BURGER	15
Chianina beef, crispy speck, mozzarella, arugula, onions agrodolce and aioli. Choice of roasted potatoes or arugula salad.	

ROTOLINO E CALZONE

ROTOLINO DI CARCIOFI	14
Artichokes, house-made mozzarella, and pesto.	
ROTOLINO COTTO E MOZZARELLA	14
Artisanal ham and house-made mozzarella.	
CALZONE	19
Gorgonzola, house-made mozzarella, fontina, smoked mozzarella, and speck.	

BEVERAGES

APIQUE SPARKLING WATER (Unlimited Refills)	1
MEXICAN COKE	4
DIET COKE	3
SPRITE	4
ICED TEA	3
MIGHTY LEAF HOT TEA	3
ARANCIATA ROSSA	3

PIZZE

Cooked in a wood-fired oven at 800 degrees. Pizzas are served uncut - this style of pizza is not sliced for its authenticity and quality. If you prefer the pizza crispy and cut, please let us know.

MARINARA	11
Tomato sauce, garlic, oregano, basil, and extra virgin olive oil.	
MARGHERITA	14
House-made mozzarella, tomato sauce, basil, and extra virgin olive oil.	
CAPRICCIOSA	16
Prosciutto cotto, artichokes, mushrooms, olives, house-made mozzarella, and tomato sauce.	
FIORI E SALSICCIA	17
Squash blossoms, Working Class Kitchen fennel sausage, eggplant, house-made mozzarella, and tomato sauce.	
PORCHETTA	16
Working Class Kitchen porchetta, roasted peppers, smoked house-made mozzarella, and pesto.	
FRUTTI DI MARE	19
Shrimp, clams, octopus, mussels, Calabrian chili peppers, and tomato.	
CARNIVORA ROSSA	20
Calabrese salame, ham, pancetta, Working Class Kitchen sausage, house-made mozzarella, and tomato sauce.	
CAPRINO E CARCIOFI	15
Artichokes, fingerling potatoes, goat cheese, house-made mozzarella, and pesto.	

PIZZE BIANCHE

PISTACCHIO E STRACCIATELLA	16
Mortadella, house-made stracciatella cheese, pistachio, and olive oil.	
POLLO LIMONE	17
Organic free-range chicken, spinach, house-made mozzarella, fontina, and lemon zest.	
CAPRESE CON BUFFALA	17
Buffala mozzarella, heirloom tomatoes, basil, and olive oil.	
EMILIANA	17
Parma prosciutto, house-made mozzarella, arugula, balsamic reduction, and shaved parmesan.	
CARBONARA	17
House-made mozzarella, ricotta cheese, pancetta, corn, and two organic eggs.	
GLUTEN FREE PIZZA	ADD 3.00
GLUTEN FREE PIZZA TAKES UP TO 15MIN OR MORE TO COOK	
ADD TO ANY PIZZA OR CALZONE:	
Organic egg / Sausage* / Vegetables:	2.50
Cured meats, Cheese:	3
Anchovies, Free-range Mary's chicken:	4

HAPPY HOUR
TUESDAY - FRIDAY 5PM - 7PM
— 1/2 OFF SELECT BEER, WINE & ANTIPASTI —
— \$6 COCKTAILS —

First Wednesday
Wines-Night
3-COURSE PRIX-FIXE DINNER & WINE FLIGHT
EVERY 1ST WEDNESDAY OF THE MONTH

WEEKEND BRUNCH
SATURDAYS 11:30AM-2:30PM
&
SUNDAYS 10:30AM-2:30PM

MARGHERITA MONDAYS! FREE PIZZA!
ALL DAY EVERY MONDAY
*Buy any Pizza get one free Margherita pizza. Dine-in only. Available all day, every Monday.

COCKTAILS

Our Beverage Manager, Brad Fry, has hand-selected HAN Soju as his base spirit for crafting the fresh and explosive flavors of our cocktails. HAN is a Soju made from a polished rice and premium barley, allowing for an ultra-luxurious, silky-smooth finish. Add the touch of our locally sourced, fresh ingredients, and you get delightful, refreshing adult concoctions. Salute!

MAMMA DENE'S SPRITZ	7
Juniper and Lavender infused Spirit*, Lillet Rose, Champagne, Mixwell Grapefruit Soda, Orange and Lavender	
SANGRIA	7
Citrus infused Spirit*, Lillet Rouge, Sauvignon Blanc, Mixwell Tonic, Lemon, Orange and Rosemary	

KENTUCKY SMASH	9
Barrel Aged Spirit*, Lillet Blanc, Mixwell Ginger Ale, Prosecco, Mint and Blackberries	
DRAFT MOSCOW MULE	7
Spirit*, Lillet Blanc, Top Hat Ginger, Mint	
NEGRONI	8
Juniper and Lavender infused Spirit*, Lillet Blanc, Sweet Vermouth, Orange	

WINE

BY THE GLASS  OR BOTTLE 

ITALIAN WINES

Join us every 1st Wednesday for our monthly wine flight dinner featuring a new wine region and food pairings. Ask your server for details.

SPARKLING WINES

PROSECCO DI VALDOBBIADENE, COL DE' SALICI <i>Veneto</i>	10	34
BRUT ROSE, COL DE' SALICI <i>Veneto</i>	10	34
MOSCATO, SARACCO 2015 <i>Piemonte</i>	10	34

WHITE WINES

PINOT GRIGIO, RIFF, LAGEDER 2015 <i>Alto Adige</i>	8	27
CHARDONNAY, TORMARESCA 2015 <i>Puglia</i>	8	27
FALANGHINA, FEUDI DI SAN GREGORIO 2014 <i>Campania</i>	9	30
ANTHILIA, DONNAFUGATA 2015 <i>Sicilia</i>	9	30
ORVIETO, ANTINORI, 2014 <i>Umbria</i>	9	30
CHARDONNAY, CASTELLO DELLA SALA 2013 <i>Umbria</i>	12	38
ROERO ARNEIS, PRUNOTTO 2014 <i>Piemonte</i>	11	36

ROSE WINES

ROSE, "CALAFURIA", TORMARESCA 2014 <i>Toscana</i>	10	34
-----------------------------------------------------------------------	----	-----------	----

REDS

NEPRICA, TORMARESCA, 2013 <i>Puglia</i>	8	27
NERO D' AVOLA, VILLA POZZI 2013 <i>Sicilia</i>	8	27
MONTEPULCIANO D'ABRUZZO, LA VALENTINA 2015 <i>Abruzzo</i>	9	30
CHIANTI, GETAMURA 2015 <i>Toscana</i>	9	30
"SUPER TUSCAN", LE MAESTRELLE, ANTINORI 2014 <i>Toscana</i>	10	34
DOLCETTO D'ALBA, PRUNOTTO 2013 <i>Piemonte</i>	10	34
ETNA ROSSO, PLANETA 2014 <i>Sicilia</i>	12	38
MOMPERTONE, PRUNOTTO 2011 <i>Piemonte</i>	12	38
PRIMITIVO, "TORCICODA" TORMARESCA 2012 <i>Puglia</i>	12	38

REDS

CHIANTI CLASSICO, ANTINORI PEPPOLI 2013 <i>Tuscany</i>	42
AGLIANICO, "TRENTANGELI", TORMARESCA 2011 <i>Salento</i>	43
VINO NOBILE DI MONTEPULCIANO, LA BRACCESCA 2012, Toscana	48
BRUCIATO, GUADO AL TASSO, 2014 <i>Toscana</i>	49
AGLIANICO, "RUBRATO", FEUDI SAN GREGORIO 2013 <i>Campania</i>	34
CORVINA, PALAZZO DELLA TORRE, ALLEGRINI 2011 <i>Veneto</i>	34
LACRIMA CHRISTI ROSSO, DI ANGELIS 2013 <i>Campania</i>	36


NON-ITALIAN WINES



= WINE ON TAP

Unlike bottled wine, tap wines are not subject to oxidation and so they deliver a proper and consistent taste from the first glass to the last.

WHITES

SAUVIGNON BLANC, GIRLS IN THE VINEYARD <i>Napa</i>	9	30
RIESLING, EROICA 2014 <i>Washington</i>	11	36
 CHARDONNAY, BIANCHI 2015 <i>Napa Valley, CA</i>	9		

REDS

 PINOT NOIR, ANGELINE 2015 <i>Santa Rosa, CA</i>	9		
 SYRAH, QUPE 2015 <i>Central Coast, CA</i>	10		
CARMENERE, HARAS DE PIRQUE 2013 <i>Chile</i>	8	32

REDS

MERLOT, "SEVEN FALLS" 2012	10	34
<i>Wahluke Slope, WA</i>			
SYRAH/MERLOT/CAB FRANC, "H3" LES CHEVAUX 2012, <i>Columbia Valley, Washington</i>	10	34
CABERNET SAUVIGNON, MOTTO 2013 <i>California</i>	8	27
PINOT NOIR, ERATH 2014			36
<i>Oregon</i>			