

ANTIPASTI

PIATTO DI SALUMI	18
Selected traditional Italian cold cuts with Parmesan and marinated olives.	
OLIVE MISTE	4
Marinated mixed olives.	
PROSCIUTTO E BURRATA	10
Sliced parma prosciutto and burrata.	
FRITTO MISTO	15
Deep fried calamari, shrimp, and zucchini with spicy marinara sauce.	
ARANCINI	12
Duck and house-made mozzarella stuffed rice balls.	
MOZZARELLA E SPECK	8
House-made mozzarella wrapped in slices of cured and smoked ham baked in 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.	
BRESAOLA	14
Thinly sliced beef, arugula, palm heart, and parmesan cheese.	
GAMBERI E FAVE	15
Fava beans, shrimp ragu, and shaved fennel.	

INSALATE

INSALATA DI GESARE	10
Romaine, herbed croutons, white anchovies, grana, and Caesar dressing.	
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.	
KALE E BURRATA	16
Kale, burrata, radicchio, provolone, quinoa, pancetta, red onion, strawberries, and white balsamic dressing.	
TONNO	12
Tuna conserva, green beans, hard-cooked egg, Taggiasca olives, and little gem.	

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.

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.	
SALAME PICCANTE	15
Calabrese salame, house-made mozzarella, and tomato sauce. (add whole calabrian chilis for \$2 to make it fra diavolo)	
SALSICCIA E FUNGHI	16
Working Class Kitchen fennel sausage, mushrooms, house-made mozzarella, and tomato sauce.	
CAPRICCIOSA	16
Prosciutto cotto, artichokes, mushrooms, olives, 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.	
ANATRA	17
Liberty Farm duck confit, fontina, spring garlic, and house-made mozzarella.	
EMILIANA	17
Parma prosciutto, house-made mozzarella, arugula, balsamic vinegar, and shaved parmesan.	
CARBONARA	17
House-made mozzarella, ricotta cheese, pancetta, English peas, and two organic eggs.	
SPECK E GORGONZOLA	16
Cured and smoked ham, spinach, house-made mozzarella, and gorgonzola.	
GLUTEN FREE PIZZA	ADD 3.00
GLUTEN FREE PIZZA TAKE 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

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, English peas, 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 RAPINI	16
Ear shaped pasta with house-made sausage, rapini, garlic, and white wine.	
CHITARRA CON POLPETTE	18
Square spaghetti with braised beef, veal, and pork meatballs.	
RISOTTO AL NERO	20
Squid ink risotto with calamari and tomato concasse.	
CHEF'S TRIO	24
Chef's choice pasta sampler.	

GLUTEN FREE PASTA AVAILABLE

ROTOLO E CALZONE

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

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	13
Chianina beef, crispy speck, mozzarella, arugula, onions agrodolce and aioli. Choice of roasted potatoes or arugula salad.	

BEVERAGES

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

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
Veneto 10 . . . 34

BRUT ROSE, COL DE' SALICI
Veneto 10 . . . 34

MOSCATO, SARACCO 2015
Piemonte 10 . . . 34

WHITE WINES

PINOT GRIGIO, RIFF, LAGEDER 2015
Alto Adige 8 . . . 27

CHARDONNAY, TORMARESCA 2015 8 . . . 27
Puglia

FALANGHINA, FEUDI DI SAN GREGORIO 2014
Campania 9 . . . 30

ANTHILIA, DONNAFUGATA 2015 9 . . . 30
Sicilia

ORVIETO, ANTINORI, 2014 9 . . . 30
Umbria

CHARDONNAY, CASTELLO DELLA SALA 2013
Umbria 12 . . . 38

ROERO ARNEIS, PRUNOTTO 2014
Piemonte 11 . . . 36

ROSE WINES

ROSE, "CALAFURIA", TORMARESCA 2014
Toscana 10 . . . 34

REDS

NEPRICA, TORMARESCA, 2013 8 . . . 27
Puglia

NERO D' AVOLA, VILLA POZZI 2013 8 . . . 27
Sicilia

MONTEPULCIANO D'ABRUZZO, LA VALENTINA 2015
Abruzzo 9 . . . 30

CHIANTI, GETAMURA 2015 9 . . . 30
Toscana

"SUPER TUSCAN", LE MAESTRELLE, ANTINORI 2014
Toscana 10 . . . 34

DOLCETTO D'ALBA, PRUNOTTO 2013
Piemonte 10 . . . 34

ETNA ROSSO, PLANETA 2014
Sicilia 12 . . . 38

MOMPERTONE, PRUNOTTO 2011
Piemonte 12 . . . 38

PRIMITIVO, "TORCICODA" TORMARESCA 2012
Puglia 12 . . . 38

REDS

CHIANTI CLASSICO, ANTINORI PEPPOLI 2013
Tuscany 42

AGLIANICO, "TRENTANGELI", TORMARESCA 2011
Salento 43

VINO NOBILE DI MONTEPULCIANO, LA BRACCESCA 2012, Toscana 48

BRUCIATO, GUADO AL TASSO, 2014
Toscana 49

AGLIANICO, "RUBRATO", FEUDI SAN GREGORIO 2013
Campania 34

CORVINA, PALAZZO DELLA TORRE, ALLEGRINI 2011
Veneto 34

LACRIMA CHRISTI ROSSO, DI ANGELIS 2013
Campania 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
Napa 9 . . . 30

RIESLING, EROICA 2014
Washington 11 . . . 36



CHARDONNAY, BIANCHI 2015

Napa Valley, CA 9

REDS

 **PINOT NOIR, ANGELINE 2015**
Santa Rosa, CA 9

 **CABERNET SAUVIGNON, WILLIAM HILL 2013**
Napa Valley, CA 9

CARMENERE, HARAS DE PIRQUE 2013
Chile 8 . . . 32

REDS

MERLOT, "SEVEN FALLS" 2012 10 . . . 34
Wahluke Slope, WA

SYRAH/MERLOT/CAB FRANC, "H3" LES CHEVAUX 2012,
Columbia Valley, Washington 10 . . . 34

CABERNET SAUVIGNON, MOTTO 2013
California 8 . . . 27

PINOT NOIR, ERATH 2014 11 . . . 36
Oregon