



LUNCH

DOWNTOWN PROMENADE

ANTIPASTI

- OLIVE MISTE 4
Marinated mixed olives.
- MOZZARELLA E SPECK 8
Baked house-made mozzarella wrapped in slices of cured and smoked ham baked in tomato sauce.
- CALAMARI FRITTI 10
Deep fried calamari, and zucchini with spicy marinara sauce.
- PROSCIUTTO E BURRATA 10
Parma prosciutto and burrata.

INSALATE

- INSALATA DI CESARE 9
Romaine, herbed croutons, white anchovies, grana, and Caesar dressing.
- INSALATA DI DELIZIA 10
Spinach, Granny smith apples, red onion, caramelized roasted cashews, and cambozola cheese.
- KALE E BURRATA 12
Kale, burrata, radicchio, provolone, quinoa, pancetta, red onion, honey, strawberries, and white balsamic dressing.
- TONNO 12
Tuna conserva, green beans, hard cooked egg, Taggiasca, and little gems.
- INSALATA DELLO CHEF 14
Romaine, raddichio, quinoa, house-made mozzarella, hard-cooked egg, pancetta, and prosciutto cotto.
- ADD FREE-RANGE MARY'S CHICKEN BREAST OR PRAWNS: 6

PASTA \$10

All pastas are house-made daily.

- SPAGHETTI AL POMODORO
Old fashion mandolino pasta with tomatoes, basil, garlic, and olive oil.
- TROFIE AL PESTO
Twisted pasta with pesto sauce.
- SPAGHETTI DELLA CASA
Spaghetti chitarra with cherry tomatos, arugula, and shaved pecorino.
(Add shrimp for \$6.00)
- LINGUINE E FUNGHI
Trumpet, Oyster, White Beech mushrooms, and parmesan cheese.
- TAGLIATELLE ALLA BOLOGNESE
Ribbon pasta with pork, veal, and Chianina beef meat sauce.
- GLUTEN FREE PASTA AVILABLE

PANINI \$10

Panini served with roasted potatoes or arugula salad

- CARCIOFI PANINI
Confit baby artichokes, house-made mozzarella, and pesto.
- PROSCIUTTO CRUDO PANINI
Parma cured ham and house-made mozzarella.
- QUATTRO FORMAGGI PANINI
House-made mozzarella, fontina, gorgonzola, and smoked mozzarella.
(Add bacon or prosciutto cotto for \$3.00)
- CHIANINA BURGER
Wood-fired Chianina burger with lettuce, red onions, and house aioli.
Choice of roasted potatoes or arugula salad.
- Add:
Cheese: House-made Mozzarella, Gorgonzola, or Fontina 1
Meat: Crispy Speck or Bacon 2

PIZZE \$10

MARGHERITA
House-made mozzarella, tomato sauce, basil, and extra virgin olive oil.

FUNGHI
House-made mozzarella and mushrooms.

- 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, house-made smoked mozzarella, and pesto.
- FRUTTI DI MARE 19
Shrimp, clams, octopus, mussels, Calabrian chili peppers, and tomato sause.
- 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 DOUGH AVAILABLE ADD 3.00
GLUTEN FREE PIZZA TAKE UP TO 15MIN OR MORE TO COOK

- ADD TO ANY PIZZA:
- Organic egg / Sausage* / Vegetables: 2.50
 - Cured meats, Cheese: 3
 - Anchovies, Free-range Mary's chicken: 4

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.

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
Toscana 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, ALLEGRIANI 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

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.