



LUNCH

DOWNTOWN PROMENADE

ANTIPASTI

- ARANCINI DI MOZZARELLA 10
Fried House-made mozzarella with eggplant caponata.
- 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.
- PROSCIUTTO E MELONE 12
Prosciutto di Parma with cantaloupe.
- CALAMARI FRITTI 10
Deep fried calamari, and zucchini with spicy marinara sauce.
- PROSCIUTTO, BURRATA, E PESCA 12
Parma prosciutto, burrata, and brulee peach.

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.
- TONNO 12
Tuna conserva, green beans, hard cooked egg, Taggiasca, and little gems.
- CAPRESE 12
Heirloom tomatoes, burrata cheese, basil, and olive oil.
- INSALATA D' ESTATE 15
Peach, arugula, cannellini beans, farro, and shrimp.
- 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

All pastas are house-made daily.

- SPAGHETTI DELLA CASA 14
Spaghetti chitarra with tomato sauce, arugula, and shaved pecorino. (Add shrimp for \$6.00)
- LINGUINE E FUNGHI 14
Trumpet, Oyster, White Beech mushrooms, and parmesan cheese.
- TAGLIATELLE ALLA BOLOGNESE 16
Fresh pasta with pork, veal, and Chianina beef meat sauce.
- TAGLIOLINI VERDI 15
Spinach pasta with prosciutto, corn and cream sauce.

GLUTEN FREE PASTA AVAILABLE ADD 3.00
GLUTEN FREE PASTA TAKE UP TO 15MIN OR MORE TO COOK

PANINI

Panini served with roasted potatoes or arugula salad

- QUATTRO FORMAGGI PANINI. 12
House-made mozzarella, fontina, gorgonzola, smoked mozzarella and prosciutto cotto.
- CHICKEN E CAPONATA PANINI 12
Smoked mozzarella, chicken and eggplant caponata.
- CHIANINA BURGER. 12
Wood-fired Chianina burger with lettuce, red onions, and house aioli.
Add:
Cheese: House-made Mozzarella, Gorgonzola, or Fontina 1
Meat: Crispy Speck or Bacon 2

\$10 LUNCH 10

All items \$10. Lunch time only. 11:00AM – 3:00PM

- PIZZE MARGHERITA
House-made mozzarella, tomato sauce, basil, and extra virgin olive oil.
- PIZZE FUNGHI BIANCHA
House-made mozzarella and mushrooms.
- SPAGHETTI AL POMODORO
Old fashioned mandolino pasta with tomatoes, basil, garlic, and olive oil.
- TROFIE AL PESTO
Twisted pasta with pesto sauce.
- CARCIOFI PANINI
Confit baby artichokes, house-made mozzarella, and pesto. Served with choice of roasted potatoes or arugula salad.
- PROSCIUTTO CRUDO PANINI
Parma cured ham and house-made mozzarella. Served with choice of roasted potatoes or arugula salad.

PIZZE

- 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 sauce.
- 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.
- 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 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

BEVERAGES

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

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
SANGRIA	7
KENTUCKY SMASH	9
DRAFT MOSCOW MULE	7
NEGRONI	8

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
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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>Toscana</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, ALLEGRIANI 2011 <i>Veneto</i>	34
LACRIMA CHRISTI ROSSO, DI ANGELIS 2013 <i>Campania</i>	36

NON-ITALIAN WINES

 = WINE ON TAP

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>		

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.