

OUR STORY

We are a farm to table concept and intend to deliver a unique Italian food experience as we will serve seasonal new dishes every week which symbolizes the freshness and harmony of the Italian kitchen with Mother Nature.





We support local fresh production + Local breweries!

FOLLOWUS







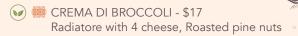


SIGNATURE FRESH PASTA

LASAGNA - \$16 Spinach pasta, Ragu (Meat Sauce), Mozzarella



CAMPANELLE PAZZE - \$16 VEGAN ask for no cheese Roasted tomatoes, Confit Garlic, Kalamata olives, Fresh



NONNA PAULA (has pine-nuts) - \$18 4 cheese, pesto, sun-dried tomato, confit-garlic

AMATRICIANA - \$16 Tagliatelle, Tomato sauce, Pancetta, Garlic, Onion

RAGU & FUNGHI - \$19 Conchiglie, Meat Sauce & Porcini mushrooms

PASTA OF THE DAY Ask us about the fresh pasta of the day

You can add to our Fresh Pasta (Not available for lasagna)

Pancetta (Italian Bacon) - \$4 Sun-Dried Tomato - \$2

Chicken - \$4

Confit Garlic - \$2

Shrimps - \$4

Make it Spicy

Pesto (has pine-nuts) - \$4 (**) Make it GF

Burrata Cheese - \$3



enjoy loyalty rewards







PINSA STICKS - \$10 Olive Oil & Pomodoro Deeping

VEGAN PINSA - \$16 Roasted Tomato, Arugula, Onion Jam

PINSA PAZZA - \$17 Tomato sauce, Mozzarella, Pesto & Burrata

> PINSA PRIMAVERA - \$16 Roasted tomato, Prosciutto crudo, Arugula, Shaved parmesan

PINSA MALEDUCATA- \$16 Tomato sauce. Fontina cheese. Pancetta and Onion jam

PINSA MAIALA- \$18 Tomato sauce, Mozzarella, Salami, Sausage & Porchetta

SICILIAN PINSA - \$18 Roasted tomato, Kalamata olives, Porchetta, Smashed burrata

PINSA PORCINI - \$20 4 cheese, Porcini mushrooms & Trufe oil

PINSA OF THE DAY Ask us about the fresh pinsa of the day

You can add to our pinsa:

Burrata Cheese - \$3

Pesto (has pine-nuts) - \$3

Arugula Leaves - \$2

Onion Jam - \$2

Salami - \$2

Lunch Deal:

Tuesday - Thursday (11:00-3:30 PM) Buy 1 get the 2nd for 50% off



























KIDS MEAL

Pasta With Butter & Cheese - \$10 Pasta with Tomato sauce & Cheese - \$10

FRESHHEALTHY

Roasted tomato, Gorgonzola, Sun-dried tomato, Lime & Olive oil dressing

Strawberry, goat cheese, walnut vinaigrette

ADD CHICKEN TO YOUR SALAD - \$4

SALADS

(ARUGULA SALAD - \$9

mix nuts on top

BEET SPINACH SALAD - \$8

DESSERT

VANILLA PANA COTTA - \$6

crispy caramelized crumble

CANNOLI CONES - \$7

TIRAMISU - \$7

Beer - \$7

Glass of wine - \$10 Bottle of wine - \$30

Topped with Strawberry jam &

Filled with - Nutella & Ricotta

REVERAGES

SODA\$2.50 TEA\$2.50

LEMONADE \$2.50

COKE COLA DE MEXICO \$2.50

ESPRESSO \$2.50

CAPPUCCINO \$5.00

BEER & WINE











Vegan (Vegetarian

