



MARZANO

MENU No. DINNER 009

Starters

Squid 18
fried Humboldt, tomato + red pepper saffron bisque,
caper berry salsa, tarragon + charred lemon sauce
ADD FOCACCIA \$4

Burrata 17
almond romesco, green cerignola olives,
pickled shallots, peperonata, crostini
*available as option without crostini

Polenta Fries 15
olive tapenade, pecorino, artichoke aioli

Soup 10
chef's creation with house focaccia

Beef Carpaccio 17
pepper crusted tri-tip, pickled mustard seeds,
sunflower gremolata, caper dust, roasted eggplant aioli,
pecorino, focaccia crostini
*available as option without crostini

Meatballs 16
braised, spiced tomato sauce, grana padano, fresh herbs,
crispy garlic chips, house focaccia

Marinated Olives 10
warmed, caper berries, lemon, fresh thyme, rosemary

Pizzas

WE USE ONLY THE FINEST INGREDIENTS FROM NAPLES - HANDMILLED SAN MARZANO TOMATOES
AND EXTRA VIRGIN OLIVE OIL HAND-STRETCHED TO ROUGHLY 12".
IN ITALY THESE ARE CONSIDERED PERSONAL SIZE.

Margherita 18
fresh basil, fior di latte, olive oil,
san marzano tomato sauce

Prosciutto 20
cured ham, arugula, parmesan, fior di latte,
balsamic reduction, san marzano tomato sauce

Spicy Salami 19
Two Rivers salami, Kalamata olives, chili flakes,
fior di latte, oregano, san marzano tomato sauce

Burrata 21
burrata, Two Rivers chorizo, fior di latte,
fresh basil, san marzano tomato sauce

Pepperoni 19
Two Rivers pepperoni, fresh basil,
fior di latte, san marzano tomato sauce

Vegan 20
zucchini rounds, sweet + sour roasted red peppers,
roasted mushrooms, cashew + almond mozzarella,
crumbled chickpea parmesan, arugula,
san marzano tomato sauce

NON-TOMATO SAUCE
Funghi 19
roasted mushrooms, kale, truffle gouda,
fior di latte, sherry thyme cream sauce

Chicken al Forno 21
brined + roasted pulled chicken, bacon, sweet + sour
roasted red peppers, artichokes, chili flakes,
fior di latte, sherry thyme cream sauce

Prawn 20
black pepper prawns, bacon, leeks, cherry tomatoes,
fresh herbs, lemon, fior di latte, pecorino, pesto base

ADD FRESH ARUGULA GREENS \$3 | SUB GLUTEN-FREE CRUST \$4
SUB VEGAN CASHEW + ALMOND MOZZA \$2 | ADD EGG \$2



Salads

ADD FORNO CHICKEN TO ANY SALAD \$8

- Burrata** (V) 22
summer squash, pickled radishes, frisée, spinach, belgian endive, red olive sauce, julienne carrots, fennel, beets, parsnip chips, torn focaccia croutons, blood orange vinaigrette
*available as (GF) option without focaccia
- Duck + Cherry** (GF) 21
sous vide duck breast, roasted cherries, buckwheat crumble, arugula, watercress, radicchio, hemp heart + preserved lemon dressing
- Caprese** (V) (GF) 19
fresh tomatoes, ricotta basil whip, frisée, arugula, smoked almonds, roasted shallot vinaigrette, balsamic reduction
- Chop Salad** (V) (GF) 18
soft boiled egg, vine tomatoes, red cerignola olives, arugula, spinach, frisée, julienne carrots, fennel, beets, toasted pumpkin seeds, ricotta salata, avocado black citrus vinaigrette



ASK YOUR SERVER ABOUT
Wine Pairings!

Pastas

ALL PASTA IS MADE IN HOUSE EXCEPT SPAGHETTI.
SUB GLUTEN-FREE PASTA \$3 (GF)

- Buttermilk Chicken Mini Maccheroni.** 26
buttermilk fried chicken thighs, preserved lemon, tuscan kale, mulato salt, pickled spicy pepper purée, green pea velouté, yellow pea dust, grana padano
- Squid Ink Casarecce.** 27
seared scallops, coconut seafood bisque, tarragon + charred lemon sauce, buttered green beans, pickled radishes
- Smoked Prosciutto Quadrati.** 26
speck ham, shaved asparagus, toasted corn, wild mushroom butter, pecorino, cured yolk, black citrus
- Spring Carrot Risotto** (V) (GF) 23
baby carrot purée, romanesco, parmesan crème fraîche, sunflower gremolata, carrot chips
- Spaghetti + Meatballs.** 21
braised in tomato sauce, grana padano, fresh herbs, roasted garlic oil

ADD FOCACCIA \$4

Mains

- Beef Striploin 10oz** (GF) 38
truffle butter, smoky purple spring potato sauce, pickled pearl onion petals, red wine demi-glace
*We recommend ordering a side
- Crackling Boneless Quarter Chicken** (GF) 32
warm duck fat fingerling potato salad, pickled mustard seeds, shaved fennel, N'duja + cannellini bean purée, grilled baby carrot, parmesan crème fraîche, sunflower gremolata, apricot demi-glace
- Pork Tenderloin** 32
prosciutto-wrapped medallions, purple corn mini maccheroni, smoky pork jus, tuscan kale, romanesco corn purée, rhubarb compote
- Steelhead** 28
crispy quinoa cakes, roasted eggplant aioli, charred green beans, broken almond vinaigrette
- House Burger** 21
tuscan rubbed beef chuck patty, fior di latte, arugula, fermented poblano relish, artichoke sun-dried tomato aioli, house brioche bun
*served with house-cut fries, salad or soup
*choose 2 for \$3

Sides

- Gnocchi alla Romano** (V) 9
semolina gnocchi, smoky purple spring potato sauce, citrus herb + pink peppercorn gremolata, ricotta salata, carrot chips, chili oil
- Spring Carrot Risotto** (V) (GF) 9
baby carrot purée, parmesan crème fraîche, sunflower gremolata, carrot chips
- Roasted Mushrooms** (V) (GF) 9
herbs, garlic
- Charred Broccolini** (V) (GF) 9
olive oil, lemon, chili, ricotta salata
- House-cut Fries** (V) (GF) 9
pecorino, parsley, coarse salt, forno roasted house ketchup
- Side Salad** (V) (GF) 10
julienne vegetables, arugula, mixed greens, toasted pumpkin seeds, avocado black citrus vinaigrette
- House-Baked Focaccia** (V) 4
olive oil & balsamic vinegar