








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, pepperonata, crostini
*available as  option without crostini
- 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
- Polenta Fries**   15
olive tapenade, pecorino, artichoke aioli
- Soup** 10
chef's creation with house focaccia
- Marinated Olives**   10
warmed, caper berries, lemon, fresh thyme, rosemary

Salads

ADD FORNO CHICKEN TO ANY SALAD \$8

- Burrata**  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  option without focaccia
- Duck + Cherry**  21
sous vide duck breast, roasted cherries, buckwheat crumble,
arugula, watercress, radicchio, hemp heart +
preserved lemon dressing
- Caprese**   19
fresh tomatoes, ricotta basil whip, frisée, arugula,
smoked almonds, roasted shallot vinaigrette,
balsamic reduction
- Chop Salad**   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 OUR
Feature Wines!

Sandwiches

ALL SANDWICHES SERVED WITH HOUSE-CUT FRIES, MIXED GREENS OR SOUP. CHOOSE 2 FOR \$3

- House Burger** 21
tuscan rubbed beef chuck patty, fior di latte, arugula,
fermented poblano relish, artichoke sun-dried tomato aioli,
house brioche bun
- Forno Chicken** 19
pulled chicken, bacon, fresh tomatoes, arugula,
fior di latte, pesto aioli, folded house flatbread
- Roasted Mushroom**  19
fresh mushroom blend, artichokes, Kalamata olives,
truffle gouda, balsamic reduction, arugula, goat cheese,
fresh tomatoes, folded house flatbread ADD BACON \$2
- Burrata**  19
fresh tomatoes, frisée, arugula, grana padano,
basil, balsamic reduction, olive oil

➤ 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 (V) 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 (V) 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 (V) 19

roasted mushrooms, kale, truffle gouda, fior di latte, sherry thyme cream sauce

Chicken al Forno 21

brined + roasted pulled chicken, bacon, artichokes, sweet + sour roasted red peppers, 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 (GF)
SUB VEGAN CASHEW + ALMOND MOZZA \$2 | ADD EGG \$2



Marzano Lunch Combo

8-Inch personal pizza with your choice of mixed greens OR daily soup

Margherita 18	Pepperoni 19	Prawn 20
Funghi 19	Vegan 20	Chicken al Forno 21
Spicy Salami 19	Prosciutto 20	Burrata 21

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

➤ Pastas & Risotto

Spaghetti & Meatballs 21

braised in tomato sauce, grana padano, fresh herbs, roasted garlic oil

ADD FOCACCIA \$4

SUBSTITUTE GLUTEN-FREE PASTA \$3 (GF)

Spring Carrot Risotto (V) (GF) 23

baby carrot purée, romanesco, parmesan crème fraîche, sunflower gremolata, carrot chips