

PIATTI

LUNCH

ANTIPASTI

BRUSCHETTA

Grilled Asparagus, Poached Egg, Pecorino, White Truffle Oil, Bread Crumbs & Ciabatta Toast 8.5

POMODORRO ARROSTO

House Made Fresh Mozzarella, Wood Fired Crushed Tomato, Torn Basil, Local EVOO & Garlic Toast 10.5

CAPRINO

Warm Baked Goat Cheese w. Herb Roasted Tomatoes & Parmesan Flatbread 8.5

COZZE

Steamed Mussels w. Garlic, Sherry, Chili Flake, Parsley, Lemon & Local EVOO 10.5

CALAMARI FRITTI

Semolina Fried Squid w. House-Made Tartar Aioli & Fresh Lemon 10.5

INSALATE / ZUPPA

ZUPPA DEL GIORNO

Seasonal Soup of the Day 4.5/ 6.5

MISTA

Garden Lettuces, Herbed Goat Cheese Crostini & Herb Vinaigrette 7.5

CAESAR

Chopped Romaine, Shaved Parmesan Toasted Crostini & Garlic Anchovy Dressing 8

PRONTI

Chopped Salad: Romaine, Salami, Olives, Chickpeas, Roasted Peppers, Artichokes, Provolone, Crostini, Parmesan & Herb Vinaigrette 10

CICORIA GRIGLIA

Charred Chopped Chicories, Apples, Shallots, Zoe's Bacon, Gorgonzola & Sweet Balsamic Dressing 9

INDIVIA

Endive, Watercress, Pear, Gorgonzola, Red Onions & Walnut-Honey Dressing 9.5

CAPRICCIOSA

Piatti "Cobb" Salad, Grilled Chicken, Crispy Bacon, Chopped Tomatoes, Avocado, Artichokes, Gorgonzola, Chopped Egg & Herb Vinaigrette 14.5

SALAD ADDITIONS

Grilled Chicken 4 Grilled Shrimp 6 Grilled Salmon 6

PIZZA

AVAILABLE IN 8" OR 12"

MARGHERITA

Fresh Mozzarella, Crushed Tomato, Basil & Extra Virgin Olive Oil 8/11.5

SALSICCIA

House-Made Fennel Sausage, Mozzarella, Spring Onion, Crushed Tomato & Spicy Rapini 10/13

PATATE

Paper Thin Yukon Gold Potatoes, Rosemary, Leeks, Green Garlic & Asiago 9/12

PEPPERONI

Crushed Tomato, Mozzarella & Zoe's Pepperoni 9/12

PANNA

Crushed Tomato, Cream, Spring Onion & Pancetta 9/12

Executive Chef Todd Shoberg

PANINI

Served w. Shoestring Fries or Garden Lettuce Salad

PANCETTA

Zoe's Smoked Bacon, Slow Cooked Tomato, Little Gem Lettuce, Basil Pesto Aioli on Toasted Ciabatta Bread 11

PROSCIUTTO COTTO

Pressed Black Forest Ham, Dijon Mustard, Sweet Red Onion & Black Olive Conserva & Asiago Cheese on Toasted Ciabatta Bread 11.5

MELANZANA

Eggplant & Olive Caponata, Arugula, House-Made Mozzarella w. Roasted Red Pepper on Toasted Ciabatta Bread 11.5

POLLO E PANCETTA

Grilled Chicken Breast, Bacon, Frisee, Asiago & Spicy Aioli on Parmesan Flatbread 12.5

PASTA

GNOCCHI

Ricotta & Herb Gnocchi w. Tomato Basil Sauce & Fresh Mozzarella 8.5/14

CAPELLINI POMODORO

Angelhair Pasta w. Chopped Tomatoes, Garlic, Local Olive Oil & Basil 7.5/12

RAVIOLI

House-Made Spinach-Ricotta Ravioli w. Lemon Cream & Citrus Gremolata 9.5/15

BUCATINI CARBONARA

House-Cured Guanciale, Sweet Onion, Mint, Spring Peas, Farm Egg & Pecorino 10/16

SPAGHETTI

Niman Ranch Pork & Ricotta Meatballs Braised in Tomato Sauce w. Parmesan 9.5/15

FETTUCCINE

"Little Ribbons" w. Sautéed Shrimp, Slow Cooked Tomato, Garlic, Chili Flake, White Wine & Arugula 11/18

PAPPARDELLE BOLOGNESE

House-Made Egg Pasta w. Classic Bolognese Sauce & Parmesan 8.5/14

LINGUINE

Manila Clams, White Wine, Garlic, Parsley, Calabrian Chilies & Toasted Bread Crumbs 11/18

ORECCHIETTE

House-Made Italian Sausage, Rapini, Garlic, Onion & Tomato w. Pecorino Romano 10/16

SECONDI

POLLO PASTICCERIA (CHICKEN POT PIE)

Roasted Range Chicken, White Beans, Leeks, Spring Onion, Carrots, Peas & Pancetta w. Golden Brown Puff Pastry 14

POLLO ARROSTO

Pan Roasted Chicken w. Roasted Yukon Gold Potatoes Long Cooked Broccoli, & Rosemary-Sage Pan Succo 16.5

VITELLO ALLA PICCATA

Veal Scaloppine w. Savoy Spinach, Potato Puree & Lemon Caper Butter 22.5

SALMONE

Grilled Loch Duart Salmon w. Asparagus, Roasted Yukon Gold Potatoes & Zoe's Smoked Bacon-Spring Onion Vinaigrette 23

Seasonal Menu Subject to Change

Call 415-380-2525 for More Information