

## LUNCH



## SMALL PLATES

HANDMADE MOZZARELLA • SEASONAL PREPARATION	13
SIMPLE LOCAL GREENS • RED WINE VINAIGRETTE	8
WOOD FIRED SPIEDINI • SKEWERS OF PROSCIUTTO WRAPPED FONTINA	15
TWO WASH RANCH CHICKEN SALAD & AZ CREAMER POTATOES • SIMPLE GREENS	16

## SANDWICHES

FOCACCIA ROUND • HANDMADE MOZZARELLA • SEASONAL PREPARATION	14
FRANCESCA'S MEATBALL SANDWICH	16

## PASTA

ARTISAN SPAGHETTI • BIANCO DINAPOLI POMODORO • BASIL	18
PAPPARDELLE • GRASS FED BEEF BOLOGNESE • PARMIGIANO REGGIANO	22
MARKET PASTA	22

## PIZZA

MARINARA • TOMATO SAUCE • OREGANO • GARLIC • (NO CHEESE)	18
MARGHERITA • TOMATO SAUCE • FRESH MOZZARELLA • BASIL	22
SONNY BOY • TOMATO SAUCE • FRESH MOZZARELLA • SOPPRESSATA • GAETA OLIVES	26
ROSA • PARMIGIANO REGGIANO • RED ONION • AZ PISTACHIOS • ROSEMARY	23
BIANCOVERDE • FRESH MOZZARELLA • PARMIGIANO REGGIANO • RICOTTA • ARUGULA	24
WISEGUY • HOUSE SMOKED MOZZARELLA • WOOD ROASTED ONION • FENNEL SAUSAGE	26

## EXTRAS

SOPPRESSATA	6
SICILIAN ANCHOVIES	6
FENNEL SAUSAGE	6
PROSCIUTTO DI SAN DANIELE	7
WOOD ROASTED MUSHROOMS	4
GAETA OLIVES	4

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

4743 N. 20<sup>TH</sup> ST PHOENIX, AZ 85016

602-368-3273