

old world farmer's table

butcher's platter

SMALL 4 items from below, any combo 17
GRANDE 8 items from below, any combo 29

bruschetta

combination of three 12

FRESH MOZZARELLA, TOMATO, BASIL

RICOTTA, FIG, CRISPY SPECK

ROASTED MUSHROOMS, MANCHEGO, AGED BALSAMIC

SMASHED AVOCADO, TOMATO, RED ONION, BASIL

SICILIAN WHITE BEAN, MARINATED ANCHOVIES

cheese

subject to change

served with jam, pickles, parmesan lavash

DÉLICE rich, creamy, the "ice cream" of cheeses 06

BURRATA mozzarella stuffed with fresh crème, evoo, sea salt 07

CYPRESS GROVE rotating selection of award-winning goat's milk cheeses 07

PRAIRIE BREEZE aged white cheddar, fruity, with butterscotch 07

BARELY BUZZED coffee and lavender rubbed, subtle sweet and floral notes 06

MANCHEGO buttery sheep's milk cheese, subtle tangy, nutty flavor 06

cured meats

served with bread

SALAMI BAROLO uncured and made with Italian red wine 06

SOPPRESSATA hand crafted, spicy, country-style salami 05

HOT COPPA SALAMI dry cured pork shoulder 05

SPECK smoked pork from alto adige 06

PROSCIUTTO DI PARMA salted, air cured italian ham 08

MORTADELLA black pepper, cinnamon, no nuts 06

Please inform your server of any allergies or dietary restrictions.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

wood fired pizza

MARGHERITA 14

tomato sauce, fresh mozzarella,
sliced tomatoes, basil

FUNGHI 15

roasted mushrooms, mozzarella,
ricotta, chillis

PROSCIUTTO 18

olive oil, fresh mozzarella,
arugula, prosciutto

PORCHETTA 17

smoked mozzarella, rapini,
roasted garlic, calabrian chillies,
red onion

PEPPERONI 15

tomato sauce, spicy soppressata,
pepperoni, fresh mozzarella

RUSTICA 17

prosciutto, oven dried tomato,
basil pesto, provolone, mozzarella

ITALIAN SAUSAGE 15

fennel sausage, sautéed onions,
fresh mozzarella

BUILD YOUR OWN 10

tomato sauce, grated provolone,
mozzarella

ADDITIONAL TOPPINGS

+ \$2 – caramelized white onions, red onions, garlic, red peppers,
arugula, sliced tomatoes, chopped olives, ricotta cheese

+ \$3 – grated reggiano, pepperoni, bacon, roasted mushrooms,
artichokes, goat cheese, fresh mozzarella, gorgonzola

+ \$5 – prosciutto, fennel sausage, oven dried tomatoes,
italian anchovies, soppressata, meatballs

market fresh salads

CAESAR 12

hearts of romaine, torn garlic croutons, parmigiano reggiano

SPINACH + ARUGULA 13

light and fresh salad with apples, bacon, almonds, grated manchego

WRIGHTWOOD 15

field greens, chicken, tomatoes, craisins, avocado, corn,
almonds, goat cheese, croutons

appetizers

MEATBALLS + MARINARA 13

beef and pork meatballs, marinara, toasted ciabatta

CALAMARI 12

lightly fried, spicy pomodoro

SKILLET PIZZA BREAD 12

garlic dough, three cheese blend, herbs, pomodoro

POLENTA FRIES 09

roasted garlic aioli, parmesan

ROASTED BRUSSELS SPROUTS + CAULIFLOWER 13

crispy bacon, capers, parmigiano reggiano, lemon

entrées + pasta

BUCATINI AMATRICIANA 16

guanciale, pancetta, red pepper, garlic, tomato, pecorino romano

PAPPARDELLE 18

wide ribbon pasta, nonno's bolognese, parmigiano reggiano

CONCHIGLIE 17

baked shells, tomato cream, ricotta, mozzarella, sausage

CARBONARA 17

thick spaghetti, mascarpone, speck, black pepper, peas, egg yolk

BRAISED SHORT RIB 29

porcini mushroom risotto, beef demi

*CHICKEN PARMESAN 19

crispy breaded chicken, red sauce, melted fontina, bucatini pomodoro

*CHICKEN SALTIMBOCCA 22

chicken thigh, sage, prosciutto, greens, chicken au jus

SALMON 26

grilled, spinach, lemon-caper white wine butter

gluten-free pasta available upon request

frasca

PIZZERIA | WINE BAR

scan for digital menu

