

ANTIPASTI

ZUPPA

today's soup, seasonal local farmed produce

POLPETTE

"specialty" braised veal meatballs marinara

CALAMARI

crispy maine calamari, lemon aioli & marinara

PROSCIUTTO

24-month aged parma ham from the hand slicer with fresh locally farmed fruit

*TONNO

yellow fin tuna carpaccio, avocado, grape tomatoes, cracked pepper

INSALATE

COCO PAZZO

"Pricci chopped salad," basil dressing

MISTA

mixed lettuces, cucumber, tomato, radishes, lemon-balsamic dressing

CESARE

"pricci caesar," crushed croutons, parmigiano reggiano

RUCOLA

baby arugula salad, lemon vinaigrette, shaved parmigiano

CAPRESE

sliced tomato, basil, house-made mozzarella, white balsamic, e.v. olive oil

Add:

Organic Chicken Breast (supp. 4.00)

GA Wild Shrimp (supp. 6.00)

PRESSED PANINI

On Crusty Organic Ciabatta Bread, Served with Parmesan Rosemary Fries or Choice of Salad

VEGETARIANO

grilled zucchini, eggplant, sweet peppers, wild mushrooms, smoked mozzarella, basil

TOSCANO

herb roasted chicken breast, basil pesto, oven roasted tomato, asiago cheese

EMILIANO

prosciutto di parma, homemade mozzarella, bibb lettuce, pomodoro tomato



WOOD OVEN PIZZAS

Choice of "Napoletana Classic Pizza" or Organic Whole Wheat Crust "Flatbread"

REGINA MARGHERITA

san marzano tomato sauce, basil, house-made mozzarella

ORTOLANO

Grilled, marinated seasonal vegetables, pommarola pizza sauce, mozzarella & goat cheese

RISACCA

georgia white shrimp, sweet peppers, tomato "pommarola," pecorino cheese

PROSCIUTTO

fresh tomato, mozzarella, prosciutto di parma, local baby arugula

PASTA

With Choice of Appetizer or Salad (4.00 supp)

MEZZE PENNE ALLA NORMA

sweet Italian eggplant, heirloom tomatoes, basil, house-made mozzarella

RAVIOLI

beef short rib ravioli, buttery braising jus

SPAGHETTINI "DE CECCO"

Fresh tomato sauce, Ligurian basil and pecorino with braised veal meatballs

LASAGNA MATTIA BOLOGNESE

"crazy lasagna," veal bolognese, mozzarella, parmigiana

LASAGNA VEGETARIANA

Taylor Farm's small cut local vegetables, house ricotta cheese, pesto

LINGUINE

thin linguine "frutti di mare," shrimp, mussels, clams, calamari (2. supp)

ENTREES

With Choice of Appetizer or Salad (4.00 supp)

VITELLO

veal scaloppini picatta with chargrilled asparagus

POLLO GIARDINIERA

chicken paillard gratin, pounded with heirloom tomatoes, fresh mozzarella, basil pesto d'olive

SALMONE "ZIMMINO"

grilled atlantic salmon, locally farmed sauteed vegetables, pomodoro a filo

SOGLIOLA

boston bay sole in parmesan, lemon butter with charred asparagus

*BISTECCA

del monaco rib eye steak, green peppercorn sauce, parmesan fries (4. supp)



Slow Food® Atlanta

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.