

PANINI

Italian-style toasted sandwich, served as a combo with choice of side salad, soup, or kettle chips

Crudo 12.50

Prosciutto di Parma, fresh mozzarella, sundried tomato spread, and arugula on ciabatta

Vegetariano 9.50

Roasted mushrooms, eggplant, red pepper, sliced red onion, sundried tomato spread, and provolone cheese on 9-grain bread

Pesto 10.00

Fresh mozzarella, sliced Roma tomato, roasted red bell pepper, and basil pesto on ciabatta

Cotto 10.50

Italian ham, sliced Roma tomatoes, provolone cheese, and dijon aioli

Roasted Beef 12.50

House roasted angus beef, cheddar, caramelized onions, horseradish cream, and dijon aioli on ciabatta, served with a side of au jus

Gluten-free bread available upon request — add 1.50

PIZZA

Housemade dough, prepared to order

Margherita 6.00

Classic-style cheese pizza topped with fresh basil

Salame 8.00

Tomato sauce, shredded mozzarella, pepperoni

Prosciutto e Arugula 11.00

Tomato sauce, shredded mozzarella and provolone, fresh arugula, sliced prosciutto, shaved Parmesan

Ortolana 9.50

Caramelized onion, roasted red pepper, eggplant, and mushrooms with Kalamata olives and shredded mozzarella

Pollo e Pesto 10.50

Pesto sauce, shredded chicken, sliced tomato, red onion, shredded mozzarella

SLIDERS

All-beef slider patty served on sourdough with a side of roasted potatoes. **Three for 13.00**

Classic

Lettuce, tomato, red onion, American cheese

Texan

Bacon, cheddar cheese, red onion, pickle, BBQ aioli

Italian

Mozzarella, basil aioli, tomato, prosciutto

Trifecta

One of each, the perfect sampler

 —vegetarian  —gluten free

SATURDAY & SUNDAY BRUNCH

Served from open to 2 p.m. Check our board for weekday breakfast items.

COLD PLATES

Vegetable Antipasto Plate 9.00

Assorted marinated and roasted vegetables arranged with fresh cheeses

Deluxe Antipasto Plate 12.00

As above with Italian cold cuts

Antipasto plates served with toasted sourdough, apricot preserves, and mixed olives

Prosciutto e Melone 9.50

Sliced melon and prosciutto

Caprese 7.50

Sliced Roma tomato, fresh mozzarella, and basil leaves, topped with balsamic and extra virgin olive oil

ENTRÉES

Lasagna 11.00

House made with Bolognese, mozzarella cheese, and tomato sauce, baked with Parmesan cheese

Mushroom Lasagna 10.00

Roasted mushrooms, mozzarella cheese, and béchamel, baked with Parmesan cheese

Blackened Flatiron Steak 16.50

Served with roasted potatoes, sliced tomatoes, and salsa verde

Turkey Meatloaf 11.90

Roasted tomato jam, marinated kale salad, and grilled sourdough

Dijon Crusted Salmon 16.50

Over creamy spinach and mixed vegetable ratatouille

SALADS

Served with seasoned crostini. Add a cup of soup for 2.00

Cured Salmon 11.00

Mixed greens, cherry tomatoes, cucumbers, crispy capers, and shaved red onion with lemon oil and crème fraîche

Avocado Caesar 9.50

Chopped romaine, crumbled feta, garlic croutons, and sliced avocado tossed with house avocado Caesar dressing

Greca 9.00

Chopped romaine, spring mix, marinated Roma tomato, cucumber, red onion, red pepper, Kalamata olives, and crumbled feta in a lemon oregano vinaigrette

Shrimp Salad 13.00

Mixed greens, chopped romaine, chunky avocado, cherry tomatoes, green olives, and artichoke hearts tossed in salsa verde

Chopped Salad 10.50

Chopped romaine and spring mix, hard-boiled egg, diced tomato, red onion, crispy bacon, and cheddar cheese in creamy olive dressing

Kale Salad 9.00

Chopped kale, scallions, cherry tomatoes, shredded Parmesan, toasted almonds, and croutons with creamy lemon dressing

MFA Salad 11.50

Arugula, spring mix, fresh herbs, spiced pecans, diced apple, blue cheese crumbles, cherry tomatoes, caramelized onions, and crispy prosciutto in a honey lime vinaigrette

Add chicken 3.50

Add steak 5.00

Add shrimp 5.00

SOUP

Tomato Basil Soup cup 4.00 bowl 6.50

Creamy tomato soup garnished with croutons

Soup of the Day

Check our board for today's selection

SMALL BITES

Ham, Egg & Cheese Croissant **4.50**

Cup of Fresh, Seasonal Fruit **3.00**

Savory Croissant **3.90**

Your choice: Egg & Cheese; Ham & Cheese

DESSERTS

Sweet Croissant **2.90**

Your choice: Plain; Nutella; almond; ricotta & chocolate chip

Affogato **3.90**

Vanilla ice cream with espresso on top

Pastries & Sweets

Daily selection at counter

Ice Cream **3.50**

Pick two: Vanilla, chocolate, strawberry

Add a topping for 0.35: white chocolate; chocolate; caramel; whipped cream; almonds; sprinkles

COFFEE

Full-service coffee bar

Espresso **2.25** single **2.75** doppio

Espresso Macchiato **2.35** single **2.85** doppio

Espresso con Panna **3.00** single **3.50** doppio

Cortado **2.50** single **3.00** doppio

Caffè Mocha **3.75**

Espresso, milk, mocha, whipped cream

Caramello **3.75**

Espresso, milk, caramel, whipped cream

Fresh-Brewed Coffee **2.75**

Americano **2.75**

Caffè au Lait **2.95**

Flat White **3.00**

Cappuccino **3.50**

Caffè Latte **3.50**

Tea Latte **3.50**

Chai Latte **3.50**

Chai tea, hot milk

Infusion Tea **2.90**

Your choice of organic tea: chamomile, tropical green, jasmine, chai, breakfast, Earl Grey

Hot Chocolate **2.90**

Chocolate, steamed milk, whipped cream

Italian Hot Chocolate **3.90**

A thick drink served with whipped cream

KIDS MENU

For 12 and younger. Create a combo **4.90**

Pick a dish

Grilled Cheese Sandwich

Turkey Sandwich

Mac & Cheese

Ham & Cheese Sandwich

Pick a drink

8 oz. Milk

Fountain Drink

Apple Juice

Pick a dessert

Cookie

Mixed Fruit

 —vegetarian

 —gluten free

DRINKS

Fountain Drink **2.50**
Free refills

Iced Tea **2.50**
Add a flavor for 0.50: strawberry, mango, wildberries, peach

Fresh-Squeezed Orange Juice **3.90**
Add 0.20 for a 12 oz. to-go cup

Apple Juice **2.50**

Bottled Water **1.75**

Smoothie 16 oz. **4.70** | 20 oz. **5.20**
Peach, mango, strawberry, wildberries, strawberry-banana

Frappé 16 oz. **4.70** | 20 oz. **5.20**
Caramel, mocha, matcha green tea, caffè latte

San Pellegrino **2.50**

San Pellegrino Aranciata Rossa **2.75**

San Pellegrino Chinotto **2.75**

Spindrift Soda **3.00**

RED WINES

By the glass or bottle

Chianti, Grati **7.50** | **26.00**
Harmonious Italian classic. Fruity with body persistence.

Syrah, Giannoni Fabbri **9.00** | **32.00**
100% Syrah from the Cortona area in Tuscany. Aged one year in barrique. Cinnamon and prunes aroma.

Ciliegiolo, Agrimaremma **7.50** | **26.00**
The Italian answer to Malbec. Full-bodied, fresh fruit aroma

Cabernet Sauvignon, Rock & Vine **9.90** | **34.00**
Gorgeous aromatics of pure black cherry and cassis interwoven with black tea and toasty oak.

WHITE WINES

By the glass or bottle

Pinot Grigio, Le Casette **7.50** | **23.50**
Scents of flowers and spices. Softly textured with a crisp, citrus finish.

Prosecco, Le Casette **7.50** | **23.50**
Sparkling, dry, and refreshing.

Chardonnay, Michael Pozzan **9.50** | **32.50**
Tropical and rich with citrus, mango, pineapple, and peach, followed by rich vanilla and crème brûlée flavors.

Vermentino, Agrimaremma **7.50** | **23.50**
Feel the Tuscan sun with this dry and citrusy nectar.

COCKTAILS

Spritz **9.00**
The most popular drink in Venice, made with prosecco and aperol. Before dinner or any time of the day.

Bellini **7.00**
Prosecco and peach juice.

Federico **8.00**
Mint, prosecco, and strawberry in this original, refreshing cocktail.

Mimosa **6.00**
THE brunch cocktail.

BEERS

Shiner Bock **3.50**

Saint Arnold Elissa IPA **3.50**

Karbach **3.50**

Peroni **4.00**