MEZZI

| SUMMER TRUFFLE RISOTTO arborio black truffle peas wild mushrooms crispy garlic | 19 |
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| CALAMARI FRITTI pepperoncini capicola aioli lemon | 16 |
| CAESAR SALAD romaine crispy parmesan garlic crouton | 14 |
| ANTIPASTO SALAD arugula pepperoncini artichoke mozzarella berry salami citrus vinaigrette | 18 |
| MEATBALL wagyu pork veal tomato sauce lemon ricotta | 26 |
| CAVOLETTI CARMALETTI fried brussel sprouts agrodolce stracciatella | 18 |
| BAKED POLENTA pomodoro mozzarella grana padano basil rosemary | 16 |

SOTTOTERRA RISTORANTE

12-INCH STONE OVEN PIZZA

| MARGHERITA tomato sauce mozzarella basil evoo | | |
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| SALSICCIA spicy sausage cherry pepper cheese blend pomodoro | 23 | |
| PEPPERONI MASCARPONE cheese blend oregano pomodoro evoo | 21 | |
| PESCA SALATA stracciatella pickled peach prosciutto balsamic | 22 | |

Price does not include tax or gratuity. An automatic 20% gratuity will be added to all checks for parties of eight (8) or more.

*CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

| ENTRÉE | | PASTA | |
|--|----|--|----|
| CHICKEN PICATTA breaded cutlet capers lemon cream spaghetti | 32 | WAGYU RAGU american wagyu san marzano tomato cabernet fine herbs cream aged grana padano | 42 |
| CHICKEN PARM breaded cutlet pomodoro stracciatella basil | | | |
| spaghetti | 36 | PAPPARDELLE ALLA VODKA sundried tomatoes asparagus spinach basil | 28 |
| SALMON potato gnocchi primavera cream grana padano | 45 | | |
| GRILLED VEAL CHOP* fried brussel sprouts pecorino fonduta agrodolce | 52 | SALSICCIA FUSILLI spicy sausage artichoke sundried tomato grana padano | 32 |
| LAMB CHOP* grilled lamb creamy polenta broccolini balsamic crispy garlic | 40 | SHRIMP FRA DIAVOLO shrimp fresno confit pomodoro fettucine | 41 |