



## Panini

Served with mixed green salad or chips.

### Valle d'Aosta

Focaccia, cotto ham, salame, mortadella, fontina, grilled zucchini, sautéed mushrooms, lettuce, extra virgin olive oil and artichoke spread | 12.75

### Piemonte

Focaccia, cotto ham, tomino del boscaiolo cheese, sautéed mushrooms and salsa rosa | 12.25

### Ⓟ Lombardia

Ciabatta, salame, chive-goat cheese spread, arugula, roasted bell peppers and extra virgin olive oil | 12.00

### Liguria

Ciabatta, grilled zucchini, tomatoes, bufala mozzarella and pesto | 12.00

### Ⓟ Veneto

Focaccia, smoked salmon, arugula, tomatoes, red onion, capers and chive goat cheese spread | 13.50

### Ⓟ Friuli

Baguette, speck, taleggio, sautéed truffle mushrooms, radicchio and extra virgin olive oil | 12.50

### Lazio

Baguette, Prosciutto di Parma (aged 24 mos.), bufala mozzarella, arugula and balsamic vinaigrette | 13.25

### Abruzzo

Focaccia, turkey, lettuce, tomatoes, red onions, provolone and artichoke spread | 12

### Ⓟ Marche

Ciabatta, Prosciutto di Parma (aged 24 mos.), stracchino cheese, arugula and black truffle oil. | 13.50

### Molise

Baguette, Prosciutto di Parma (aged 24 mos.), robiola cheese, tomatoes, arugula, extra virgin olive oil and salsa rosa | 13.25

### Umbria

Baguette, homemade 100% prime beef meatballs and mozzarella | 13.25

### Ⓟ Campania

Ciabatta, bufala mozzarella, tomatoes, basil and extra virgin olive oil | 13.25

### Puglia

Baguette, mortadella, smoked bufala mozzarella, grilled zucchini, roasted bell peppers, radicchio, arugula, oregano and extra virgin olive oil | 13.50

### Ⓟ Calabria

Baguette, hot salame, soppressata, mortadella, coppa, roasted bell peppers, sweet provolone, red onion, lettuce and Italian vinaigrette | 13.75

### Sicilia

Ciabatta, salame, soppressata, smoked scamorza cheese, fried eggplant, tomatoes, lettuce and sun-dried tomato spread | 13.25

### Ⓟ Sardegna

Ciabatta, prime rib, smoked scamorza cheese, caramelized onions and arugula | 13.50

## Taglieri

### Meat & Cheese Boards

Meat & cheese boards served with mixed olives, accompaniments and grissini

### Ⓟ Toscana

Prosciutto di Parma (aged 24 mos.), salame, hot coppa, cotto ham, pecorino Toscano, taleggio, fontina and tomi-no cheeses | Full 26 • Half 14

### Ⓟ Romagna

Prosciutto di Parma (aged 24 mos.), salame Felino, Parmigiano-Reggiano (aged 36 mos.) and robiola cheese | Full 28 • Half 15

### Basilicata

Assorted imported cheeses, roasted bell peppers and chive goat cheese spread wrapped with grilled zucchini | 17

### Ⓟ Trentino

Speck, Prosciutto San Daniele (aged 24 mos.) salame di Felino and imported bufala mozzarella | 30

### Tagliere del Giorno

Chef's daily selection of cheese and meat | Market Price

## Assaggi

### Tastes

### Ⓟ Bruschetta con Prosciutto e Bufala

Cherry tomatoes, bufala mozzarella, prosciutto di Parma, extra virgin olive oil and fresh basil on toasted bread (3) | 10.50

### Bruschetta

Fresh chopped tomatoes, basil, garlic and extra virgin olive oil on toasted bread (4) | 10

### Olive

8 oz of assorted Italian olives | 7

### Ⓟ Antipasto Urbano

Urban-style street cone filled with assorted meat, cheeses and olives | 6

### Topo Gigio Panino

Kid's Panino. Choice of ham or turkey with provolone or mozzarella and chips | 7

### Pane e Olio

Fresh baked bread and Vigilucci's extra virgin olive oil | 3

## Vino & Birra

### Wine & Beer

Additional wines available for purchase by the bottle in the market.

#### Vino Rosso

**Super Tuscan**, Vigilucci's Babone, Maremma | 9.50

**Cabernet Sauvignon**, Vigilucci's Riserva, Paso Robles | 8.50

#### Vino Bianco

**Chardonnay**, Vigilucci's Riserva, Paso Robles | 8.50

**Pinot Grigio**, Italy | 8.50

**Prosecco**, Italy (split) | 10

#### Birra

**Moretti, Moretti Rossa or Ballast Point Sculpin IPA** | 5

### Ⓟ Roberto Vigilucci's Favorites

## Daily Lunch Specials

### Available until 4 pm

#### Insalata Mediterranea

Arugula, olives, cherry tomatoes, red onions, cucumbers, ricotta salata with a lemon and red wine vinaigrette. | 12 | Add chicken or smoked salmon, 5

#### Insalata di Cesare

Hearts of romaine with traditional caesar dressing, croutons and shaved Parmigiano. | 10.25 | Add chicken, 5

#### Insalata Mista

Organic greens tossed in balsamic vinaigrette, garnished with carrots, tomatoes and cucumbers. | 9.25 | Add chicken or smoked salmon, 5

### Ⓟ Carpaccio di Salmone

Thinly sliced smoked salmon served with arugula, red onion, capers, olive oil and lemon. | 14.50

#### Panino of the Day

Chef's daily selection served with chips or mixed green salad. | Market Price

### Ⓟ Lasagna

Fresh homemade pasta filled with bolognese and besciamella sauce then topped with mozzarella and Parmigiano. Served with mixed green salad. | 14

#### Piatto Vegetariano

Stuffed, baked artichoke, roasted bell peppers and chive goat cheese spread wrapped with grilled zucchini and served with mixed green salad. | 13

### Ⓟ Caprese Affumicata

Smoked bufala mozzarella, vine-ripe tomatoes, fresh basil and extra virgin olive oil. | 15.50

#### Zuppa del Giorno

Soup of the day and bread | 8