

SCHIACCIATA / SANDWICHES

{ *homemade bread with a
72-HOUR dough fermentation* }

PARMA..... 16

prosciutto, stracchino cheese, arugula,
balsamic, evoo

BOLOGNA..... 15

mortadella, lettuce, tomato, provolone cheese,
italian dressing

FIRENZE..... 16

chianti roasted sliced beef, caramelized onion

CAPRESE..... 14

tomato, mozzarella, basil, pesto aioli

ADRIATICO..... 15

tuna fish, pickled onions, celery, olives,
arugula

AMERICANO..... 17

chicken milanese, tomato basil sauce,
melted mozzarella

CHICAGO..... 18

spicy soppressata, prosciutto di parma,
provolone cheese, lettuce, tomato, red
onion, italian vinaigrette, spicy mayo,
mauro provisions giardiniera

NORCIA..... 15

thinly sliced pork, crispy onion, sautéed
kale, dijon aioli