



# Broadway Menu

## Pasta A CHOICE OF PASTA OR PIZZA

### Rigatoni alla Norma

Homemade pasta, tomato sauce, fried eggplant, fresh basil, shaved ricotta salata cheese — VGT

### Chitarra ai gamberi e limone

Homemade fresh pasta, Argentinian shrimp, Ferrarini butter, Meyer lemon

### Tagliatelle alla bolognese

Homemade pasta, classic bolognese ragout

### Spaghettoni cacio e tartufo

Homemade fresh pasta, cacio e pepe sauce, black truffle

### Spaghetti al pomodoro

Spaghetti, datterini tomato sauce, basil

## Pizza 48 hours of leavening

### Margherita

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

### Bufala

Mozzarella di bufala, tomato sauce, cherry tomatoes, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

### Diavola

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

### Napoletana

Tomato sauce, Taggiasca olives, Cantabrian anchovies, capers, oregano, basil, extra virgin olive oil

### Barese

Smoked provola, Parmigiano Reggiano, sausage, broccoli rabe, spicy olive oil

### Ortolana

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

+

Glass of wine or Juice

{ \$ 36 }

Menus are per person and cannot be shared



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# Detox Menu

A CHOICE OF

Any Salad

Vegan

Vegetarian

Meat

Fish

Any Juice

+  
OR  
+

Smoothie

Homemade Bread

{ \$ 29 }

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# Protein Menu

A CHOICE OF

## Barbabetola e mela

Braised beets, green apple puree, pickled green apples, toasted almonds, raspberry dressing — GF DF VGN

## Ceviche di Salmone

Marinated salmon, avocado, nikkei leche de tigre, organic sesame seeds, chives, Brazil nuts

## Polpo + 9\$

Roasted octopus, black ink potato, 'nduja reduction, pickled red onion, frisee

+

A CHOICE OF

Main

## Salmone

Roasted salmon, ginger glaze, avocado puree, mango, cucumber, watermelon radish, sesame seeds

## Milanese

Crispy breaded chicken thighs, tzatziki, frisee, fresh herbs

## Prosciutto e burrata

Premium cured Parma ham and burrata

## Tagliata di manzo + 15\$

Broiled prime NY strip, crispy potatoes, mustard mayo

{ \$ 39 }

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