



## Antipasti

### Polpo

Octopus with chickpea, potatoes, chili peppers, cherry tomatoes, and arugula 23

### Frittura di Mare

Fried calamari, shrimp, zucchini, and artichokes served with side of marinara sauce or a spicy cherry pepper sauce 19

### Arancini e Crochè

Homemade rice balls and potato croquettes served with our homemade marinara sauce 15

### Zuppa di Cozze

Mussels sautéed with our marinara sauce and white wine 15

### Prosciutto, Bruschetta e Bufala

Tomato bruschetta, prosciutto, and mozzarella di bufala 19

### Polpette

Homemade meatballs braised in our tomato sauce (meatballs contain pine nuts) 15

### Wings

Wood fire oven roasted wings seasoned with rosemary and lemon zest served with a side of sweet gorgonzola sauce 15

### Burrata

Truffled Burrata cheese served on a bed of arugula with cherry tomatoes and housemade dressing 17

## Insalate

Add: Chicken +\$5 | Shrimp +\$6

### Barbabietole

Sliced red and golden beets, arugula, and goat cheese with a golden beet vinaigrette 14

### Tutt'Appost Salad

Arugula, shaved parmigiano, sun-dried tomatoes, and fried artichokes with housemade dressing 14

### Cesar Salad

Crisp romaine hearts tossed in caesar dressing topped with herbed croutons, and parmesan cheese 14

### Avocado Salad

Mixed greens, avocado, onions and cherry tomatoes with a sesame oil dressing 15

## Primi

Gluten Free Penne Available +\$3

### Spaghetti al Pomodoro Fresco add Burrata +\$6

Homemade spaghetti alla chitarra in a cherry tomato sauce 18

### Pappardelle alla Bolognese

Homemade pappardelle with meat sauce 22

### Paccheri ai Funghi

Fresh paccheri in a porcini mushroom cream sauce 21

### Ravioli al Burro e Salvia

Homemade ravioli filled with ricotta, burrata and spinach in a light sage and butter sauce 21

### Seafood Tiella

Homemade spaghetti with mussels, shrimp, and calamari in a cherry tomato sauce covered in our pizza dough and cooked in our wood fire oven 26

### Orecchiette Salsiccia e Broccoli Rabe

Fresh orecchiette pasta sautéed with sweet sausage and broccoli rabe 21

### Gnocchi alla Sorrentina

Baked potato gnocchi with San Marzano tomato sauce, mozzarella, basil and Parmesan cheese 20

## Secondi

### 289 Burger\*

8oz burger topped with bacon, arugula, provolone cheese, and a spicy aioli served on a pizza bread bun with a side of parmesan fries 17

### Pollo alla Parmigiana

Thin, crispy chicken breast topped with tomato sauce and mozzarella cheese served with a side of pasta 21

### Skirt Steak\*

Served with a chimichurri sauce and a side of arugula salad 27

### Wood Grilled Salmon\*

Atlantic Salmon grilled on a wood plank, served on a bed of mixed greens with a side of ginger wasabi sauce 24

### Melanzane alla Parmigiana

Layered eggplant with tomato sauce and mozzarella cheese 18

### Chicken Milanese

Thin, crispy chicken breast with a side of salsa fresca and mixed greens 20



## Pizze Rosse

Gluten Free Options Available +\$5

### Margherita

Tomato sauce, fior di latte, and basil

16

### Diavola

Tomato sauce, spicy soppressata, fior di latte, and basil

19

### Thor and Loki

Tomato sauce, spicy soppressata, spicy honey, fior di latte, and basil

21

### Capricciosa

Tomato sauce, artichokes, mushrooms, prosciutto cotto, olives, fior di latte, and basil

21

### Bufalina

Tomato sauce, imported bufala mozzarella, and basil

19

### Tutt'Appost

Half Calzone (prosciutto cotto, mushrooms, and fior di latte) and half margherita pizza

20

### Marinara

Tomato sauce, cherry tomatoes, roasted garlic, and basil

15

### Stella Pizza

Margherita pizza topped with prosciutto, arugula, shaved parmigiano, and balsamic reduction with a ricotta filled crust

23

### Hot & Cold

Marinara pizza with pecorino and parmigiano reggiano, topped with fresh burrata

21

### Cappello di Totò

Margherita pizza with a crust filled with ricotta, fior di latte, and spicy soppressata

21

### Vegana add vegan cheese +\$4

Artichokes, mushrooms, olives, and basil

19

## Pizze Bianche

Gluten Free Options Available +\$5

### La Lupa

Fior di latte, stracchino, patate alla romana (sautéed potatoes with garlic, spicy oil, rosemary, and black pepper) topped with prosciutto di parma

21

### Prosciutto e Rucola

Fior di latte, prosciutto, arugula, shaved parmigiano, and basil

21

### Salsiccia e Friarelli

Fior di latte, smoked mozzarella, sausage, friarelli (broccoli rabe), roasted garlic, basil, and spicy extra virgin olive oil

21

### Carbonara\*

Fior di latte, Guanciale (Italian bacon), egg yolk parmigiano cheese sauce, and black pepper

20

### 4 Formaggi

Fior di latte, stracchino, cacio cavallo, gorgonzola, shaved parmigiano, and basil

19

### Crema di Funghi e Tartufo

Porcini mushroom and black truffle pâté, fior di latte, brie, mushrooms, smoked prosciutto, basil, and shaved parmigiano

23

### Majin Buu

Fior di latte, prosciutto cotto, potato croquettes, smoked mozzarella, basil, and black pepper

19

### The Hobgoblin

Crema di zucca, mozzarella, pancetta, and caramelized walnuts topped with fresh basil and ricotta salata

22

## Calzoni

### Calzone 289

Porcini mushroom and truffle cream, fior di latte, mushrooms, brie, and cubed speck

20

### Napoletano

Ricotta, spicy soppressata, smoked mozzarella, fior di latte, and black pepper

20

Gluten free items are prepared in a cross contamination kitchen  
Please ask your server about availability and allow extra time for preparation

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness