



In Italy, the *Laurea* is the main post-secondary academic degree. The name originally referred literally to the laurel wreath, since ancient times a sign of honor and now often worn by Italian students right after their official graduation ceremony and sometimes during the graduation party. A graduate is known as a laureato, literally "crowned" with Laurel.

FAMILY, FRIENDS AND FOOD ARE ALL WHAT LAUREA REPRESENTS.



SMALL PLATES

FRIED CALAMARI\$16
Citrus Aioli, Parsley, Lemon, Chili

CRISPY BUFFALO MOZZARELLA\$15
Prosciutto, Roasted Peppers, Balsamic Reduction, Tomato-Basil Brodo

KOBE MEATBALL\$18
Pork, Veal, Wagyu Beef, Herbs, Caciocavallo Cheese, Marinara Sugo Basil

CHARCUTERIE BOARD **pgf**.....\$24
Three Cheeses, Three Meats, Olives, Long Hot Peppers, Cured Tomatoes, Crostini



SMOKED BURRATA **gf**.....\$18
Prosciutto di Parma, Apples, Olives, Balsamic Reduction

TUNA CRUDO **gf**\$25
Calabrian Chilis, Capers, Onions, Cucumbers, Citrus, Virgin Olive Oil

GRILLED OCTOPUS **gf**\$22
Roasted Garlic, White Bean Puree, Shaved Fennel, Blood Oranges Red Wine Sugo

GARDEN

KNIFE & FORK CAESAR **gf**\$15
Romaine, Parmesan, Creamy Pesto, Tomato, White Anchovies

BABY ARUGULA **pgf**.....\$11
Herb Crostini, Parmesan Reggiano, Tomatoes, Lemon Vinaigrette

CHOPPED SALAD **gf**.....\$13
Romaine Hearts, Radicchio, Tomatoes, Red Onions, Eggs, Avocados Bacon, Gorgonzola

ADDITIONS: CHICKEN \$7, SALMON \$8, TUNA \$15, SHRIMP \$11

PIZZA & PANINO



SANDWICHES SERVED WITH HAND CUT FRENCH FRIES OR ARUGULA SALAD

SAN MARZANO **vg**.....\$15
Tomato Passata, Buffalo Mozzarella, Basil

RUCOLA I COTTA.....\$16
Mozzarella, Baby Arugula, Prosciutto, Grana Padana Balsamic Reduction

RUSTIC\$18
Italian Sausage, Tomato Passata Mozzarella, Roasted Pepper Caramelized Onion

Additional Toppings.....\$3 each
Pepperoni, Sausage, Meatball, Mushroom, Caramelized Onion

LAUREA BURGER.....\$20
Local Brioche, Cipollini Aioli, Tomato, Fontina, Homemade Pickles

Additional Toppings: Butcher Bacon \$5, Farm Egg \$3

OPEN FACED MEATBALL\$21
Kobe Meatball, Pomodoro, Caciocavallo, Basil, Pane Pugliese

ITALIAN CHICKEN BLT\$18
Grilled Chicken, Pancetta Bacon, Basil Aioli, Arugula, Tomatoes Focaccia

PASTA

RIGATONI.....\$24
Crumbled Sweet Italian Sausage, Calabrian Chili, Broccoli Rabe Cherry Tomatoes, Parmesan Cheese

FETTUCCINI BOLOGNAISE\$28
Veal, Short Rib, Pork, Marinara, Parmesan, Basil

SPAGHETTI POMODORO\$26
San Marzano Pomodoro, Olive Oil, Garlic, Basil, Grana Padano

GNOCCHI CACIO E PEPE.....\$27
Black Pepper, Grated Pecorino Romano cheese, Basil

(* Half orders and Gluten-Free available)

MAINS

OLIVE BRINE CHICKEN **gf**.....\$29
Fingerling Potatoes, Tuscan Kale, Lemon, Rosemary, Olives

FILET MIGNON **gf**\$54
Horseradish Potato, Asparagus, Zinfandel Reduction

ROASTED ZUCCHINI **gf , vg**\$28
Quinoa, Basil, Chili Peppers, Eggplant, Spinach Mozzarella Cheese, Marinara, Balsamic Reduction

ORGANIC SALMON **gf**.....\$32
Artichoke Risotto, Shaved Fennel, Blood Orange Gastric

PORK CHOP **gf**.....\$29
Yellow Romanesco, Cherry Pepper Jam, Goat Cheese Arancini

RIBEYE **gf**\$48
Salt Roasted Fingerling Potatoes, Swiss Chard, Truffle Butter

SEARED SEA BASS **gf**\$52
Crab Meat, Roasted Eggplant, Spinach, Fennel-Tomato Sugo

WILD MUSHROOMS **gf, vg**.....\$24
Creamy Parmesan Polenta, Mushrooms, Baby Spinach Cured Tomatoes, Basil Oil

SWEETS

CRÈME BRULEE **gf**\$12
Grand Marnier, Candied Orange Peel



TIRAMISU\$12
Ladyfingers, Mascarpone, Zabaione, Espresso, Cocoa

RASPBERRY CHOCOLATE MOUSSE CAKE **gf**.....\$14
Passion Fruit Anglaise

FRIED AGNOLOTTI\$15
Dark Chocolate, Mascarpone Cream, Caramel Amarena Cherries

gf / Gluten Free, **pgf** / Possibly Gluten Free, **vg** / Vegan

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