

STARTERS & SHARED Plates

Bambolina

NEO-NEAPOLITAN PIZZA

Eleven-inch rustic hand stretched pizza made with Caputo “00” flour imported from Naples and cooked in our wood-fired 925 degree oven

Rosso

Crushed Tomato, Shaved Garlic, Oregano, Sea Salt, XVOO \$11.5

Margherita

Crushed Tomato, Fresh Mozzarella, Fresh Basil, Pecorino, XVOO \$13.5

Soppressata

Crushed Tomato, Fresh Mozzarella, Italian Cured Salami, Oregano, Pecorino \$14.5

Prosciutto

Crushed Tomato, Fresh Mozzarella, Balsamic Reduction, Arugula, Prosciutto San Daniele \$17

Fennel Sausage

Crushed Tomato, House Ground Sausage, Oil Cured Black Olives, Burrata, Red Onion \$17

Beef & Blue

Gorgonzola Dolce, Caramelized Pearl Onions, Cured Beef, Local Honey \$16.5

Forest Mushroom

Smoked Mozzarella, Wood Fired Mushrooms, Organic Kale, Truffle Oil \$16

Melanzane

Pesto, Spinach, Eggplant, Fresh Mozzarella, Tomato, Pecorino, Herbed Ricotta \$16

Truffled Egg & Cauliflower

Roasted Cauliflower, Aged Provolone, Mascarpone, Soft Poached Egg \$16

Clam Oreganata

Local Clams, Garlic Cream, Oregano, Fresno Peppers, Fresh Mozzarella, Parsley, Grilled Lemon \$18

Feeling EGGCENTRIC? Add a Soft Egg to Any Pizza \$2

Local Autumn Squash Soup

Toasted Pumpkin Seeds, Maple Chantilly \$5 cup / \$8 bowl

Clam Chowder

Local Clams, Potato, Celery, Chives \$6 cup / \$10 bowl

Roasted Brussels

Anchovy Aioli, Croutons, Calabrian Chilies, Fried Capers \$11

Roasted Heirloom Carrots

Dill Yogurt, Fried Garlic, Tarragon Oil \$8

Grilled Caesar

Romaine, Oversized Crouton, White Anchovy, Grana Padano \$10.5

(Grilled Mediterranean Octopus +\$7)

Organic Herb Greens

Shaved Baby Vegetables, Sherry Vinegar Emulsion \$9.5

Zucchini Ceviche

Lemon Dressing, Fresh Herbs, Ricotta Salata \$11

Salt-Roasted Beets

Burrata, Arugula, Orange, Hazelnut \$11

Arrostito

Roasted Eggplant, Red Onion, Roasted Pepper, Tomato, Sherry Gastrique \$7

Marinated Feta

Lemon, Lavender, Red Pepper \$7

Marinated Mushrooms

Lemon, Thyme, Crushed Red Pepper \$7

Fire Roasted Castelvetro Olives

Citrus, Garlic, Herbs \$8

Chicken Liver Mousse

Crispy Fried Shallots, Toast \$9

FROM THE KITCHEN

Wine Braised Short Rib | Creamy Whipped Polenta, Wilted Spinach, Beef Jus \$24

Risotto of Wild Mushrooms | Roasted Mushrooms, Basil Pesto, Truffle Chantilly, Chives \$18

Carbonara | Bucatini Pasta, Soft Poached Egg, Pancetta, Wine Reduction, Flat Leaf Parsley, Pecorino \$18

Ragu alla Bolognese | Orecchiette Pasta, Slow Cooked Beef, Tomato, Italian Parsley, Shaved Parmesan \$19

Before placing your order please inform your server if you or a member of your party has any food allergies. Consuming raw or undercooked foods may increase the risk of foodborne illness

THE ANATOMY OF A Bambolina NEAPOLITAN PIZZA

