

# LUNCH MENU

## ANTIPASTI, INSALATE & BOWLS

<b>BURRATA CAPRESE [GF]</b> IMPORTED BUFFALO BURRATA, HEIRLOOM TOMATOES, EVOO, MODENA BALSAMIC REDUCTION. ADD PROSCIUTTO SAN DANIELE +\$5	18	<b>TARTARE DI SALMONE</b> WILD CAUGHT CITRUS MARINATED SALMON, STRACCIATELLA CHEESE, ANCHOVIES ITALIAN CRUMBLES.	18
<b>CAESAR</b> HEARTS OF ROMAINE, CROUTONS, PARMIGIANO. ADD TEMPEH +5 ADD WILD SALMON +9 ADD CHICKEN +8 ADD SHRIMPS +7	16	<b>CAPRESE VEGANA [GF]</b> HOMEMADE RICE MOZZARELLA, HEIRLOOM TOMATOES, BASIL, EVOO.	15
<b>BARBABIETOLE [GF]</b> RED BEETS, ARUGULA, RED LETTUCE, FETA CHEESE, ORANGES, WALLNUTS, HONEY, MODENA BALSAMIC REDUCTION, EVOO. ADD TEMPEH +5 ADD WILD SALMON +9 ADD CHICKEN +8 ADD SHRIMPS +7	16	<b>QUINOA BOWL [GF]</b> SPRING MIX, ROASTED ASPARAGUS, BROCCOLI, BELL PEPPERS, ROASTED GARLIC DRESSING. CHOISE OF:TEMPEH, WILD SALMON, ORGANIC CHICKEN, SHRIMPS.	25
		<b>FARRO BOWL</b> FARRO, RADICCHIO, BUTTERNUT SQUASH, POMEGRANADE, FETA CHEESE, BALSAMIC. CHOISE OF:TEMPEH, WILD SALMON, ORGANIC CHICKEN, SHRIMPS.	25

## PANINI

72H FERMENTED BREAD, SMILE SHAPED, RICE+SOY+WHEAT FLOUR, LOW CARBS.

<b>PANINO VEGETARIANO</b> IMPORTED BURRATA, HEIRLOOM TOMATOES, ZUCCHINI BLOSSOM, BASIL. ADD SAN DANIELE PROSCIUTTO \$6	16	<b>PANINO VEGANO [VEG]</b> EGGPLANT, ZUCCHINI, SUNDRIED TOMATOES, OLIVES PATE. ADD TEMPEH +4	15
<b>PANINO AL TACCHINO</b> TURKEY, STRACCIATELLA, ZUCCHINI, LEMON ZEST.	18	<b>PANINO CALABRESE</b> HOMEMADE SAUSAGE, POTATOES, CACIOCAVALLO, NDUJA.	19
<b>PANINO TARTUFATO</b> ITALIAN TRUFFLE HAM, STRACCIATELLA, ARTICHOKE, MIXED SALAD.	21	<b>PANINO PARMIGIANA VEGANO [VEG]</b> EGGPLANT PARMIGIANA, SAN MARZANO TOMATO SAUCE, SMOKED VEGAN MOZZARELLA, BASIL, VEGAN PARMIGIANO.	18

## PASTA

<b>SPAGHETTI AL POMODORO</b> SPAGHETTI, VOLCANIC PIENNOLO TOMATOES, BASIL, GARLIC.	18	<b>RIGATONI PUTTANESCA [VEG]</b> RIGATONI, SAN MARZANO TOMATO SAUCE, KALAMATA OLIVES, CAPERS, CALABRIAN CHILI PEPPERS.	22
<b>LINGUINE VONGOLE E BOTTARGA</b> LINGUINE, MANILA CLAMS, BOTTARGA DI MUGGINE, LEMON ZEST, CALABRIAN CHILI PEPPERS.	26	<b>PENNE ALL ARRABBIATA CALABRESE [VEG]</b> IMPOSSIBLE RAGU, ITALIAN BECHAMEL, VEGAN MOZZARELLA, VEGAN PARMIGIANO.	24
<b>TAGLIATELLE DELLA SILA</b> TAGLIATELLE, ITALIAN PORCINI MUSHROOMS, HOME-MADE FENNEL SAUSAGE, NDUJA, PARSLEY.	26	<b>LASAGNA VEGANA [VEG]</b> IMPOSSIBLE RAGU, ITALIAN BECHAMEL, VEGAN MOZZARELLA, VEGAN PARMIGIANO.	26
<b>PAPPARDELLE BRASATO</b> PAPPARDELLE, SLOW-COOKED SHORT RIB RAGU, CABERNET, PARMIGIANO.	27		

\* TRANSMISSION IS POSSIBLE DUE TO GLUTEN PRESENT IN OTHER DISHES, PLEASE INFORM YOUR SERVER OF THE SEVERITY OF YOUR ALLERGY.

[GF] GLUTEN FREE

[VEG] VEGAN

*Civico*  
LA 2064

# DRINKS

## COCKTAILS

<b>BELLINI SPRITZ</b> COCCHI AMERICANO, PEACH, PROSECCO	13
<b>CIVICO SPRITZ</b> COCCHI ROSA, GRAPEFRUIT, PROSECCO	13
<b>NEGRONI INSORTI</b> VINO AMARO INFUSED WITH GENTIAN, JUNIPER, WORMWOOD, & CITRUS PEELS.	13

## N/A - COCKTAIL / WINE / BEER

<b>86 SPRITZ</b> GIFFARD N/A ELDERFLOWER, CONVIV BIANCO, BUBBLES	11
<b>NO-GRONI</b> GIFFARD APERITIF, CONVIV BIANCO, GHIA	12
<b>N/A WHITE WINE</b>	
<b>N/A SPARKLING ROSE BRUT</b> PRIMA PAVE	12/36
<b>N/A BEER</b> WEIHENSTEPHANER ALCOHOL FREE HEFE WEISSE, GERMANY	12/21 7

## ROSE / SKIN CONTACT (ORANGE)

<b>ROSATO</b> SCALA, CALABRIA [ORG] [VEG]	14/56
<b>TREBBIANO/ANSONICA</b> ANTONIO CAMILLO 'TUTTO GIORNO' TOSCANA (SKIN) - 1L [ORG] [VEG]	16/80
<b>CATARRATTO / ZIBIBBO</b> BIDDIZZA, SICILIA (10 DAYS ON THE SKIN) -1 L [ORG] [VEG]	15/75

## BOLLICINE - BUBBLES

<b>PROSECCO</b> ARDENGI 'MILLESIMATO' VENETO [VEG]	14/52
<b>ROSE SPARKLING</b> ERIK BANTI 'SPINETO' TOSCANA [ORG] [VEG]	16/60
<b>ALTA LANGA</b> BORGO MARAGLIANO 'FRANCESCO,' PIEMONTE (32 MONTHS ON LEE'S)	18/72

## BIANCO - WHITE

<b>PINOT GRIGIO</b> FASOLI GINO, VENETO [ORG] [VEG]	14/52
<b>CHARDONNAY</b> THE WHITE QUEEN, SONOMA COUNTY [ORG] [VEG]	16/64
<b>PECORINO</b> ABBONDANZA, ABRUZZO - 1L [ORG] [VEG]	14/65
<b>CALABRIA WHITE</b> SCALA, CIRO BIANCO (GRECO) CALABRIA [ORG] [VEG]	15/60

## ROSSO - RED

<b>CHILLABLE RED (NERO D'AVOLA)</b> VITEADOVEST 'GHAMMI' SICILIA [ORG] [VEG]	18/72
<b>VERMENTINO NERO</b> TERENZUOLA, LIGURIA [ORG] [VEG]	16/64
<b>MAGLIOCCO</b> TERRE NOBILI, CALABRIA [VEG]	14/56
<b>CHIANTI</b> ROTATING [ORG] [VEG]	14/52
<b>VALPOLICELLA SUPERIORE</b> TASI, VENETO [VEG]	15/60
<b>CABERNET BLEND</b> CONTE D'ATTIMIS 'VIGNARICCO' FRIULI- VENEZIA GIULIA [VEG]	17/68

## BIRRE

<b>ITALIAN BLONDE</b> ARTISANAL BLONDE ALE, UMBRIA	9
<b>ITALIAN RED</b> ARTISANAL RED ALE, UMBRIA	9
[ORG] ORGANIC SELECTION	
[VEG] VEGAN SELECTION	