



RESTAURANT WEEK MENU 2025

\$35 per person
-choose one per course-

to start

SCALLOPS
carrot, parsnip, herb salad, chili

ARANCINI
shaved pecorino, gremolata, lemon

pasta

SUGO
gnocchetti, braised beef, giardiniera, pecorino, rosemary

CLAMS
fettuccine, herb butter, crispy shallot, pea shoots

CHEESE AGNOLOTTI
pecorino, parmesan, ricotta, tomato, calabrian chili, basil

dessert

BLONDIE
white chocolate, pistachio, gelato

BUDINO BRULEE
italian chocolate custard, blood orange, candied hazelnut

tcrw menu available 2/25 to 3/1 & offered in addition to the a la carte items you see here. tax & tip not included.

SNACKS

MEATBALLS
marinara, ricotta, fresh herbs, toasted bread 13

CHEESY GARLIC BREAD
brick cheese, garlic, fresh herbs 11

CALAMARI
fried pepperoni, herbs, preserved lemon aioli 13

GARLIC DOTS
all the butter, garlic, parm & carbs, marinara 11

salads

ITALIAN CHOP 8 / 12
brick cheese, pepperoncini, sweetie drops, pickled red pepper, croutons, parm, italian vin

CAESAR 8 / 12
lemon, parm, croutons, creamy caesar

ADD CRISPY CHICKEN 6
CHICKEN BREAST 6 / SHRIMP 6

pasta

GLUTEN FREE PASTA AVAILABLE

BOLOGNESE
rigatoni, meat ragu, toasted breadcrumbs, parm, herbs 18

MARINARA
bucatini, tomato sauce, basil, parm 14

ALFREDO
mafaldine, cream, garlic, parm 14

PESTO
garganelli, toasted nut, basil, parm 14

ADD CRISPY CHICKEN 6 / SHRIMP 6
CHICKEN BREAST 6
SAUSAGE 5 / MEATBALLS 5
MUSHROOMS 4 / BROCCOLINI 5

SANDWICHES

SERVED W/ KETTLE CHIPS, CAESAR OR CHOP SALAD

ITALIAN GRINDER
smoked turkey, porchetta, provolone, giardiniera, preserved lemon aioli, italian vin, greens 15

CRISPY MUSHROOM
battered oyster mushrooms, pecorino, frescatrano olive tapenade, preserved lemon aioli, greens 14

CHICKEN PARMESAN
crispy chicken cutlet, tomato sauce, parm, brick cheese, basil 16

pizza

6 SLICE PERSONAL DEEP DISH PIZZA 15

choose up to 3 toppings: pepperoni, sausage, bacon, giardiniera, pepperoncini, spicy calabrian peppers, mushrooms

see server for dietary needs...we do vegan, gluten free, no dairy, etc. we got you! not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

wine



BUBBLES

PROSECCO

- italian, scarpetta 11 / 34

WHITE

MOSCATO

- sweet fizz, borgo maragliano 11 / 34

GEWURZTRAMINER

- local, tropical fruit, rove estate 13 / 40

SAUVIGNON BLANC

- australian, point ormond 11 / 34

CHARDONNAY

- hint of oak, paysan 14 / 50

RED

PINOT NOIR

- french, pas de probleme 12 / 36

CABERNET

- ripe california fruit, montoya 12 / 36

GAMAY NOIR

- local, light & fruity, black star farms 12 / 36

SPANISH RED

- jammy acidity, bodegas venta la vega 11 / 34

houseWINE RED & WHITE
TABLE WINE
6 bucks

COCKTAILS all 13

SMOOTH SAILIN'
cucumber, gin, lime,
served up

ESPRESSO-TINI
vodka, galliano ristretto,
simple, coffee

LOOSE CANNON
aperol,
lunazul reposado,
strega, limonada

MARMALADE
bourbon, lemon,
orange marmalade,
bitters

limoncello

MADE WITH LOVE, VODKA & LEMONS
served chilled 9

GIVE A GIFT:

375ml pretty labeled, shelf stable bottle 22

BEER & CIDER

DRAFT peroni, italian lager 6

DRAFT local's amber, short's 6

SHORT'S local's light, 16oz can 6

WHEEZIN' THE JUICE hazy IPA, 12oz can 6

CIDER clear conscience, tandem 6

ATHLETIC BREWING n/a brew, athletic light 6

THIRST MUTILATOR n/a citrus hopwater 4

KITCHEN 6 PACK

thank the crew with cold beer 10

VISIT OUR SISTER RESTAURANTS!



mamalustc.com



burrowtc.com

N/A BEVS

BLOOD ORANGE SPARKLING SODA 3

HOUSE MADE LEMONADE 4

ICED TEA 3

COKE, DIET, SPRITE, GINGER ALE 3