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I N T H E G R O V E

pagnottelli

LUNCH ONLY
AVAILABLE 12 PM - 4 PM

SANDWICHES MADE WITH OUR PIZZA DOUGH,
BRUSHED WITH EXTRA-VIRGIN OLIVE OIL AND GRATED
PARMIGIANO, THEN BAKED IN OUR WOOD-FIRED OVEN

SERVED WITH SALAD OR FRIES

GLUTEN-FREE DOUGH +4
BASED ON DAILY AVAILABILITY

AL PROSCIUTTO 21

PROSCIUTTO CRUDO, FRESH MOZZARELLA,
ARUGULA, BASIL, PESTO

PORCHETTA 20

OVEN-ROASTED PULLED PORK BELLY, FRESH HERBS,
TOMATOES, FRISÉE LETTUCE, DIJON AIOLI

BURRATA 21

SUN-DRIED TOMATOES, CHILLED BURRATA, SPINACH, PESTO

CON POLLO 20

GRILLED FREE-RANGE CHICKEN BREAST, FONTINA,
SAUTÉED MUSHROOMS, TRUFFLE OIL

BISTECCHINA 24

GRILLED SKIRT STEAK, ROASTED RED PEPPERS, GRILLED
ZUCCHINI, PESTO MAYO, SERVED WITH CHIMICHURRI

AL TONNO 21

MEDITERRANEAN TUNA SALAD, SLICED TOMATOES, FRISÉE
LETTUCE, RED ONIONS, CAPERS, TONNATO SAUCE

PATA NEGRA 35

POMODORO SAUCE, CHILLED BURRATA, ARUGULA,
36-MONTH AGED "PATA NEGRA" JAMÓN IBÉRICO
DE BELLOTA, SHAVED PECORINO

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

Some menu items may contain or come into contact with nuts, dairy, or other allergens. Please alert your server to any food allergies or dietary concerns, and we will do our best to accommodate you.