



LUNCH MENU

HAPPY HOUR

DAILY

2:30PM-5PM

civitaitalia.com
wifi: Italian Guest
password: Eatmorepasta

STARTER BITES

- CROSTINI DI PARMIGIANO *truffle oil* 5 v
- ROASTED RED PEPPERS *evoo, salt flake* 6 v gf
- CALABRIAN PEPPERS 7 v gf
- MARINATED ARTICHOKE HEARTS 8 v gf
- SARDINES *grilled crostini* 9
- ASSORTED OLIVES *in oil* 8 v gf
- MARINATED PEPERONCINI 6 v gf

ANTIPASTI

- WHIPPED RICOTTA 11.7 v gfo
grilled semolina, honey, garlic confit
- HOMEMADE MEATBALLS 13.9
beef, pork, marinara, whipped ricotta, parmigiano reggiano
- BURRATA CAPRESE 15.9 v gfo
sliced tomato, basil, aged balsamic, evoo, grilled crostini *add prosciutto +9*
- ARANCINI 14.7 v
crispy arborio risotto, fontina, basil pesto cream
- CALAMARI FRITTI 15.9
buttermilk brined, marinara, lemon

INSALATA E ZUPPA

- CHICKEN +6 | SALMON* +10 | JUMBO SHRIMP +12
- INSALATA ALLA CAESAR 9.5 | 12.5 v gfo
parmigiano, croutons, romaine, classic caesar dressing
- ARUGULA 12.7 v gf
shaved pecorino romano, charred lemon & zest, baby arugula, evoo
- HOUSE SALAD 9.7 | 12.9 v gf
tomato, black olives, peperoncini, red onion, herb croutons, romaine, oregano vinaigrette
- INSALATA DI FRAGOLE 12.9 v gfo
sliced strawberry, candied pecan, stella gorgonzola, baby spinach, pomegranate vinaigrette
- LANGOSTINO BISQUE 11.5
tomato, cream, arborio

PANINI

- served with homemade pinwheel pasta salad tossed with fire roasted tomatoes, shallot, artichoke, fresh oregano, basil*
- PANINO CAPRESE 14.7 v
fresh vine ripened tomato, mozzarella, basil, vincotto glaze, arugula, semolina bread
- POLLO ALLA PARMIGIANA 15.5
crispy chicken breast, marinara, mozzarella, semolina
- ITALIANO CLASSICO 15.3
mortadella, genoa salami, prosciutto, mozzarella, pickled red onion, roasted red pepper, arugula, basil pesto, semolina roll
- MEATBALL PARMIGIANA 16.5
beef & pork meatballs, marinara, mozzarella, semolina

v = vegetarian | vo= vegetarian option | gf = gluten free
gfo = gluten free option

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

SECONDI

- PAN SEARED SALMON TOSCANO 29.3 gf
pesto, creamy polenta
- STEAK PIZZAIOLA 63.7 gf
grilled 16oz ribeye, braised tomato, garlic, oregano
- POLLO AL MARSALA 27.7 gfo
cremini mushroom, shallot, marsala, spaghetti
- LOBSTER RISOTTO 39.7 gf
cold water lobster, parmigiano
- SCAMPI 35.7 gfo
pan roasted jumbo shrimp, garlic, parsley,
white wine, calabrian chili, butter, spaghetti

PASTA

- CACIO E PEPE 24.7 v gfo
pecorino romano, ground black pepper, spaghetti
- HOMEMADE LASAGNA 25.5
beef, pork, ricotta, mozzarella, tomato
- PAPPARDELLE ALLA BOLOGNESE 15.3 gfo
braised short rib, ribeye, chuck & pork, tomato,
parmigiano reggiano
- SPAGHETTI ALLA NAPOLETANA 13.7 gfo
san marzano tomato, basil, parmigiano, evoo
add meatball + 5 each
- SALSICCIA ALLA VODKA 13.3
mild italian sausage, cremini mushrooms,
creamy tomato alla vodka, homemade rigatoni

CONTORNI

- CREAMY POLENTA 6.5 v gf
- SAUSAGE & CANNELLINI BEANS 7.5 vo gfo
- HOMEMADE PINWHEEL PASTA SALAD 7.7 v
- GRILLED BROCCOLI RABE 11.5 v gf
- CREAMY LEMON RISOTTO 7.9 v gf
- BUTTER SAUTÉED ASPARAGUS 10.9 v gf
- SPAGHETTI AGLIO E OLIO 9.7 v
- SAUTEED ESCAROLE 8.9 v gf
- ROSEMARY PARMIGIANO POTATOES 6.7 v gf

DOLCI

- HOMEMADE CANNOLI 14.5
pistachio crumble, chocolate chip, or italian flag sprinkles
- RICOTTA CHEESECAKE 15.5
- TIRAMISU 13.7
- PANNA COTTA 11.9
- FLOURLESS CHOCOLATE TORTA 14.3

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DRINKS & COFFEE

- SOFT DRINKS 4
- MAINE ROOT GINGER BEER 4.5
- FILETTE BOTTLED WATER 9
flat or sparkling
- ITALIAN FRENCH PRESS COFFEE 10
serves two
- ESPRESSO 4.5
- CAPPUCCINO 5.5
- LATTE 5.5

