

ANTIPASTI

Small
Plates

Bread + Olives 6

Freshly baked house-made foccacia, olive oil and balsamic, cerignola and bariole

Beef Carpaccio 11

Grainy mustard, pickled red onion, caper berries, aged piave, sourdough crisp, arugula

Strozza Fritti 5 /piece

Fried cheese-filled white truffle pasta balls served with salsa di pomodoro and parmigiano reggiano

Calamari Fritti 8

Lemon caper aioli

Wagyu Beef and Pork Meatballs 12

Parmigiano reggiano, house-made foccacia

Grilled Octopus 12

Fried chickpea, rosemary, sundried tomato pesto

Burrata 12

Roasted acorn squash, mustard greens, candied pumpkin seeds, pomegranate

Artichoke Fritti 9

Peperoncino aioli, lemon

Calamari alla Griglia 8

Grilled marinated squid, brown butter bagna cauda, 'nduja bread crumb, cherry tomatoes, seasonal greens

Salumi & Formaggio

See our Speciali card for today's meat and cheese selections. Served with bread and house-made preserves.

INSALATA

Verde 13

Butter gem lettuce, shaved vegetables, shallot vinaigrette

Warm Red Skin Potatoes 13

Capers, dill, sweet peppers, red onion, white anchovies

Yellow Beet & Stracciatella 16

Toasted walnuts, beet greens, aged balsamic

Arugula & Black Kale 14

Gorgonzola vinaigrette, pickled mushrooms, rosemary foccacia croutons

Cannellini & Garbanzo Beans 13

Grilled radicchio, crispy pancetta, artichokes, lemon-dill vinaigrette

+ Add Seared Yellowfin Tuna 12

+ Add Grilled 6oz Beef Flat Iron 14

+ Add Prosciutto di Parma 5

PASTA

All of our pastas are made fresh daily in-house.
Substitute any of our pastas for gluten free penne.

Spaghetti al Cacio e Pepe	16	Linguine Pescatore	30
Butter, pink and black peppercorns, pecorino romano		Shrimp, clams, calamari, mussels, and a jumbo scallop, pepperoncini and salsa di Pomodoro	
Gnocchi al Tartufo	32	Bucatini Amatriciana	17
Porcini, portobello, cremini, and shiitake mushrooms, white truffle cream, chives, piave, black truffle		Guanciale, shallots, pepperoncini, salsa di pomodoro, pecorino-romano	
Rigatoni Salsiccia	21	Carrot Casarecce	20
House-made fennel sausage, rapini, pepperoncini, butter, parmigiano reggiano		Roasted cauliflower, double smoked bacon, brussels sprouts, aged piave	
Tagliatelle e Pomodoro	15	Duck Ravioli	32
Salsa di pomodoro, basil, extra-virgin olive oil, 30-month aged parmigiana reggiano		Roasted duck brodo, celeriac, carrots, Jerusalem artichokes	
Short-Rib Pappardelle	21		
Barolo-braised beef short-rib ragu, pancetta, roasted garlic, ricotta salata, arugula			

ENTRATA

Pan Seared Skate	27	Braised Beef Cheek	29
Bagna cauda, lentils, baby fennel, roasted cauliflower		Herb polenta, roasted plums, bacon, pearl onion	
Slow Cooked Pork Shoulder	24	Mushroom & Truffle Risotto	32
Olive oil forked potato, heirloom carrots		Chanterelle, oyster, hen of the woods, whipped mascarpone, fresh truffle	

PIZZA

Traditional Neapolitan style wood-oven pizza.

La Cima	20	Calabrese	18
Mascarpone, fior di latte, roasted garlic, coppa di parma, pecorino romano, arugula, chili flake, lemon-olive oil		Tomato, fior di latte, cacciatore sausage, house-made bomba di Calabria	
Bomba	20	Shishito	20
Fior di latte, house-made fennel sausage, pancetta, rosemary, oregano, bomba di Calabria		Cacciatore, shishito peppers, fior di latte, honey, fennel oil	
Funghi	19	Peach & Duck	21
Porcini, portobello, cremini, and shiitake mushrooms, fior di latte, caramelized onions, chives, truffle		Peaches, duck confit, pecorino romano, aged balsamic, toasted pistachio, rosemary	
Margherita	16	Brussels Sprout	19
Tomato, fior di latte, parmigiano reggiano, extra-virgin olive oil, basil		Guanciale, parmigiano reggiano cream, roasted brussel sprouts, caramelized onions, pecorino romano, aged balsamic	
+ Add Prosciutto di Parma	5	Finocchio Salami	19
		Tomato, fennel, red onion, olive schiacciate, iberico salami, pecorino romano	

Ask your server about our three course lunch special and about hosting your private parties at CIMA