



In Italy, the *Laurea* is the main post-secondary academic degree. The name originally referred literally to the laurel wreath, since ancient times a sign of honor and now often worn by Italian students right after their official graduation ceremony and sometimes during the graduation party. A graduate is known as a laureato, literally "crowned" with Laurel.

FAMILY, FRIENDS AND FOOD ARE ALL WHAT LAUREA REPRESENTS.



## Sunday, Monday & Tuesday

### SMALL PLATES

**FRIED CALAMARI**.....\$16  
Citrus Aioli, Parsley, Lemon, Chili

**CRISPY BUFFALO MOZZARELLA** .....\$15  
Prosciutto, Roasted Peppers, Balsamic Reduction, Tomato-Basil Brodo

**KOBE MEATBALL** .....\$18  
Pork, Veal, Wagyu Beef, Herbs, Caciocavallo Cheese, Marinara Sugo Basil

**CHARCUTERIE BOARD** **pgf** .....\$24  
Three Cheeses, Three Meats, Olives, Long Hot Peppers Cured Tomatoes, Crostini



### INSALATA

**KNIFE & FORK CAESAR** **gf** .....\$15  
Romaine, Parmesan, Creamy Pesto, Tomatoes, White Anchovies

**BABY ARUGULA** **pgf** .....\$11  
Herb Crostini, Parmesan Reggiano, Tomatoes, Lemon Vinaigrette

**CHOPPED SALAD** **gf** .....\$13  
Romaine Hearts, Radicchio, Tomatoes, Red Onions, Eggs, Avocados, Bacon, Gorgonzola

**Additions: Chicken \$7, Salmon \$8, Tuna \$15, Shrimp \$11**

### PIZZA & PANINO



SANDWICHES SERVED WITH HAND CUT FRENCH FRIES OR ARUGULA SALAD

**SAN MARZANO** **vg** .....\$15  
Tomato Passata, Buffalo Mozzarella, Basil

**SHRIMP FRA DIAVOLO** .....\$21  
Chili Pepper Tomato Passata, Mozzarella, Basil, Calabrian Chili Aioli, Italian Long Hot Peppers

**RUSTICA** .....\$18  
Italian Sausage, Tomato Passata, Roasted Bell Peppers, Caramelized Onions

**Additional Toppings:** .....\$3 each  
**Pepperoni, Sausage, Meatball, Mushroom, Caramelized Onion**

**LAUREA BURGER** .....\$20  
Local Brioche, Cipollini Aioli, Tomato, Fontina, Homemade Pickles

**Additional Toppings: Butcher Bacon \$5, Farm Egg \$3**

**ORGANIC SALMON** **gf** .....\$32  
Asparagus Risotto, Roasted Shallot-Whole Grain Mustard, Charred Lemon

**ITALIAN CRISPY CHICKEN**.....\$18  
Baby Arugula, Fresh Mozzarella, Roasted Red Bell Peppers, Basil Aioli, Rosemary Ciabatta

**LASAGNA** **vg**.....\$26  
Eggplant, Ricotta, Spinach, Roasted Garlic, Marinara, Mozzarella, Basil

### PASTA

**RIGATONI** .....\$24  
Crumbled Sweet Italian Sausage, Calabrian Chili, Broccoli Rabe Cherry Tomatoes, Parmesan Cheese

**FETTUCCINI BOLOGNESE** .....\$28  
Veal, Short Rib, Pork, Marinara, Basil, Parmesan

**SPAGHETTI POMODORO** **vg** .....\$19  
San Marzano Pomodoro, Olive Oil, Garlic, Basil, Grana Padano

**JUMBO SHRIMP SCAMPI** .....\$28  
Linguine, Basil Pesto, Heirloom Tomatoes, Garlic, Lemon White Wine Sugo

**SPINACH RAVIOLI** **vg** .....\$26  
Ricotta, Parmesan, Peas, Roasted Garlic, Rosa Cream Sauce

(\* Half orders and Gluten-Free available)

**gf** / Gluten Free, **pgf** / Possibly Gluten Free, **vg** / Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.