

Wheat Penny Specials

Appetizer

Mussels and Toast 13.95

What could be better than Prince Edward Island mussels steamed open in a heavenly broth of wine and stock with roasted cherry tomatoes and thyme, enriched with butter at the last second and served with thick pieces of toasted focaccia rubbed with a garlic clove. So good!

Salad

Italian Wedge 9.95

A split Romaine Heart is strewn with Castelvetrano Olives, Sliced Celery, Roasted Cherry Tomatoes and Creamy Gorgonzola Dressing, then brought over-the-top by a draping of razor-thin slices of Speck, the irresistible Italian smoked pork leg.

Pastas

Fresh Pappardelle with Poblano Bolognese 13.00/24.00

Full of flavor and only slightly spicy, the poblano gives freshness and vigor to this traditional sauce, so good on its own but really great when you add our favorite fresh green chile. Served on house-made pappardelle with plenty of Parmesan. So good.

Bucatini with Pesto Trapanese 11.95/18.95

This Sicilian take on pesto is hearty and bursting with flavor, and nothing like the more famous basil pesto from Genoa. Instead, oven-roasted cherry tomatoes and crunchy almonds are the base, supported by garlic and olive oil. This rustic sauce is perfect for tossing with our imported pasta, finished with toasted breadcrumbs and Parmesan and Romano cheeses.

Sandwich

The Philadelphia 13.95

Pork Shoulder braised to juicy tenderness is teamed up with provolone cheese and one of our favorite vegetables, rapini. This quintessential Italian cousin to broccoli is a traditional match with pork—in pasta, in soups and on Sunday dinner platters, but especially in this iconic Italian sandwich beloved in Philadelphia. You can even get them at the airport! Juicy, garlicky perfection served on our house-made Ciabatta roll.

Burger of the Week

My Big Fat Greek Burger 13.95

Our signature short rib, chuck and brisket beef patty topped with Feta, chopped pepperoncini and a schmear of our house-made olive tapenade.

Pizza

Just Beet It 13.95/20.95

Beet Pesto Base, Spinach, Whipped Goat Cheese or Vegan Cashew Ricotta

Matterhorn 13.95/20.95

A white pizza with Shaved Speck, Housemade Ricotta, Spicy Rosemary Honey, EVOO and Freshly-ground Black Pepper

Tarte Flambe 14.95/21.95

A white pizza with Bechamel, Nueske's Bacon, Braised Onions, Fresh Thyme

Siciliano 13.95/20.95

Orange-scented Castelvetrano Olives, Ricotta, Toasted Almonds

Vegetable

Butternut Squash with Chile Breadcrumbs and Balsamic-Butter Drizzle 8.95

Local squash abounds right now, and this is a terrific dish—butternut squash, tender and sweet, takes a run through the brick oven topped with spicy, cheesy, herby bread crumbs, then we drizzle it with balsamic vinegar-butter sauce for a squash taste sensation you are going to love.