# APPETIZERS CALAMARI CONE-Crispy calamari dipped in buttermilk and coated with panko breading and arrabbiata sauce. MINI ARANCINI ———— Delicious rice balls with a savory filling, breaded and deep-fried to golden-brown. PARM WEDGES — \$6 Italian fries BRUSCHETTA CLASSICO — \$6 Lina's bruschetta with crostini WINGS — Perfectly cooked wings with flavors to remember. Italian Buffalo • Lemon Pepper SALADS GREEK SALAD ———— A classic mix of olives, feta, cucumber, tomatoes, and more, in a tangy dressing. MIXED GREENS — \$8 A fresh assortment of seasonal greens, perfect as a light side or meal starter.

# street food \_\_\_

## BURGERS

All burgers are served on a freshly baked bun with the finest ingredients.

### BURGER ITALIANO — \$12

Dual smashed patties seasoned with garlic, salt & pepper, complemented by cheddar, fresh mozzarella, arugula, and roasted red peppers.

#### TRUFFLE BURGER ——\$15

A gourmet burger seasoned with truffle salt, topped with a rich mushroom aioli, crispy onions, and non-melted Emmenthal cheese.

#### POLLO BURGER ——\$12

Juicy fried chicken paired with fresh bruschetta, spicy Calabrese chili paste, and smooth garlic aioli.

#### VEGANO BURGER ——\$13

Vegan Patty with bruschetta, mushrooms, and grilled zucchini for a delightful vegetarian option.

# ADD ON ITEMS

PIADINA OF THE DAY —— \$13

Chef's choice.

### NDUJA MEATBALLS — \$10

Spicy and tangy meatballs mixed with N'duja sausage, smothered in tomato sauce and sprinkled with Grana Padano cheese.

#### POLLO FRITTO — \$9

Crispy panko-breaded chicken tenders served with your choice of **Honey Mustard • Arrabbiata Sauces**