

Spring

PANE *fresh baked bread*
w/ e.v.o.o. and balsamic 3
w/ burrata and olives 9

PROSCIUTTO GF 17
24 month parma crudo. burrata.
aged balsamic. fruit marmalade

SEASONAL SOUP MP
please ask your server

ANTIPASTI

NONNA'S MEATBALLS 14
old family recipe. all ground beef.
grated pecorino.

CAPRESE BRUSCHETTA VEG 16 1/2
burrata. pomodorini. pesto.
balsamic drizzle

CALAMARI 17 1/4
fried calamari. lemon. marinara

• ONE FAMILY MAKIN' IT H.O.M MADE DAILY •

MONTANARA VEG 16 1/2
Fluffy dough lightly fried.
pesto. mortadella. ricotta

EGGPLANT PARM VEG 17
marinara. mozzarella
Flour. lightly fried. then baked

H.O.M BOARD

assorted selection of imported cold
cuts. cheeses. accompanied with
candied walnuts. olives. fig jam

serves 2-3 24

FRESH PASTA

SPAGHETTI VEG 19
filetto di pomodoro. fresh basil.
burrata

RIGATONI AMATRICIANA 22 1/2
guanciale. caramelized onions.
pecorino. pomodorini. pepper

PACCHERI 28 1/2
crab claw meat.
rose tomato sauce.
roasted garlic. sauteed shrimp.

TAGLIOLINI 24
long pasta. shitake mushroom.
salsiccia italiana. truffle butter.

PAPPARDELLE 18
ragu bolognese

SPAGHETTI MEATBALLS 22
marinara. 2 nonna beef
meatballs. parmigiano

GF Pasta Substitution + 2



LINGUINE VONGOLE 22 1/2
manilla clams. roasted garlic.
toasted breadcrumbs

GNOCCHI 3 FORMAGGI VEG 21
gorgonzola. parmesan. pecorino
spinach

LASAGNA 20
ground beef. mozzarella.
marinara. parmigiano.

GARDEN

* CAESAR 13
romaine. parmigiano. garlic
croutons. anchovy dressing

H.O.M CHOP VEG 15 1/2
spring mix. tomato. grated
pecorino. avocado. red onion.
cucumber. lemon vinaigrette

ROASTED BEETS VEG GF 16
arugula. candied walnuts.
tomato. burrata. balsamic
vinaigrette

CONTORNI

BROCCOLINI V GF 9
{ charred garlic. pepperoncino.
e.v.o.o }

VEG MASHED POTATOES GF 7 1/2
{ butter. garlic. yukon gold
potatoes }

FUNGHI V GF 8
{ shitake mushrooms. roasted
garlic. black pepper. olive oil }

BRUSSEL SPROUTS VEG 9
{ roasted sprouts. honey glaze.
almonds }

PIZZA

MARGHERITA classica VEG 16

MARINARA 19
oregano. roasted garlic. burrata
marinara. anchovie

CRUDO E FUNGHI 19 1/2
wild mushrooms. prosciutto.
arugula. mozzarella

SALSICCIA VEG 18 1/2
pork sausage. pesto. mozzarella
broccoli. garlic. chili oil.

RIPIENO *fried or baked* VEG 17
stuffed calzone. mozzarella.
ricotta. marinara

QUATTRO FORMAGGI VEG 18
gorgonzola. fontina. pecorino.
mozzarella. roasted garlic.
wild mushroom

DIAVOLA 18 1/2
spicy sopressata. marinara
ricotta. onion. mozzarella.
roasted bell peppers. chili oil

CARNIVORA 20
beef pepperoni. spicy
sopressata meatballs.
mozzarella. marinara

VEGANO V 18
marinara. funghi. chili flake
roasted bell peppers. onion. oregano

MAINS

CHICKEN PARMIGIANO 24 1/2
served with linguine pomodoro

ARROSTO 35
slow roasted short ribs.
walnuts. garlic mashed potatoes

SALMON GF 32
scottish salmon. garlic mashed
potatoes. lemon reduction

In order for our team to operate at full efficiency, we must limit modifications and substitutions.
Please alert your server for any allergies, and we will do our best to accomodate you.

*caesar dressing contains raw egg

18% gratuity for tables of 6 or more

simply put. behave or we won't serve you. capeesh.

+ SAUSAGE \$4 + SPICY SOPPRESSATA \$3 + PROSCIUTTO \$5

VEG vegetarian

V vegan

GF gluten free