



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.

SMALL PLATES

WARM ITALIAN MARINATED OLIVES *gf.* 9

BURRATA 12
 Marinated Heirloom Cherry Tomatoes
 Pickled Spring Peas + Aged Vincotto

MEATBALLS 12
 Veal and Pork Meatballs + House Made Tomato Sugo
 Grana Padano

GARDEN

LAUREA CAESAR 12
 Romaine + Kale + Parmesan + White Anchovies

+ *Herb Marinated Chicken* 6
 + *Grilled Salmon* 8

ANTIPASTO SALAD *gf.* 15
 Baby Greens + Ceci Beans + Scamorza + Biellese Salumi
 Olives + Pepperoncino + Herb Vinaigrette

CHARCUTERIE

SMALL PLATE 16 **LARGE PLATE** 28
 Salumeria Biellese Bresaola + Prosciutto Di Parma
 Salami Finocchiona + Fontina Val d’Aosta
 Gorgonzola + Scamorza
 Marinated Olives + Peppers
 Balsamic Mustard



BRICK-OVEN PIZZA

WOOD-FIRED
for authentic
FLAVOR

SAN MARZANO 13
 Tomato Passata + Buffalo Mozzarella + Basil

RUCOLA I COTTO 16
 Mozzarella + Baby Arugula + Prosciutto
 Grana Padano + Balsamic Reduction

RUSTICA 17
 Italian Sausage + Tomato Passata
 Mozzarella + Caramelized Cipollini Onion

ADDITIONAL TOPPINGS 3
 Pepperoni + Sausage + Meatball
 Mushroom + Caramelized Onion

SANDWICHES

Served w/ French Fries or Side Salad

LAUREA BURGER 18
 Local Brioche + Cipollini Aioli + Jersey Tomato
 Fontina Val d’Aosta + Homemade Pickles

+ *Butcher Bacon* 5
 + *Farm Egg* 4

OPEN-FACED MEATBALL 16
 Fresh Meatball + Pomodoro + Scamorza

MAINS

CHITARRA POMODORO 16
 San Marzano Pomodoro + Garlic + Grana Padano

+ *Meatballs* 5
 + *Herb Marinated Chicken* 6
 + *Grilled Salmon* 8

RIGATONI RAGU 20
 Fresh Rigatoni + Pasture-Raised Beef Ragu + Mascarpone

ROASTED “GRIGGS FARM” CHICKEN *gf.* . . . 28
 1/2 Chicken + Tuscan Kale + Crispy Parmesan Potatoes
 Lemon Gremolata + Natural Jus

SALMON AL FORNO *gf.* 29
 Roasted Fennel + Ceci Beans
 Vine-Ripened Tomatoes + Grilled Lemon

SIDES 8

Sauteed Kale / Sauteed Mushrooms / French Fries

SWEETS 10

AFFOGATO
 Vanilla Gelato + Espresso + Biscotti

TIRAMISU
 Whipped Mascarpone + Coffee Liqueur + Cocoa

DAILY ITALIAN GELATO *gf.*

