

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

FRIED CALAMARI	\$17
<i>Citrus Aioli, Parsley, Lemon, Chili</i>	
<i>Beer Pairing Suggestion: Hazy IPA, New Belgium Voodoo Ranger \$13</i>	
CRISPY BUFFALO MOZZARELLA	\$16
<i>Prosciutto, Roasted Peppers, Balsamic Reduction, Tomato-Basil Brodo</i>	
BURRATA	\$17
<i>Baby spinach, Strawberries, Honey, Basil, Balsamic, Crostini</i>	
SMOKED SALMON PIADINA	\$19
<i>Pastrami Spiced, Mustardo Cream, Pickled Onions, Dill, Red Caviar</i>	
KOBE MEATBALL	\$18
<i>Pork, Veal, Wagyu Beef, Herbs, Caciocavallo Cheese, Marinara Sugo, Basil</i>	
CHARCUTERIE BOARD <b>pgf</b>	\$26
<i>Three Cheeses, Three Meats, Olives, Long Hot Peppers, Cured Tomatoes, Crostini</i>	
<i>Wine Pairing Suggestion: Prosecco, La Marca \$14</i>	
GARLIC CRISTONE <b>vg</b>	\$15
<i>Stracciatella, Figs, Pistachios, Hot Honey, Balsamic</i>	

## INSALATA

KNIFE & FORK CAESAR <b>gf</b>	\$15
<i>Romaine, Parmesan, Creamy Pesto, Tomatoes, White Anchovies</i>	
<i>Wine Pairing Suggestion: Sauvignon Blanc, McBride Sisters \$16</i>	
BEET & GOAT CHEESE	\$17
<i>Field Greens, Snow Peas, Asparagus, Scallions, Radishes, Citrus Vinaigrette, Herb Crostini</i>	
BABY ARUGULA <b>pgf</b>	\$13
<i>Herb Crostini, Parmesan Reggiano, Tomatoes, Lemon Vinaigrette</i>	
CHOPPED SALAD <b>gf</b>	\$15
<i>Romaine Hearts, Radicchio, Tomatoes, Red Onions, Eggs, Avocados, Bacon, Gorgonzola</i>	
ADDITIONS	
<i>Chicken \$7, Salmon \$8, Shrimp \$11</i>	

## PIZZA

SAN MARZANO <b>vg</b>	\$18
<i>Tomato Passata, Buffalo Mozzarella, Basil</i>	
<i>Wine Pairing Suggestion: Pinot Noir, Argyle \$18</i>	
CARBONARA	\$22
<i>Mozzarella, Pancetta, Peas, Whole Eggs, Parmesan, Parsley</i>	
SHRIMP FRA DIAVOLO	\$25
<i>Chili Pepper Tomato Passata, Mozzarella, Basil, Calabrian Chili Aioli, Italian Long Hot Peppers</i>	
VENETIAN <b>vg</b>	\$22
<i>Tomato Passata, Ricotta, Spinach, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives</i>	
ADDITIONAL TOPPINGS (each)	\$3
<i>Pepperoni, Sausage, Meatball, Mushroom, Caramelized Onion</i>	

## PASTA

RIGATONI <b>LM</b>	\$25
<i>Crumbled Sweet Italian Sausage, Calabrian Chili, Broccoli Rabe, Cherry Tomatoes, Parmesan Cheese</i>	
<i>Wine Pairing Suggestion: Merlot, J Lohr \$13</i>	
CRAB CARAMELLE RAVIOLI <b>LM</b>	\$32
<i>Ricotta, Basil, Grilled Scallions, Ginger-Lemon Cream</i>	
FETTUCCINI BOLOGNESE <b>LM</b>	\$28
<i>Veal, Short Rib, Pork, Marinara, Basil, Parmesan</i>	
<i>Beer Pairing Suggestion: Double IPA, Double Nickel \$13</i>	
SPAGHETTI POMODORO <b>vg LM</b>	\$22
<i>San Marzano Pomodoro, Olive Oil, Garlic, Basil, Grana Padano</i>	
GNOCHI CACIO E PEPE <b>vg LM</b>	\$25
<i>Black Pepper, Basil Grated Pecorino Romano Cheese</i>	
JUMBO SHRIMP SCAMPI <b>LM</b>	\$29
<i>Casarecce, Basil Pesto, Heirloom Tomatoes, Garlic, Lemon, White Wine Sugo</i>	
<i>Wine Pairing Suggestion: Fume Blanc, Ferrari Carano \$12</i>	
SPINACH RAVIOLI <b>vg</b>	\$27
<i>Ricotta, Parmesan, Peas, Roasted Garlic, Rosa Cream Sauce</i>	
<b>LM - Laurea Made Pasta, Gluten Free Pasta is Available, Ask Your Server</b>	
MAINS	
TUSCAN CHICKEN <b>gf</b>	\$31
<i>Cannellini Beans, Spinach, Golden Raisins, Pine Nuts, Leeks, Preserved Lemon Gremolata</i>	
<i>Wine Pairing Suggestion: Pinot Grigio, Ferrari Carano \$15</i>	
FLAT IRON STEAK <b>gf</b>	\$44
<i>Spinach Florentine Potatoes, Black Truffle Butter, Chianti Sugo</i>	
<i>Wine Pairing Suggestion: Malbec Reserva, Finca El Origin \$14</i>	
LAMB SPIEDINI <b>gf</b>	\$28
<i>Peppers, Onions, Tomatoes, Fava Bean-Pastina, Mint-Prezzemolata</i>	
SALMON RIPIENO <b>gf</b>	\$36
<i>Lump Crab, Artichokes, Capers, Lemon, Spinach Risotto, Dill-Mostarda Sugo</i>	
SWORDFISH <b>gf</b>	\$34
<i>Calamarata Lemon Pasta, Basil Butter Puttanesca Salsa</i>	
PORKCHOP <b>gf</b>	\$35
<i>Fingerling Potatoes, Rosemary, Garlic, Vinegar Peppers, Green Beans</i>	
<i>Wine Pairing Suggestion: Cabernet Sauvignon/Sangiovese, Col Di Sasso \$12</i>	
PANINO	
Sandwiches Served with Hand Cut French Fries or Arugula Salad	
CRAB CAKE	\$25
<i>Blackening Seasoning, Citrus Aioli, Ranch Vegetable Slaw, Smokey French Fries</i>	
LAUREA BURGER	\$21
<i>Local Brioche, Cipollini Aioli, Tomato, Fontina, Homemade Pickles</i>	
<i>Beer Pairing Suggestion: Lager, Peroni \$13</i>	
ITALIAN CRISPY CHICKEN	\$19
<i>Rosemary Ciabatta, Baby Arugula, Fresh Mozzarella, Roasted Red Pepper, Basil Aioli</i>	
ADDITIONAL TOPPINGS	
<i>Butcher Bacon \$5, Cage Free Egg \$4</i>	

**gf** / Gluten Free, **pgf** / May Be Made 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.