



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

INSALATA

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

PIZZA

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

PASTA

RIGATONI LM	\$25
Crumbled Sweet Italian Sausage, Calabrian Chili, Broccoli Rabe, Cherry Tomatoes, Parmesan Cheese	
Wine Pairing Suggestion: Merlot, J Lohr \$13	
CRAB CARMELLE RAVIOLI LM	\$32
Ricotta, Basil, Grilled Scallions, Ginger-Lemon Cream	
FETTUCCINI BOLOGNESE LM	\$28
Veal, Short Rib, Pork, Marinara, Basil, Parmesan	
Beer Pairing Suggestion: Double IPA, Double Nickel \$13	
SPAGHETTI POMODORO vg LM	\$22
San Marzano Pomodoro, Olive Oil, Garlic, Basil, Grana Padano	
GNOCCHI CACIO E PEPE vg LM	\$25
Black Pepper, Basil Grated Pecorino Romano Cheese	
JUMBO SHRIMP SCAMPI LM	\$29
Casarecce, Basil Pesto, Heirloom Tomatoes, Garlic, Lemon, White Wine Sugo	
Wine Pairing Suggestion: Fume Blanc, Ferrari Carano \$12	
SPINACH RAVIOLI vg	\$27
Ricotta, Parmesan, Peas, Roasted Garlic, Rosa Cream Sauce	

LM - Laurea Made Pasta, Gluten Free Pasta is Available, Ask Your Server

MAINS

TUSCAN CHICKEN gf	\$31
Cannellini Beans, Spinach, Golden Raisins, Pine Nuts, Leeks, Preserved Lemon Gremolata	
Wine Pairing Suggestion: Pinot Grigio, Ferrari Carano \$15	
FLAT IRON STEAK gf	\$44
Spinach Florentine Potatoes, Black Truffle Butter, Chianti Sugo	
Wine Pairing Suggestion: Malbec Reserva, Finca El Origin \$14	
LAMB SPIEDINI gf	\$28
Peppers, Onions, Tomatoes, Fava Bean-Pastina, Mint-Prezzemolata	
SALMON RIPIENO gf	\$36
Lump Crab, Artichokes, Capers, Lemon, Spinach Risotto, Dill-Mostarda Sugo	
SWORDFISH gf	\$34
Calamarata Lemon Pasta, Basil Butter Puttanesca Salsa	
PORKCHOP gf	\$35
Fingerling Potatoes, Rosemary, Garlic, Vinegar Peppers, Green Beans	
Wine Pairing Suggestion: Cabernet Sauvignon/Sangiovese, Col Di Sasso \$12	
PANINO	
Sandwiches Served with Hand Cut French Fries or Arugula Salad	
CRAB CAKE	\$25
Blackening Seasoning, Citrus Aioli, Ranch Vegetable Slaw, Smokey French Fries	
LAUREA BURGER	\$21
Local Brioche, Cipollini Aioli, Tomato, Fontina, Homemade Pickles	
Beer Pairing Suggestion: Lager, Peroni \$13	
ITALIAN CRISPY CHICKEN	\$19
Rosemary Ciabatta, Baby Arugula, Fresh Mozzarella, Roasted Red Pepper, Basil Aioli	
ADDITIONAL TOPPINGS	
Butcher Bacon \$5, Cage Free Egg \$4	

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.