

LUNCH MENU

PANINI

72H FERMENTED BREAD, SMILE SHAPED, RICE+SOY+WHEAT FLOUR, LOW CARBS.

PANINO VEGETARIANO IMPORTED BURRATA, HEIRLOOM TOMATOES, ZUCCHINI BLOSSOM, BASIL. ADD SAN DANIELE PROSCIUTTO \$6	15	PANINO VEGANO [VEG] EGGPLANT, ZUCCHINI, SUNDRIED TOMATOES, OLIVES PATE. ADD SMOKED TEMPEH +4	15
PANINO AL TACCHINO TURKEY, STRACCIATELLA, ZUCCHINI, LEMON ZEST.	17	PANINO CALABRESE HOMEMADE SAUSAGE, POTATOES, CACIOCAVALLO, NDUJA.	18
PANINO TARTUFATO ITALIAN TRUFFLE HAM, STRACCIATELLA, ARTICHOKES, MIXED SALAD.	18	PANINO CAPRESE VEGANO HEIRLOOM TOMATOES, RICE MOZZARELLA, BASIL PESTO.	18

PASTA

SPAGHETTI AL POMODORO [VEG] SPAGHETTI, VOLCANIC PIENNOLO TOMATOES, BASIL, GARLIC.	17	FETTUCCINE BOLOGNESE VEGAN [VEG] FETTUCCINE, IMPOSSIBLE RAGÙ, VEGAN PARMIGIANO.	24
LINGUINE VONGOLE E BOTTARGA LINGUINE, MANILA CLAMS, BOTTARGA DI MUGGINE, LEMON ZEST, CALABRIAN CHILI PEPPERS.	25	RIGATONI PUTTANESCA [VEG] RIGATONI, SAN MARZANO TOMATO SAUCE, KALAMATA OLIVES, CAPERS, CALABRIAN CHILI PEPPERS.	19
TAGLIATELLE DELLA SILA TAGLIATELLE, ITALIAN PORCINI MUSHROOMS, HOME-MADE FENNEL SAUSAGE, NDUJA, PARSLEY.	24		

INSALATE & BOWLS

INSALATA DI TONNO [GF] IMPORTED ITALIAN TUNA, ROMAINE, ARUGULA, CHERRY TOMATOES, SNAP SWEET PEAS, EGGS, KALAMATA OLIVES, LEMON, EVOO.	17	QUINOA BOWL [GF] SPRING MIX, QUINOA, ROASTED ASPARAGUS, BROCCOLI, BELL PEPPERS, ROASTED GARLIC DRESSING. CHOISE OF: TEMPEH, WILD SALMON, ORGANIC CHICKEN, SHRIMPS.	22
CAESAR HEARTS OF ROMAINE, CROUTONS, PARMIGIANO. ADD SMOKED TEMPEH +4 ADD WILD SALMON +9 ADD CHICKEN +8 ADD SHRIMPS +7	16	RISO VENERE BOWL [GF] LETTUCE, VENERE BLACK RICE, APPLE, SPROUTS, AVOCADO DRESSING. CHOISE OF: TEMPEH, WILD SALMON, ORGANIC CHICKEN, SHRIMPS.	23
BARBABIETOLE [GF] RED BEETS, ARUGULA, RED LETTUCE, FETA CHEESE, ORANGES, WALLNUTS, HONEY, MODENA BALSAMIC REDUCTION, EVOO. ADD SMOKED TEMPEH +4 ADD WILD SALMON +9 ADD CHICKEN +8 ADD SHRIMPS +7	16	FARRO BOWL FARRO, RADICCHIO, BUTTERNUT SQUASH, FIGS, FETA CHEESE, BALSAMIC DRESSING. CHOISE OF: TEMPEH, WILD SALMON, ORGANIC CHICKEN, SHRIMPS.	24

* TRANSMISSION IS POSSIBLE DUE TO
GLUTEN PRESENT IN OTHER DISHES,
PLEASE INFORM YOUR SERVER OF THE
SEVERITY OF YOUR ALLERGY.

[GF] GLUTEN FREE

[VEG] VEGAN

Civico
LA 2064

DRINKS

COCKTAILS

BELLINI SPRITZ COCCHI AMERICANO, PEACH, PROSECCO	13
CIVICO SPRITZ COCCHI ROSA, GRAPEFRUIT, PROSECCO	13
NEGRONI INSORTI VINO AMARO INFUSED WITH GENTIAN, JUNIPER, WORMWOOD, & CITRUS PEELS.	13

N/A - COCKTAIL / WINE / BEER

86 SPRITZ GIFFARD N/A ELDERFLOWER, CONVIV BIANCO, BUBBLES	11
NO-GRONI GIFFARD APERITIF, CONVIV BIANCO, GHIA	12
N/A WHITE WINE	
N/A SPARKLING ROSE BRUT PRIMA PAVE	12/36
N/A BEER WEIHENSTEPHANER ALCOHOL FREE HEFE WEISSE, GERMANY	12/21 7

ROSE / SKIN CONTACT (ORANGE)

ROSATO SCALA, CALABRIA [ORG] [VEG]	14/56
TREBBIANO/ANSONICA ANTONIO CAMILLO 'TUTTO GIORNO' TOSCANA (SKIN) - 1L [ORG] [VEG]	16/80
CATARRATTO / ZIBIBBO BIDDIZZA, SICILIA (10 DAYS ON THE SKIN) -1 L [ORG] [VEG]	15/75

BOLLICINE - BUBBLES

PROSECCO ARDENGI 'MILLESIMATO' VENETO [VEG]	13/52
ROSE SPARKLING ERIK BANTI 'SPINETO' TOSCANA [ORG] [VEG]	15/60
ALTA LANGA BORGO MARAGLIANO 'FRANCESCO,' PIEMONTE (32 MONTHS ON LEE'S)	18/72

BIANCO - WHITE

PINOT GRIGIO FASOLI GINO, VENETO [ORG] [VEG]	13/52
CHARDONNAY THE WHITE QUEEN, SONOMA COUNTY [ORG] [VEG]	16/64
PECORINO ABBONDANZA, ABRUZZO - 1L [ORG] [VEG]	13/65
CALABRIA WHITE SCALA, CIRO BIANCO (GRECO) CALABRIA [ORG] [VEG]	15/60

ROSSO - RED

CHILLABLE RED (NERO D'AVOLA) VITEADOVEST 'GHAMMI' SICILIA [ORG] [VEG]	18/72
VERMENTINO NERO TERENZUOLA, LIGURIA [ORG] [VEG]	16/64
MAGLIOCCO TERRE NOBILI, CALABRIA [VEG]	14/56
CHIANTI ROTATING [ORG] [VEG]	13/52
VALPOLICELLA SUPERIORE TASI, VENETO [VEG]	15/60
CABERNET BLEND CONTE D'ATTIMIS 'VIGNARICCO' FRIULI- VENEZIA GIULIA [VEG]	17/68

BIRRE

ITALIAN BLONDE ARTISANAL BLONDE ALE, UMBRIA	9
ITALIAN RED ARTISANAL RED ALE, UMBRIA	9
[ORG]	ORGANIC SELECTION
[VEG]	VEGAN SELECTION