

SHAREABLES

SALUMI CHE FIGATA

SMALL DISHES

CHEESE BOARD Chef's choice of 4 15	MEAT BOARD Chef's choice of 4 19	MEAT & CHEESE BOARD 28
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All boards come with grilled bread, marinated vegetables and accompaniments

FONTINA & PROSCIUTTO 13
Herb bread crumbs, bird dog aioli

FRITTO MISTO 15
Calamari, langostino

PROSCIUTTO & FIG BOARD GF 16
Fresh fig, prosciutto San Daniele, gorgonzola dolce, honeycomb, balsamela Acetaia San Giacomo

ARANCINI ALLA BOLOGNESE 12
English peas, ricotta salata

POLENTA RAGU 16
Sausage, Meatballs, kale, strawberries

GRILLED OCTOPUS GF 14
House-made giardiniera

GRILLED OYSTERS GF 3 EACH
Garlic, pancetta

SCALLOPS 18
Agra dolce, cauliflower trio

CHE FIGATA BREADS 4
Assorted breads, robiola cheese spread

HOME-MADE

INSALATA & MINESTRE

SALADS AND SOUPS

ARUGULA GF 13
Rocket, charred citrus, figs, pecorino, candied pine nuts, lemon vinaigrette

CAESAR TRIO GF 14
Garlic, anchovy, baby red romaine, semi-dried tomato, caper, croutons

BURRATA CAPRESE GF 16
Heirloom tomato, garden herbs

TUSCAN KALE GF 14
Pomegranate, ricotta, apple, fig vinaigrette

CHE FIGATA CHOP 18
Cotto ham, salami, fregola, tomato, grilled squash, parmesan, asparagus

ITALIAN WEDDING SOUP 6
Fire-roasted chicken, mini meatballs, escarole

SOUP OF THE DAY 6
Chef's selection

* *Gluten-free items with bread, please request grilled, gluten-free pizza crust.*

W O O D

ROMAN PIZZA

F I R E

Roman-style pizza is made using a technique where the dough is left to ferment for 72-96 hours. This results in a different-looking and tasting pie. Typically oval instead of round it is moister, thicker and heartier — all the better to support the myriad of quality toppings Roman pizzaioli like to work with.

BUFALONA 18
Buffalo mozzarella, San Marzano, basil, extra virgin olive oil

TARTUFI 18
Truffle, wild mushroom, porcini cream, arugula, apricot marmalade, smoked burrata

PIZZA,
SEI LA MIA VITA
Pizza, you are my life

PROSCIUTTO & FIG 18
Gorgonzola dolce, fig jam, smoked prosciutto, rocket, aged balsamic

SALUMI 18
Toscano salami, cotto ham, spicy Italian sausage, red onion, giardiniera, roasted red pepper

SPICY PEPPERONE 17
Charred pepperoni, ghost pepper pepperoni, caramelized cippolini, spicy marinara

PESTO POLLO CILIEGINE 17
Rotisserie chicken, pesto, roasted pancetta, heirloom tomato, mozzarella

* Gluten-free pizza crust available. +2

Add ghost pepper powder to any pizza for an extra kick! +2

PROVA QUALCOSA DI NUOVO

To try something new

LUNCH ENTREES

CHEF INSPIRED

In Italy, the main meal of the day is at lunch time and is usually regarded the most important meal. It is typical for this meal to last around two hours. A typical Italian lunch consists of a first course il primo (pasta, rice or similar), a second-course il secondo (meat or fish) served together with a side dish il contorno (vegetable or salad), fruit, dessert and coffee.

PASTA COMBO 12

Half order:

Pasta and sauce

Choice of:

Chopped, Caesar, arugula salad,
or soup

PIADA COMBO 12

Italian flatbread:

pepperoni, sausage, or margherita

Choice of:

Chopped, Caesar, arugula salad, or soup

SOUP & SALAD 12

Choice of:

Chopped, Caesar, arugula salad

And Soup

MEAGRE CAESAR 28

Crunch lettuce, croutons, Caesar dressing, lemon

IL PRANZO

Lunch

PANINI

ITALIAN COLD CUTS 14

Italian meats, mozzarella, crunch lettuce,
tomato, red onion, giardiniera vinaigrette,
sesame hoagie roll

POLLE E PESTO 13

Pulled pesto chicken, grilled tomato and
onion, provolone, flatbread

SMASH BURGER 14

Prime patty, provolone, arugula, tomato,
onion, Che sauce, sesame seed bun

MEATBALL HERO 14

House made meatball, giardiniera, provolone,
sesame seed hoagie

CHE PRIME BURGER 24

USDA Prime dry aged 8 oz burger, foie gras,
truffle, cippolini onion marmalade, provolone,
arugula, sesame seed bun, truffle fries

PRIMI E SECONDI HOUSEMADE PASTAS

HOUSE FAVORITES

PAPPARDELLE ALLA BOLOGNESE 22

Traditional meat sauce,
tomato powder

RAVIOLI CHE FIGATA FATTI IN CASA 26

Short rib ravioli, spinach,
pecorino, black truffle

RISOTTO SCAMPI 28

Black Rice, summer peas,
saffron-lemon broth

16 LAYER LASAGNA 20

Hearth baked, red traditional
bolognese or pomodoro

RAGU DELLA DOMENICA 24

Short rib ragu, meatballs, Italian
sausage, San Marzano, rigatoni

HEARTH ROAST VEGETABLES 20

Shell pasta, Genovese pesto
tomato broth, truffle, aglio olio
butter, parmesan

KING CRAB BUCATINI 33

Calabrian pepper, tomato,
saffron, pecorino, arugula

VONGOLE E TAGLIATELLE 26

Little neck clams, Calabrian
peppers, peas, white wine,
pancetta

PASTA ALLA CARBONARA 24

Bucatini, truffle caviar, pecorino,
pancetta, egg yolk, sunny side
duck egg

TARTUFI GNOCCHI 44

Caccio E Pepe, Australian
winter truffles, herbs

** Gluten-free pasta available
except for ravioli and lasagna*

FRESH-SHAVED BLACK TRUFFLE CAN BE
ADDED TO ANY DISH +28

SIDES 8 EACH

Porcini Mashed Potatoes GF

Mixed Asparagus with Saffron Butter GF

House Cut Fries GF

Gigante Bean Salad GF

Lemon Garlic Broccoli GF



CHE FIGATA!

Totally cool! How awesome!

CHE FIGATA'S
MISSION IS TO

**SERVE
THE BEST**

ITALY TO TABLE
EXPERIENCE

PROUDLY SOURCING FOOD FROM
LOCAL FARMERS

Upon Seasonal Availability

MILLER FARMS - Poultry
NICHOLS FARM - Fruits & Vegetables
PRAIRIE FARMS - Dairy
LINZ HERITAGE BREED - Meat
UNDERGROUND MEATS SALUMI - Meat