



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 + Scarzoza + 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 + Scarzoza

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 Padana + 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 + Scarzoza

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 Bragu + 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

TRADITIONAL TIRAMISU

Espresso + Biscotti + Whipped Mascarpone

DAILY ITALIAN GELATO

gf.
