



# BAR CIVITA

## LUNCH EARLY SUMMER 2015

### FIRST

**Little Gem and Arugula Salad \$7.95**

Honey-fennel bread croutons, roasted garlic dressing, preserved lemon, charred tomatoes, ricotta salata

**Mussels \$9**

Skillet roasted, smoked tomato broth, chilies, fennel pollen, basil

**Octopus "en purgatorio" \$11.95**

Cooked slowly in its own juices, cipollini agro dolce, fingerlings, sweet peppers, sugar snaps

**Fresh Goat Ricotta \$9.95**

Garlic feather loaf crostini, grilled stone fruits and rosemary chestnut honey, smoked sea salt

### SANDWICHES

**CIVITA "Pork Dip" \$9.95**

Slow roasted Pork, arugula, aged provolone, salsa verde and smoked ham hock/honey jus, on our soft Italian bread

**The PLT \$9.95**

Crispy pancetta, arugula, tomatoes, garlic aioli on our toasted fennel-rosemary bread

**Burger \$10.95**

House ground Angus, provolone, pickled shallot, arugula and tomato on our beer bread

Add Bacon or Capicola \$1.00 add both \$1.75

Add Over easy Egg \$.75 or the threesome for only \$2.00

**Tomato and Mozzarella \$8.95**

Tomato, cucumber, fennel and mozzarella, with tapenade on fennel-rosemary bread

**"Primanti Bros" sausage \$9.95**

"Pittsburghese" sausage, provolone, slaw, house fries, tomato on our soft Italian loaf

### REGIONAL AND ITALIAN SPECIALTIES

**Chicken Milanese \$15**

Pan fried breast of chicken, little gem salad, mozzarella, cherry tomatoes, onion, preserved lemon and vin cotto

**Chatham Cod Fish and Chips \$14**

Beer battered, pecorino oregano fries, arugula salad, preserved lemon, garlic and caper tartar sauce

**Branzino fillet \$13**

Fingerling potatoes and summer squash, brown butter, lemon and herbs

**CIVITA bar steak\* \$16**

arugula and ricotta salata salad, garlic and oregano fries, Parmigiano-preserved lemon hollandaise

**Spaghetti di Gragnano with clams \$14**

Long spaghetti with littleneck clams, cherry tomatoes, EVOO, garlic, shishitou peppers, basil

**Chicken Salad confit \$13**

Creamy chicken salad, almonds, capers, grapes and arugula salad

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
\*Guests with food related allergies, including but not limited to dairy, gluten, or nuts, should inform their server upon ordering.

Chef/Owner Liam LaCivita  
General Manager Jamie Johnson  
Sous Chef Justin Singer

