

At Madein, freshness and quality are at the heart of what we do. By sourcing our ingredients locally and seasonally, we create dishes that not only taste amazing but also support our community and its farmers. Our menu evolves with the seasons, bringing you the best flavors year-round.

SALADS

add to any salad: chicken, prosciutto, or buttata **+\$6**

Madein romaine, arugula, endive, creamy caesar dressing, shaved parmesan, sesame breadcrumbs **\$16**

Octopus sliced octopus, shaved fennel, celery, garlic, parsley, lemon juice, olive oil **\$18**

Chopped Anti-Pasto romaine, soppressata, provolone, endive, roasted pepper, marinated artichoke, cucumber, chickpeas, olives, tomato, rosé vinaigrette **\$17**

FLATBREAD (toasted focaccia)

Roasted Wild Mushroom (V) fontina, parmesan truffle cream, roasted garlic, thyme **\$18**

Pepperoni pomodoro, stracciatella, pepperoni, olive oil, oregano **\$17**

Marinara (V) mozzarella, pecorino toscano, basil **\$16**

Garlic Cheese Toast (V) roasted garlic butter, mozzarella, parsley, lemon, zest, chili flakes **\$15**



THE ROMAN SANDWICH (stuffed focaccia)

Meatball marinara, stracciatella, parmesan, basil pesto **\$18**

Burrata broccoli rabe, anchovies, garlic, calabrian chili oil **\$17**

SANDWICH

Alpine mortadella, stracciatella, pistacchio spread, arugula **\$17**

Lovely Day prosciutto di parma, porcini purée, pecorino crema, arugula **\$18**

IL BAMBINO

add to any Il bambino: meatball, prosciutto, burrata **+\$4**

Pennette

marinara, meatballs, parmesan, basil **\$18**

Toasted Focaccia

tomato sauce, mozzarella, olive oil **\$10**

DESSERT

Cheesecake

this is a description

*(V) Vegetarian | ask about our GF options!