

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**



JUMBO RAVIOLI

Sheep's Milk Ricotta saffron marinara, poached cherry tomato parmesan, arugula **\$22**

PASTA

Malfandine parmesan fennel cream **\$18**

Spaghetti marinara, pecorino, basil **\$16**

Rigatoni bolognese, whipped ricotta, calabrian chili **\$20**

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!