

# RADUNO

BRICK OVEN & BARROOM

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## APPETIZERS

### MEATBALLS (\$8)

House made beef and Italian sausage meatballs served with marinara and toasted baguette slices

### BURRATA (\$10)

Fresh mozzarella and cream with olive oil, balsamic reduction. Served with toasted Sourdough

### BREAD & OIL (\$4)

Arkansas Fresh toasted baguette topped with olive oil and special seasonings. Served with a side of warm anchovy oil or smoked marconi oil

SEASONAL BURRATA - Ask server for details and pricing

### SALMON CARPACCIO (\$14)

Cucumber wrapped with smoked salmon topped with capers, red onions, cherry tomatoes and oregano vinaigrette soaked arugula

## NON-ALCOHOLIC BEVS

### SOFT DRINKS - COKE PRODUCTS (\$2.5)

no refills:

HARVEY & SONS ICED TEA (\$2.5)

SAN PELLEGRINO SPARKLING WATER (\$3)

STUMPTOWN COFFEE (\$3)

SAN PELLEGRINO BLOOD ORANGE (\$2)

LEIVA ICED TEA (\$3)

SAN PELLEGRINO LIMONATA (\$2)

## WINE & BUBBLES



REDS

Sean Minor Pinot Noir - CA (\$9/32)

Decoy by Duckhorn Merlot - CA (\$12/45)

Locations Red Blend - ITA (\$10/35)

Don Rudolpho Malbec - ARG (\$8/28)

Chateau Pile+ Bordeaux - FRA (\$10/38)

Tercos Bonarda - AR (\$8.5/30)

\* RED ON TAP \*

A to Z Pinot Noir - OR (\$11.5)

Smith & Hook Cab Sauv - CA (\$12)



BUBBLES

Toso Brut Sparkling  
ARG // (\$7/25)

Segura Viudas Brut Rose Cava  
ESP // (\$9)

Zonin Prosecco  
ITA // (\$11)



WHITES

Mont Grave+ Colombard - FRA (\$7/25)

Willamette Valley Riesling - OR (\$10/35)

Chamisal Chardonnay - CA (\$9/32)

Luna Nuda Pinot Grigio - ITA (\$9/32)

Black Bird Rose' - CA (\$12/45)

\* WHITE ON TAP \*

Round Pond Sauv Blanc - CA (\$10.5)

Sean Minor Chard - CA (\$10.5)

### RED BOTTLE LIST

Masi Brolo  
ITA // \$45

Bertani Valpolicella  
ITA // \$65

Leviathan Red Blend  
CA // \$80

1318 South Main St,  
Little Rock, AR 72202  
501.374.7476

Tues - Thurs : 11am - 10pm  
Fri - Sat : 11am - 11pm  
Sun : 10am - 3pm

### WHITE BOTTLE LIST

Masi Pinot Grigio  
ITA // \$40

Macon-Chaintre White Burgundy  
FRA // \$45

Frank Family Chardonnay  
CA // \$50

# RADUNO

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## LUNCH MENU

In Italy, the word -Raduno- refers to a gathering of people coming together for a common goal or passion. For us, that passion is neighbors like you coming together for fine food, great drinks and good times.

### SOUPS + SALADS

CAESAR ( \$6 /\$9.5 ) Chopped romaine and Pecorino cheese tossed in Caesar dressing topped with focaccia croutons

COBB ( \$11 ) Chopped romaine and radicchio tossed with honey dijon vinaigrette topped with sliced cucumber, grape tomato, chives, crispy bacon, gorgonzola cheese & boiled egg

RADUNO SEASONAL ( \$11.5 ) Arkansas tomato slices, mozzarella cheese and basil over a bed of mixed greens topped with smoked marconi olive oil and balsamic glaze

ARUGULA & BEET ( \$10 ) Arugula and roasted beets tossed in Citrus vinaigrette topped with gorgonzola cheese & toasted almonds

BIG ITALIAN CHOPPED ( \$11.5 ) Romaine and radicchio tossed in Oregano vinaigrette topped with red onions, roasted red bell peppers, feta cheese, grape tomatoes & Kalamata olives garnished with pepperoncini, pickled okra and cornichons

INSALATA MISTA ( \$4 /\$7 ) Mixed greens, grape tomatoes, red onions, and your choice of dressing

LUNCH DATE ( \$10 ) Mixed greens, shaved fennel, dates, pistachios and gorgonzola dressing

SOUP & SALAD ( \$10 ) Choice of small house Caesar OR Insalata Mista with your choice of a cup of soup

#### DRESSING OPTIONS:

+caesar +citrus vin. +oregano vin.  
+balsamic vin. +ranch +honey dijon vin.  
+creamy gorgonzola +creamy Italian

#### CREAMY TOMATO BASIL ( \$4 /\$6 )

House Soup - Creamy Tomato-Basil garnished with croutons and balsamic glaze

#### SOUP OF THE DAY - ASK SERVER

#### ADD A PROTEIN TO ANY ITEM:

+chicken (\$3.5) +shrimp (\$5)  
+smoked salmon (\$5) +pancetta (\$3.5)  
+meatballs (\$4)

### SANDWICHES

Served with **BILLY GOAT CHIPS** in **ORIGINAL**, **KICKER** or **SWEET POTATO**  
OR **HOUSE INSALATA MISTA**, **CAESAR SALAD** or **SOUP** for \$1.00 extra

ITALIAN BEEF ( \$11 ) Slow roasted beef with pepperoncini peppers, provolone cheese and aioli on toasted baguette served with side of Au Jus

ITALIAN MEATS ( \$11 ) Mortadella, sopressata, pepperoni, ham, red onions, pepperoncini and provolone cheese with oregano vinaigrette soaked arugula on toasted baguette

MARGHERITA GRILLED CHEESE ( \$11 ) Roasted tomatoes, spinach pesto, fresh mozzarella & basil on toasted focaccia

MEATBALL ( \$11 ) House made beef and Italian sausage meatballs on toasted baguette with marinara and mozzarella cheese

CHICKEN SALAD ( \$12 ) Roasted chicken with cranberries, toasted almonds, red onion, celery, capers and fresh dill mixed with whole grain mustard aioli topped with tomato and spring mix on toasted focaccia

### PIZZA - 6" OR 12"

#### CLASSICS

MARGHERITA ( \$9 / \$14 ) Traditional Italian style with fresh basil and mozzarella over pomodoro sauce

FUNGI ( \$9 / \$16 ) Wild mushrooms, sautéed spinach and red onion with mozzarella over olive oil base

QUATTRO ( \$7.5 / \$13 ) Our House cheese pizza with mozzarella, ricotta, provolone, and Pecorino over pomodoro sauce

PEPPERONI ( \$9.5 / \$15 ) Pepperoni with mozzarella and Pecorino over pomodoro sauce

#### SIGNATURES

HAM, PINEAPPLE + ROASTED JALAPENO ( \$9.5 / \$15 ) Shaved ham and caramelized pineapple topped with mozzarella and goat cheese over pomodoro sauce

SALSICCIA ( \$9 / \$16 ) House made fennel sausage with peppadew peppers mozzarella over pomodoro sauce

CAPRICCIOSA ( \$9.5 / \$19 ) Fennel sausage, pepperoni, meatballs, red onions, mushrooms, pepperoncini, black & green olives topped with mozzarella over pomodoro sauce

**TIME CRUNCH?** Try any pizza, served open-faced on toasted sourdough bread slices - 6" Price