

# antipastini

TO SHARE

## FRIED SICILIAN OLIVES

Stuffed with Gouda cheese.

## ZUCCA (MUST TRY)

House-made organic butternut squash ricotta ravioli, brown butter sage sauce.

## PROSCIUTTO & MOZZARELLA

Parma, fresh Mozzarella italian artichokes sicilian olives, crostini.

## ZUCCHINI & EGGPLANT INVOLTINI

Organic eggplant and zucchini sliced, baked with fresh mozzarella over pomodoro sauce.

## NODINI

Lightly breaded Mozzarella, flash fried, pomodoro basil sauce.

## FILET MIGNON CARPACCIO

Shaved parmigiano, capers, white truffle oil.

## WILD PRAWNS

Calabrian chili, sea salt, arugula & fennel.

## MAMMA MIA

Mini meatballs, ragú, burrata, fresh basil.

## CALAMARI & GAMBERI

Lightly fried calamari and Giant prawns served with arrabbiata sauce.

## ALLA LUCIANA

Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce.

## EGGPLANT BURRATA

Caponata style, black salt, avocado infused oil.

## CIOPPINO (Appetizer size.)

Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish.

Oregano, garlic, white wine tomato broth. (Also available main course size.)

## FRIED MAITAKE

Aromatic focaccia, porcini mushroom purée, calabrian hot oil.

## 9 NONNA TITINA SOUP

Homemade chicken broth, Roma tomatoes, fresh spinach, zucchini, Parmigiano, braised shredded beef. (Available without beef \$10)

## 17 CARPACCIO DI SPIGOLA

Thinly pounded Branzino Filet, lightly cooked drizzling with EVOO, red salt, Pirozzi spicy oil, fennel, avocado and baby heirloom tomato.

## EGGPLANT PARMIGIANA

Pomodoro sauce, Mozzarella, basil.

## 14 SCOTTADITO

Australian lamb chops, garlic mint marinated over arugula and fennel salad.

## 18 QUAGLIA

Speck wrapped quail, stuffed with wild boar sausage over wild sautéed mushrooms.

## OCTOPUS & TASMANIAN SALMON

Chef Pirozzi's latest creation. Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, tear drop peppers, lemon preserves, cherry tomatoes, organic greens, Maldon salt flakes, Italian capers.

## 16 OSTRICH CARPACCIO

Rainbow carrots, baby greens, pomegranate, aged cheddar and avocado.

## 18 ALICI

White imported Italian anchovy, arugula rainbow carrots, infused calabrian oil.

## 12 STRACCIATELLA SPINACH SOUP

Homemade chicken broth, organic spinach, local ranch fresh eggs.

# insalata

FARMER'S CHOICE

ORGANIC AND LOCAL PRODUCTS, SUPPORTING LOCAL FARMERS

## CAESAR

Romaine hearts, parmesan, anchovy lemon dressing, crostini.

Add Alici four x \$3 (Italian white imported anchovy)

## HOUSE SALAD Full 10 Side 7

Organic mixed greens, fresh local grown strawberries, rainbow carrots and Italian herbs vinaigrette.

## BABY KALE SALAD

Local grown organic baby kale, shaved organic kale, shaved organic rainbow cauliflower, caramelized walnuts, shaved aged cheese, California date, white balsamic vinaigrette.

## CAPRESE

Roma tomatoes, fresh Mozzarella, basil Kalamata olives, organic arugula, EVOO, Saba, crostini.

## FILET MIGNON SALAD

4oz center cut filet mignon marinated in Rosemary, sea salt, black pepper and served over organic baby mixed greens, heirloom tomato bruschetta, avocado, shaved Parmigiano with Italian herb vinaigrette drizzled with vintage Saba.

## HEALTHY SALMON SALAD

Fresh salmon filet grilled and served over romaine lettuce, arugula, asparagus, organic strawberry and fresh raspberry shallots vinaigrette.

## HEIRLOOM TOMATO & BURRATA CARPACCIO

Local organic heirloom tomatoes, arugula, Castelvetrano olives with creamy burrata Mozzarella.



# Pasta

HOUSE-MADE PASTA WITH ORGANIC EGGS AND ITALIAN FLOUR

\*SUBSTITUTE WHOLE WHEAT PASTA FOR \$3.00

\*SUBSTITUTE ITALIAN GLUTEN FREE PASTA (CONTAINS SOY) FOR \$4.00

## HEALTHY SALMON PASTA

Alessandro made local lemon infused taglierini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta, peppery baby arugula.

## CAPPELLINI D.O.P. SAN MARZANO

Angel hair pasta, garlic, micro basil and San Marzano D.O.P. tomato filet.

## 50/50

Rosemary infused straccetti pasta Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.

## SUPERFOOD RAVIOLI

Kale and Mozzarella ravioli, bruschetta tomato, spinach, parmigiano sauce.

## DOLCE & GABBANA

Arugula and spinach infused ribbon pasta, Tasmanian salmon, salsa rosa.

## OSSOBUCO AGNOLOTTI

Braised Veal spinach infused stuffed pasta, homemade black truffle butter.

## BLACK TAGLIERINI

Manila clams, fresh garlic, sundried tomato shallots, white Pinot Grigio sauce, infused squid ink spaghetti.

## NONNA TITINA CHEESE RAVIOLI

Spinach and Ricotta filled ravioli, tomato basil sauce. \*Available with Alfredo sauce.

## SHORT RIBS PAPPARDELLE

Greco Di Tufo wine infused pappardelle, maitake mushroom, charred tomato, parmesan.

## NONNA IDA MEAT RAVIOLI

Meat filled ravioli, Bolognese sauce, Pecorino cheese.

## LOBSTER RAVIOLI

Maine lobster and roasted fennel filled ravioli, sherry tomato vodka pink sauce with fresh lobster meat.

## GNOCCHI ZIA DORA

Slow braised lamb ragú, fresh potato dumpling.

## NONNA IDA'S LASAGNE

Ricotta, meatballs, ragú, Mozzarella.

## BARI

Orecchiette pasta, housemade sausage, wild mushrooms, San Marzano sauce.

# add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI

CHICKEN 7 SHRIMP 3.50EA SALMON 11 ARUGULA 3

\*The Chef strongly suggests not adding cheese to seafood pasta or seafood risotto. Try without first.

\*Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the Manager before placing any order. Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Piatti Selection

MAIN DISHES

SELECT BELOW:

1 PROTEIN, 1 SAUCE, 2 SIDES

## Pollo & Vitello

### POLLO

All natural fresh, double chicken breast.

### VEAL TENDERLOIN

Hand pounded Veal tenderloin.

### SMOKED DUCK BREAST

Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated.

### SAUCES

Marsala Sicilian

Baked Parmigiana

Saltimbocca Prosciutto

Sage Cacciatore

Lemon Piccata

Milanese

## Fresh Fish

### BRANZINO

28

### TASMANIAN SEA SALMON

26

### CHILEAN SEABASS

33

### WILD PRAWNS

26

### FRESH DIVER SCALLOPS

28

### SAUCES

Lobster Reduction sauce

Meyer Lemon caper sauce

Fresh Italian herbs

Spicy Arrabbiata

## Prime Meat

### FILET MIGNON

32

### LAMB CHOPS

34

### ELK CHOP

35

### OSTRICH FILET

37

\*Available while supply last.

### SAUCES

Creamy Portobello

Black Italian cherry

Blueberry Port

Rosemary garlic, thyme, sage

## Organic Sides

### ORGANIC ASPARAGUS

ROSEMARY POTATOES

PENNE POMODORO

ROASTED CAULIFLOWER

### RAINBOW CARROTS

SAUTÉED SPINACH

BABY KALE

SAUTÉED MUSHROOMS

## Gnocchi

NONNA IDA TITINA'S RECIPE POTATO DUMPLINGS

OR \* GLUTEN FREE PASTA

SELECT BELOW 1 SAUCE

18

### FIVE CHEESES

POMODORO BASIL

BOLOGNESE HOMEMADE

BASIL PESTO

VODKA PINK SAUCE

## Risotto

IMPORTED CARNAROLI ITALIAN RICE

GROWN AND HARVESTED IN PAVIA, ITALY

SELECT BELOW 1 SAUCE

21

### WILD MUSHROOMS

RED WINE RADICCHIO

FIVE CHEESES

SEAFOOD \* ADD \$5

# Salerno

by Chef *Pirozzi*

