

antipastini

TO SHARE

FRIED SICILIAN OLIVES
Stuffed with Gouda cheese.

ZUCCA (MUSTTRY)
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.

CALAMARI & GAMBERI
Lightly fried calamari and wild 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.)*

10 FRIED MAITAKE
Aromatic focaccia, porcini mushroom purée, calabrian hot oil.

12 NONNA TITINA SOUP
Homemade chicken broth, Roma tomatoes, fresh spinach, zucchini, Parmigiano cheese.

16 MAMMA MIA
Mini meatballs, ragù, burrata, fresh basil.

16 EGGPLANT PARMIGIANA
Pomodoro sauce, Mozzarella, basil.

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

18 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.

18 OSTRICH CARPACCIO
Rainbow carrots, baby greens, avocado, pomegranate and aged cheddar. **Based on Availability*

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

17 STRACCIATELLA SPINACH SOUP
Homemade chicken broth, organic spinach, local ranch fresh eggs.

insalata

FARMER'S CHOICE

ORGANIC AND LOCAL PRODUCTS, SUPPORTING LOCAL FARMERS

CAESAR Full 10.50 Side 8.50
Shaved parmigiano, anchovy-lemon dressing, homemade crostini. *Organic romaine or iceberg lettuce, subject to our Chef's quality judgement. Add Alici four x \$3 (Italian white imported anchovy)*

HOUSE SALAD Full 10.50 Side 8.50
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.

20 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.

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

14 HEIRLOOM TOMATO & BURRATA CARPACCIO
Local organic heirloom tomatoes, arugula, Castelvetro olives with creamy burrata Mozzarella.



Pasta

HOUSE-MADE PASTA WITH ORGANIC EGGS AND ITALIAN FLOUR
SUBSTITUTE FRESH MADE GLUTEN FREE PASTA FOR \$4.00
(CONTAINS RICE & POTATO FLOUR BLEND, EGG WHITE, SEA SALT.)

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

17 ADD 4 SHRIMP \$24 WITH CHICKEN \$21

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

20 50/50
Rosemary infused straccetti pasta Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.

20 SUPERFOOD RAVIOLI
Kale and Mozzarella ravioli, bruschetta tomato, spinach, parmigiano sauce.

23 DOLCE & GABBANA
Fresh ribbon pasta, Tasmanian salmon, salsa rosa.

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

24 BLACK TAGLIERINI
Manila clams, fresh garlic, sundried tomato shallots, white Pinot Grigio sauce, infused squid ink tagliolini.

19 NONNA TITINA CHEESE RAVIOLI
Spinach and Ricotta filled ravioli, tomato basil sauce. **Available with Alfredo sauce.*

22 SHORT RIBS FRESH PASTA
Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.

21 NONNA IDA MEAT RAVIOLI
Meat filled ravioli, Bolognese sauce, Pecorino cheese.

24 LOBSTER RAVIOLI
Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh butterfly black tiger shrimp.

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

Gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

21 FIVE CHEESES
18 POMODORO BASIL
18 BOLOGNESE HOMEMADE
19 VODKA PINK SAUCE
18 GNOCCHI ZIA DORA
19
Slow braised lamb ragù.

16 SPAGHETTI VERDE
Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.

23 LINGUINE MARECHIARO
Clams, calamari, shrimp, garlic white wine tomato sauce. *Also available with white wine sauce.*

19 BUCATINI
Maitake, Portobello, Porcini and Cremini mushrooms, shallots, fresh garlic, parmigiano, micro parsley.

23 PUTTANESCA
Black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, capellini, parmesan.

23 PAPPARDELLE VITTORIO
Colorado 16-hour slow braised lamb shoulder ragù over fresh pappardelle. Papa's Favorite.

20 SPAGHETTI MARGHERITA
Spaghetti, Mamma Margherita's mini meatballs, light spicy tomato sauce.

17 FETTUCCHINI ALF
We know you're going to ask...
Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.

18 FARFALLINA ROSA
Bow-tie pasta, fresh grilled chicken, Italian marinated artichokes in a tomato vodka cream sauce.

23 IBERICO TORTELLONI
Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.

24 HARD TO CATCH RAVIOLI
Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finish in a Reggiano sauce.

23 LINGUINE CLAMS
Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.

20 NONNA IDA'S LASAGNE
Ricotta, meatballs, ragù, Mozzarella.

Risotto

IMPORTED CARNAROLI ITALIAN RICE GROWN AND HARVESTED IN PAVIA, ITALY

21 WILD MUSHROOMS
25 SEAFOOD
22 SUPERFOOD RISOTTO
Combination of red and white organic quinoa, chia seed and italian camaroli rice, roasted veggies, avocado and cherry tomato.

Please no substitutions our Chef is crazy, seriously.

*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.
SELECT 2 SIDES:

Potatoes, kale, carrots or spinach.

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
Lemon Piccata

Fresh Fish

BRANZINO
Two 4oz medallion

TASMANIAN SEA SALMON
Lightly breaded, fresh, organic, wild prawns, served with arrabbiata sauce.

CHILEAN SEABASS
Wild prawns

FRESH DIVER SCALLOPS

SAUCES

Meyer Lemon caper sauce
Fresh Italian herbs
Spicy Arrabbiata

Prime Meat

FILET MIGNON
Two 4oz medallion

LAMB CHOPS
Elk chop

OSTRICH FILET

SAUCES

Creamy Portobello
Black Italian cherry
Rosemary garlic, thyme, sage

House Specialties

EGGPLANT PARMIGIANA 23

Lightly-breaded eggplant, mozzarella, pomodoro sauce, served with Caesar salad.

POLLO PARMIGIANA 24

All-natural fresh chicken breasts, asiago, parmigiano, fresh basil tomato sauce, penne al pomodoro.

Organic Sides

Rainbow carrots 10 Italian marinated artichokes 10
Roasted Idaho Potatoes 10 Sautéed Mushrooms 10
Roasted Cauliflower 10 Fresh sautéed spinach 10

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI

CHICKEN 7 SHRIMP 3.50EA SALMON 14 AVOCADO 4 ARUGULA 4.50

Salerno
by Chef
P. Pirozzi

