

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.)*

11 FRIED MAITAKE 15
Aromatic focaccia, porcini mushroom purée, calabrian hot oil.

13 NONNA TITINA SOUP 15
Homemade chicken broth, Roma tomatoes, fresh spinach, zucchini, Parmigiano, braised shredded beef. *(Available without beef \$10)*

16 MAMMA MIA 17
Mini meatballs, ragù, burrata, fresh basil.

16 EGGPLANT PARMIGIANA 16
Pomodoro sauce, Mozzarella, basil.

22 SCOTTADITO 22
Australian lamb chops, garlic mint marinated over arugula and fennel salad.

20 OCTOPUS & TASMANIAN SALMON 20
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 24
Rainbow carrots, baby greens, pomegranate, aged cheddar and avocado.

10 ALICI 10
White imported Italian anchovy, arugula rainbow carrots, infused calabrian oil.

13 STRACCIATELLA SPINACH SOUP 13
Homemade chicken broth, organic spinach, local ranch fresh eggs.

insalata

FARMER'S CHOICE

ORGANIC AND LOCAL PRODUCTS, SUPPORTING LOCAL FARMERS

12 CAESAR 12
Romaine hearts, parmesan, anchovy lemon dressing, crostini.
Add Alici four x \$3 (Italian white imported anchovy)

12 HOUSE SALAD 12
Organic mixed greens, fresh local grown strawberries, rainbow carrots and Italian herbs vinaigrette.

12 BABY KALE SALAD 12
Local grown organic baby kale, shaved organic kale, shaved organic rainbow cauliflower, caramelized walnuts, shaved aged cheese, California date, white balsamic vinaigrette.

14 CAPRESE 14
Roma tomatoes, fresh Mozzarella, basil Kalamata olives, organic arugula, EVOO, Saba, crostini.

20 FILET MIGNON SALAD 20
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.

20 HEALTHY SALMON SALAD 20
Fresh salmon filet grilled and served over romaine lettuce, arugula, asparagus, organic strawberry and fresh raspberry shallots vinaigrette.

16 HEIRLOOM TOMATO & BURRATA CARPACCIO 16
Local organic heirloom tomatoes, arugula, Castelvetro olives with creamy burrata Mozzarella.

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

24 WITH SHRIMP \$23 WITH CHICKEN \$21 24
HEALTHY SALMON PASTA 24
Alessandro made local lemon infused taglierini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta, peppery baby arugula.

19 50/50 19
Rosemary infused straccetti pasta Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.

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

23 DOLCE & GABBANA 23
Arugula and spinach infused ribbon pasta, Tasmanian salmon, salsa rosa.

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

23 BLACK TAGLIERINI 23
Manila clams, fresh garlic, sundried tomato shallots, white Pinot Grigio sauce, infused squid ink taglierini.

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

23 SHORT RIBS FRESH PASTA 23
Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.

20 NONNA IDA MEAT RAVIOLI 20
Meat filled ravioli, Bolognese sauce, Pecorino cheese.

26 LOBSTER RAVIOLI 26
Maine lobster and roasted fennel filled ravioli, sherry tomato vodka pink sauce with fresh lobster meat.

20 GNOCCHI ZIA DORA 20
Slow braised lamb ragù, fresh potato dumpling.

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

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



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 SPAGHETTI VERDE 23
Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.

24 LINGUINE MARECHIARO 24
Clams, calamari, shrimp, garlic white wine tomato sauce.
ALSO AVAILABLE WITH WHITE WINE SAUCE

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

21 SUPERFOOD RISOTTO 21
Combination of red and white organic quinoa, chia seed and italian imported carnaroli rice, roasted veggies, avocado and cherry tomato.

20 PUTTANESCA 20
Black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, capellini, parmesan.

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

19 SPAGHETTI MARGHERITA 19
Spaghetti, Mamma Margherita's mini meatballs, light spicy tomato sauce.

18 FETTUCCINI ALF 18
We know you're going to ask... Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.

19 FARFALLINA ROSA 19
Bow-tie pasta, fresh grilled chicken, asparagus Italian marinated artichokes in a tomato vodka cream sauce.

22 IBERICO TORTELLONI 22
Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.

18 FRESH PASTA NORMA STYLE 18
Sautéed eggplant, smoked Mozzarella, pomodoro sauce.

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

22 LINGUINE CLAMS 22
Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI

CHICKEN 7 SHRIMP 3.50EA SALMON 12 AVOCADO 4 ARUGULA 4.50

**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.*

**Chef Pirozzi company uses Nest products for energy conservancy and security video-audio recording. "We reserve the right to refuse service to anyone."*

Piatti Selection

MAIN DISHES

SELECT BELOW:
1 PROTEIN, 1 SAUCE.
SELECT 2 SIDES:

Potatoes, kale, carrots or spinach.

Pollo & Vitello

POLLO 23
All natural fresh, double chicken breast.

VEAL TENDERLOIN 29
Hand pounded Veal tenderloin.

SMOKED DUCK BREAST 29
Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated.

SAUCES

Marsala Sicilian
Baked Parmigiana
Lemon Piccata

Fresh Fish

BRANZINO 29
TASMANIAN SEA SALMON 26
CHILEAN SEABASS 34
WILD PRAWNS 26
FRESH DIVER SCALLOPS 28

SAUCES

Meyer Lemon caper sauce
Fresh Italian herbs
Spicy Arrabbiata

Prime Meat

FILET MIGNON 33
Two 4oz medallion

LAMB CHOPS 34

ELK CHOP 35

OSTRICH FILET 37
**Available while supply last.*

SAUCES

Creamy Portobello
Black Italian cherry
Rosemary garlic, thyme, sage

Organic Sides

ORGANIC ASPARAGUS 10 **RAINBOW CARROTS** 10
ROASTED CAULIFLOWER 10 **SAUTÉED MUSHROOMS** 10

Gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS
OR * GLUTEN FREE PASTA
SELECT BELOW 1 SAUCE
20

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
22

WILD MUSHROOMS
RED WINE RADICCHIO
FIVE CHEESES
SEAFOOD *ADD \$5

Salerno
by Chef
P. Pirozzi

