

# antipastini

TO SHARE

- FRIED SICILIAN OLIVES** 9 Stuffed with Gouda cheese.
- ZUCCA (MUST TRY)** 11 House-made organic butternut squash ricotta ravioli, brown butter sage sauce.
- PROSCIUTTO & MOZZARELLA** 17 Parma, fresh Mozzarella Italian artichokes Sicilian olives, crostini.
- ZUCCHINI & EGGPLANT INVOLTINI** 16 Organic eggplant and zucchini sliced, baked with fresh mozzarella over pomodoro sauce.
- NODINI** 15 Lightly breaded Mozzarella, flash fried, pomodoro basil sauce.
- FILET MIGNON CARPACCIO** 18 Shaved parmigiano, capers, white truffle oil.
- WILD PRAWNS** 18 Calabrian chili, sea salt, arugula & fennel.
- MAMMA MIA** 17 Mini meatballs, ragú, burrata, fresh basil.
- CALAMARI & GAMBERI** 17 Lightly fried calamari and wild prawns served with arrabiata sauce.
- ALLA LUCIANA** 16 Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce.
- EGGPLANT BURRATA** 16 Caponata style, black salt, avocado infused oil.
- CIOPPINO (Appetizer size.)** 18 Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish. Oregano, garlic, white wine tomato broth. (Also available main course size.)
- FRIED MAITAKE** 15 Aromatic focaccia, porcini mushroom purée, calabrian hot oil.
- NONNA TITINA SOUP** 15 Homemade chicken broth, Roma tomatoes, fresh spinach, zucchini, Parmigiano, braised shredded beef. (Available without beef \$10)
- CARPACCIO DI SPIGOLA** 22 Thinly pounded Branzino Filet, lightly cooked drizzling with EVOO, red salt, Pirozzi spicy oil, fennel, avocado and baby heirloom tomato.
- EGGPLANT PARMIGIANA** 16 Pomodoro sauce, Mozzarella, basil.
- SCOTTADITO** 22 Australian lamb chops, garlic mint marinated over arugula and fennel salad.
- QUAGLIA** 19 Speck wrapped quail, stuffed with wild boar sausage over wild sautéed mushrooms.
- 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.
- OSTRICH CARPACCIO** 24 Rainbow carrots, baby greens, pomegranate, aged cheddar and avocado.
- ALICI** 10 White imported Italian anchovy, arugula, rainbow carrots, infused calabrian oil.
- STRACCIATELLA SPINACH SOUP** 12 Homemade chicken broth, organic spinach, local ranch fresh eggs.

# insalata

FARMER'S CHOICE

ORGANIC AND LOCAL PRODUCTS, SUPPORTING LOCAL FARMERS

- CAESAR** Full 10 Side 7 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** 10 Local grown organic baby kale, shaved organic kale, shaved organic rainbow cauliflower, caramelized walnuts, shaved aged cheese, California date, white balsamic vinaigrette.
- CAPRESE** 13 Roma tomatoes, fresh Mozzarella, basil Kalamata olives, organic arugula, EVOO, Saba, crostini.
- FILET MIGNON SALAD** 19 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** 19 Fresh salmon filet grilled and served over romaine lettuce, arugula, asparagus, organic strawberry and fresh raspberry shallots vinaigrette.
- HEIRLOOM TOMATO & BURRATA CARPACCIO** 15 Local organic heirloom tomatoes, arugula, Castelvetro olives with creamy burrata Mozzarella.



# Pasta

HOUSE-MADE PASTA WITH ORGANIC EGGS AND ITALIAN FLOUR

\*SUBSTITUTE WHOLE WHEAT PASTA FOR \$3.00

SUBSTITUTE FRESH MADE GLUTEN FREE PASTA FOR \$4.00 (CONTAINS RICE & POTATO FLOUR BLEND, EGG WHITE, SEA SALT.)

- CAPELLINI D.O.P. SAN MARZANO** 15 Angel hair pasta, garlic, micro basil and San Marzano D.O.P. tomato filet.
- WITH SHRIMP \$22 WITH CHICKEN \$20**
- HEALTHY SALMON PASTA** 22 Alessandro made local lemon infused tagliolini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta, peppery baby arugula.
- 50/50** 19 Rosemary infused straccetti pasta Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.
- SUPERFOOD RAVIOLI** 20 Kale and Mozzarella ravioli, bruschetta tomato, spinach, parmigiano sauce.
- DOLCE & GABBANA** 23 Arugula and spinach infused ribbon pasta, Tasmanian salmon, salsa rosa.
- OSSOBUCCO AGNOLOTTI** 25 Braised Veal spinach infused stuffed pasta, homemade black truffle butter.
- BLACK TAGLIERINI** 23 Manila clams, fresh garlic, sundried tomato shallots, white Pinot Grigio sauce, infused squid ink tagliolini.
- NONNA TITINA CHEESE RAVIOLI** 18 Spinach and Ricotta filled ravioli, tomato basil sauce. \*Available with Alfredo sauce.
- SHORT RIBS FRESH PASTA** 23 Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.
- NONNA IDA MEAT RAVIOLI** 20 Meat filled ravioli, Bolognese sauce, Pecorino cheese.
- LOBSTER RAVIOLI** 26 Maine lobster and roasted fennel filled ravioli, sherry tomato vodka pink sauce with fresh lobster meat.
- GNOCCHI ZIA DORA** 20 Slow braised lamb ragú, fresh potato dumpling.
- NONNA IDA'S LASAGNE** 19 Ricotta, meatballs, ragú, Mozzarella.
- BARI** 21 Orecchiette pasta, housemade sausage, wild mushrooms, San Marzano sauce.
- SPAGHETTI VERDE** 22 Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.
- LINGUINE MARECHIARO** 24 Clams, calamari, shrimp, garlic white wine tomato sauce. ALSO AVAILABLE WITH WHITE WINE SAUCE
- BUCATINI** 18 Maitake, Portobello, Porcini and Cremini mushrooms, shallots, fresh garlic, parmigiano, micro parsley.
- SUPERFOOD RISOTTO** 21 Combination of red and white organic quinoa, chia seed and Italian imported carnaroli rice, roasted veggies, avocado and cherry tomato.
- PUTTANESCA** 20 Black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, capellini, parmesan.
- PAPPARDELLE VITTORIO** 23 Colorado 16-hour slow braised lamb shoulder ragú over fresh pappardelle. Papa's Favorite.
- SPAGHETTI MARGHERITA** 19 Spaghetti, Mamma Margherita's mini meatballs, light spicy tomato sauce.
- FETTUCCHINI ALF** 17 We know you're going to ask... Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.
- FARFALLINA ROSA** 18 Bow-tie pasta, fresh grilled chicken, asparagus Italian marinated artichokes in a tomato vodka cream sauce.
- IBERICO TORTELLONI** 22 Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.
- FRESH PASTA NORMA STYLE** 16 Sautéed eggplant, smoked Mozzarella, pomodoro sauce.
- HARD TO CATCH RAVIOLI** 24 Amaranone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finish in a Reggiano sauce.
- LINGUINE CLAMS** 21 Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.

Please no substitutions our Chef is crazy, seriously.

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

# 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.

# Piatti Selection

MAIN DISHES

SELECT BELOW:  
1 PROTEIN, 1 SAUCE, 2 SIDES

## 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
- Saltimbocca Prosciutto
- Sage Cacciatore
- Lemon Piccata
- Milanese

## Fresh Fish

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

### SAUCES

- Lobster Reduction sauce
- Meyer Lemon caper sauce
- Fresh Italian herbs
- Spicy Arrabiata

## 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
- 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 TITINA'S RECIPE POTATO DUMPLINGS OR \* GLUTEN FREE PASTA SELECT BELOW 1 SAUCE 19

- 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 *Pirozzi*

