

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.

CALAMARI & GAMBERI

Lightly fried calamari and tiger shrimp served with arrabbiata sauce.

ALLA LUCIANA

Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce.
♀ Pairs with Young's Market Premium Chardonnay finest selection. (Available on our wine list)

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
Aromatic focaccia, porcini mushroom purée, calabrian hot oil.

12 NONNA TITINA SOUP
Homemade chicken broth, Roma tomatoes, fresh spinach, zucchini, Parmigiano cheese.
(Add braised shredded beef \$5)

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

16 EGGPLANT PARMIGIANA
Pomodoro sauce, Mozzarella, basil.

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

17 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.

17 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 Side 8
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 Side 8
Organic mixed greens, fresh local grown strawberries, rainbow carrots and Italian herbs vinaigrette.

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

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

FILET MIGNON SALAD 21
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 23
Fresh salmon filet grilled and served over romaine lettuce, arugula, zucchini, organic strawberry and fresh raspberry shallots vinaigrette.

HEIRLOOM TOMATO & BURRATA CARPACCIO 16
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 \$5.00
WHOLE WHEAT PASTA FOR \$3.00
(CONTAINS RICE & POTATO FLOUR BLEND, EGG WHITE, SEA SALT.)



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

19 ADD 4x SHRIMP \$24 WITH CHICKEN \$21

17 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.

22 50/50
Rosemary infused straccetti pasta Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.

22 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.

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

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

23 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

23 FIVE CHEESES 20

POMODORO BASIL 20

BOLOGNESE HOMEMADE 22

VODKA PINK SAUCE 21

16 GNOCCHI ZIA DORA 21

Slow braised lamb ragù.

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 23
All natural fresh, double chicken breast.

VEAL TENDERLOIN 30
Hand pounded Veal tenderloin.

SMOKED DUCK BREAST 30
Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated.

SAUCES

Marsala Sicilian
Baked Parmigiana
Lemon Piccata

Fresh Fish

BRANZINO 32
♀ Pairs with Young's Market Sauvignon Blanc. (Available on our wine list)

TASMANIAN SEA SALMON 27

CHILEAN SEABASS 37
(Seasonal)

SAUCES

Meyer Lemon caper sauce
Fresh Italian herbs
Spicy Arrabbiata

Prime Meat

FILET MIGNON 35

LAMB CHOPS 35

ELK CHOP 35

OSTRICH FILET 37
**Based on Availability*

SAUCES

Creamy Portobello
Black Italian cherry
Rosemary garlic, thyme, sage

House Specialties

EGGPLANT PARMIGIANA 22

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

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|------------------------|----|------------------------------|----|
| Rainbow carrots | 10 | Italian marinated artichokes | 12 |
| Roasted Idaho Potatoes | 9 | Sautéed Mushrooms | 10 |
| Roasted Cauliflower | 10 | Fresh sautéed spinach | 10 |

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI

CHICKEN 8 SHRIMP 3.50EA SALMON 12 AVOCADO 4 ARUGULA 4

Salerno
by Chef
P. Pirozzi

