

# 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.

**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. (Add braised shredded beef \$5)

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

**16 EGGPLANT PARMIGIANA**  
Pomodoro sauce, Mozzarella, basil.

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

**21 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, avocado, pomegranate and aged cheddar. \*Based on Availability

**11 ALICI**

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

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



## 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.)



**14 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**

**23 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.

**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, 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.

**12 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.

**20 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**

**14** Slow braised lamb ragù.

**23 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 FETTUCCINI ALF**

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

**18 ADD 4 SHRIMP \$23 WITH CHICKEN \$20**

**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.

# Piatti Selection

MAIN DISHES

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

Potatoes, kale, carrots or spinach.

## Pollo & Vitello

**POLLO** 24

All natural fresh, double chicken breast.

**VEAL TENDERLOIN** 28

Hand pounded Veal tenderloin.

**SMOKED DUCK BREAST** 28

Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated.

**SAUCES**

Marsala Sicilian

Baked Parmigiana

Lemon Piccata

## Fresh Fish

**BRANZINO** 29

TASMANIAN SEA SALMON 28

CHILEAN SEABASS 35

WILD PRAWNS 27

FRESH DIVER SCALLOPS 29

**SAUCES**

Meyer Lemon caper sauce

Fresh Italian herbs

Spicy Arrabbiata

## Prime Meat

**FILET MIGNON** 34

Two 4oz medallion

**LAMB CHOPS** 35

**ELK CHOP** 36

**OSTRICH FILET** 38

**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 8 SHRIMP 3.50EA SALMON 14 AVOCADO 4

ARUGULA 4.50

## 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** 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** 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.

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

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

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.

Salerno  
by Chef

P. Pirozzi

