

SALUMI

*Served with giardiniera, mustard & toast
One selection for 7, three for 16, six for 21*

BRESAOLA | AP

beef, red wine, black pepper

GENOA | AP

pork, black pepper, red wine

PROSCIUTTO AMERICANO | IA

Duroc pork, sea salt, fourteen months

MORTADELLA | AP

pork, pistachio, cinnamon

LOMO | AP

cured pork loin, smoked paprika

OLIVE-OIL CURED PEPPERONI | AP

pork, garlic, black pepper

AP SALUMI 'GRAN SELEZIONE'

*a selection of house-made cured meats
served with 'nduja butter crostini,
chef's pâté, mustard & pickled vegetables*
28

INSALATE

AP CAESAR SALAD

little gem lettuces, parmesan, breadcrumbs, anchovy dressing
12

BABY TOMATO SALAD

*cucumbers, spring onions, croutons,
sweet pepper, parm, white balsamic vinaigrette*
14

ANTIPASTA SALAD

*iceberg, cherry tomatoes, salami, sweet & hot, olives,
scarmoza, oregano vinaigrette*
14

ANTIPASTI

MARINATED OLIVES & PECORINO

castelvetrano, arbequina, kalamata, cerignola, citrus, rosemary
5

BURRATA 'MARINATI'

*mozzarella, spring peas, toasted sesame
shaved radish, toasted foccacia*
14

SICILIAN TUNA 'MOUSSE'

cherry tomatoes, olives, pickled garlic, basil, toast
10

OCTOPUS 'CARPACCIO'

calamari 'marinati,' cherry tomatoes, oranges, basil
16

FRIED GLOBE ARTICHOKE

saffron aioli, Sicilian hot sauce, paprika breadcrumbs
16

CRISPY ROASTED GARLIC KNOTS

parmesan fonduta, herb butter
10

ROASTED SPRING ASPARAGUS

*mozzarella, capers, lemon, preserved truffle,
fresh herbs, crispy garlic*
14

EGGPLANT PARM

Jersey-style
16

CALAMARI FRITTO

fried squid, lemons, dill, Calabrian chili aioli
14

FRIED MEATBALLS

mozzarella-stuffed, straciatella, saffron tomato sauce, foccacia
16



PIZZA

BAYSIDE

tomato, buffalo mozzarella, Sicilian oregano, basil
17

BUONA

tomato, pepperoni, mozzarella, chili honey, basil, grana
18

SICILIAN MARINARA

tomato, anchovy, caper, garlic, extra virgin olive oil, parsley
18

ENZO THE BAKER

tomato, mozz, smoked bacon, calabrian chile, red onion, pecorino
18

COSSIMO

roasted mushrooms, taleggio, scallions, preserved truffle sauce, grana
19

SEDEGWICK

whipped ricotta, taleggio, mozz, parmesan, chives, truffle honey
19

BRASSICA

broccoli, parm fonduta, Italian sausage, mozz, smoked spring garlic
18

DUKE #7

tomato, 'nduja, mozzarella, scamorza, sweet red peppers, giardiniera, oregano
18

DIY-PIE

\$15

CHEESE +
TOMATO SAUCE

Add-Ons: *caramelized onion, arugula, anchovy, mushrooms (\$2 each)
pepperoni, 'nduja, Italian sausage, prosciutto (\$4 each)*

Dippies: *marinara, feta ranch, parm fonduta, chili aioli (\$2 each)
calabrian chile, straciatella (\$3 each)*

SPARKLING

| BIN | | |
|-----|---|----|
| 300 | PINOT NOIR BLEND - Marramiero | 50 |
| | <i>'Rose', Abruzzo, Italy, N.V.</i> | |
| 305 | FALANGHINA - Taburno | 40 |
| | <i>Campania, Italy, 2014</i> | |
| 310 | CHARDONNAY BLEND - Barone Pizzini | 75 |
| | <i>Franciacorta, Lombardia, Italy, N.V.</i> | |

WHITE

| | | |
|-----|---|----|
| 100 | BIANCHETTA GENOVESE - Bisson | 50 |
| | <i>Liguria, Italy, 2016</i> | |
| 102 | GRÜNER VELTLINER - Abbazia di Novacella | 45 |
| | <i>Valle Isarco, Alto Adige, Italy, 2016</i> | |
| 105 | RIESLING - Köfererhof | 55 |
| | <i>Valle Isarco, Alto Adige, Italy, 2014</i> | |
| 110 | MULLER-THURGAU - Andriano | 45 |
| | <i>Alto Adige, Italy, 2016</i> | |
| 115 | SAUVIGNON BLANC - Burlotto | 55 |
| | <i>Langhe, Italy, 2016</i> | |
| 125 | TREBBIANO - Zenato | 45 |
| | <i>Lombardy, Italy, 2016</i> | |
| 130 | FALANGHINA/BIANCOLELLA - Marisa Cuomo | 65 |
| | <i>'Furore Bianco', Amalfi Coast, Campania, Italy, 2016</i> | |
| 135 | VERDICCHIO - Sartarelli | 45 |
| | <i>Marche, Italy, 2016</i> | |
| 140 | INZOLIA/CHARDONNAY BLEND - Milazzo | 60 |
| | <i>Sicily, Italy, 2016</i> | |
| 145 | CARRICANTE - Erse | 50 |
| | <i>Sicily, Italy, 2013</i> | |
| 150 | PINOT GRIGIO - Venica | 50 |
| | <i>Friuli, Italy, 2016</i> | |
| 155 | MOSCATO - Manincor | 55 |
| | <i>'Moscato Giallo', Alto Adige, Italy, 2016</i> | |
| 165 | CORTESE - Castellari Bergaglio | 55 |
| | <i>Gavi, Italy, 2015</i> | |
| 170 | PINOT GRIGIO - Terlan | 45 |
| | <i>Alto Adige, Italy, 2016</i> | |
| 172 | PETIT MANSENG - Early Mountain Vineyards | 50 |
| | <i>Madison, Virginia, 2016</i> | |
| 175 | ROSCETTO - Falesco | 45 |
| | <i>'Ferentano', Lazio, Italy, 2012</i> | |
| 180 | GEWÜRTZTRAMINER - Tramin | 65 |
| | <i>'Nussbaumer', Alto Adige, Italy, 2015</i> | |

REDS

| BIN | | |
|-----|--|----|
| 200 | NERELLO MASCALESE BLEND - Cornelissen | 60 |
| | <i>'Contadino', Sicily, Italy, 2016</i> | |
| 202 | SCHIAVA - Andrian | 45 |
| | <i>'Bocado', Alto Adige, Italy, 2016</i> | |
| 205 | VALDIGUIÉ - Folk Machine | 60 |
| | <i>Redwood Valley, California, 2016</i> | |
| 208 | PINOT NOIR - Illahe | 55 |
| | <i>Willamette Valley, Oregon, 2016</i> | |
| 210 | SYRAH - Arnot-Roberts | 65 |
| | <i>Sonoma Coast, California, 2016</i> | |
| 212 | FRAPPATO - Arianna Occhipinti | 70 |
| | <i>Sicily, Italy, 2015</i> | |
| 220 | DOLCETTO - Pecchenino | 50 |
| | <i>Piedmont, Italy, 2016</i> | |
| 225 | MONTEPULCIANO - Valle Reale | 50 |
| | <i>Abruzzo, Italy, 2010</i> | |
| 230 | NEBBIOLO - Rovellotti | 70 |
| | <i>Piedmont, Italy, 2010</i> | |
| 240 | DOLCETTO - Franceso Boschis | 55 |
| | <i>'Dogliani Superiore', Piedmont, Italy, 2015</i> | |
| 245 | CORVINA BLEND - Gamba | 45 |
| | <i>'Campedel', Veneto, Italy, 2013</i> | |
| 250 | BARBERA - Maccario | 40 |
| | <i>Piedmont, Italy, 2016</i> | |
| 260 | SANGIOVESE - Collosorbo | 50 |
| | <i>'Rosso di Montalcino', Tuscany, Italy, 2015</i> | |
| 265 | NEGROAMARO BLEND - Castris | 40 |
| | <i>'Salice Salentino', Puglia, Italy, 2013</i> | |
| 270 | MERLOT/CAB SAUV BLEND - Michele Satta | 75 |
| | <i>'Piastraia' Supertuscan, Tuscany, Italy, 2014</i> | |
| 275 | NEBBIOLO - Ca'del Baio | 95 |
| | <i>Barbaresco, Piedmont, Italy, 2013</i> | |
| 280 | CORVINA BLEND - Righetti | 55 |
| | <i>'Valpolicella Ripasso', Veneto, Italy, 2013</i> | |
| 285 | ZINFANDEL BLEND - Field Recordings | 45 |
| | <i>'Fiction', Paso Robles, California, 2015</i> | |
| 290 | AGLIANICO - Mastro | 50 |
| | <i>Campania, Italy, 2016</i> | |
| 292 | MERLOT BLEND - RDV Vineyards | 95 |
| | <i>'Rendezvous', Delaplane, Virginia, 2013</i> | |
| 295 | PRIMITIVO - Cantina Albea | 60 |
| | <i>'Sol', Puglia, Italy, 2014</i> | |



Please ask your server about our wine specials.



ALL-PURPOSE
SHAW

PIZZA
ANTIPASTI
& WINE