

SALUMI

Served with giardiniera, mustard & toast

PROSCIUTTO AMERICANO

Iowa | 14-month aged
12

MORTADELLA | AP

pork, pistachio, cinnamon
7

OLIVE-OIL CURED PEPPERONI | AP

pork, garlic, black pepper
7

TRUFFLE CHICKEN PÂTÉ | AP

pork, chicken, honeycomb
7

SICILIAN OREGANO | AP

pork, organic sicilian oregano, garlic
7

AP SALUMI PLATTER

*Chef's selection of house-made salumi
served with 'nduja crostini, chef's pâté,
mustard, giardiniera & toast*
28

INSALATE

AP CAESAR SALAD

little gem lettuces, parmesan, breadcrumbs, anchovy dressing
14

SHAVED APPLE & ENDIVE SALAD

*romano & filet beans, marcona almonds, sunflower seeds,
frisee, feta-orange vinaigrette*
14

ANTIPASTA SALAD

*pickled artichokes, roasted peppers, gorgonzola, hen-of-the-woods,
olives, mortadella, oregano vinaigrette*
14

SPUNTINI

MARINATED OLIVES & PECORINO

castelvetro, arbequina, kalamata, cerignola, citrus, rosemary
5

CRISPY MUSHROOM ARANCINI

*fried risotto, roasted mushrooms, fontina cheese
smoked eggplant, sweet pickled onion*
12

WHIPPED FETA 'CHIPS & DIP'

whipped feta, tabini, crispy chickpeas, za'atar, potato chips
12

CRISPY SALT COD FRITTERS

lemon & caper aioli, Red Carmen pepper soffrito, herbs
10

ANTIPASTI

ROASTED GARLIC 'KNOTS'

lemon butter, chives, parm fonduta
12

EGGPLANT PARM 'JERSEY-STYLE'

baked eggplant, mozz, basil, tomato, breadcrumbs
16

FRIED BRUSSELS SPROUTS

smoked cipollini onion, red grapes, tabini crema, cilantro
12

CALAMARI FRITTO

fried squid, lemons, dill, Calabrian chili aioli
14

MAPLE-ROASTED ACORN SQUASH

Calabrian chilies, capicola bacon, pine nuts, rasins, pesto
12



PIZZA

TRUFFLE SHUFFLE

parm fonduta, hen-of-the-woods mushrooms, goat cheese, maple sausage
19

BUONA

tomato, pepperoni, mozzarella, chili honey, basil, grana
19

SICILIAN MARINARA

tomato, anchovy, caper, garlic, extra virgin olive oil, parsley
14

ENZO THE BAKER

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

DUKE #7

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

SEDEGWICK

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

LUCALI

basil pesto, smoked mozz, roasted peppers, burrata, olives
18

TRIPPER

tomato, beef meatballs, sheep's milk ricotta, neonata, fresh oregano
19

THE STANDARD

tomato, mozzarella, Sicilian oregano, grana padano

\$16

Add-Ons:

*arugula, peppers-mild/medium/hot, caramelized onion, anchovy,
mushroom, pineapple (\$2 each) pepperoni, meatballs (\$3 each)
'nduja, Italian sausage, prosciutto, porchetta (\$4 each)*

Dippies:

*marinara, feta ranch, parm fonduta, chili aioli,
calabrian chili, burrata (\$2 each)*

SPARKLING

BIN		
300	LAMBRUSCO GRASPAROSSA - Fiorini	50
	<i>'Terre al Sole,' Modena, Emilia-Romagna, Italy, 2017</i>	
305	FALANGHINA - Taburno	40
	<i>Campania, Italy, 2014</i>	
310	CHARDONNAY BLEND - Barone Pizzini	75
	<i>Franciacorta, Lombardia, Italy, N.V.</i>	

WHITE & ROSÉ

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>	
108	ARNEIS (UNFILTERED) - Angelo Negro	50
	<i>Piedmont, Italy, 2017</i>	
110	MULLER-THURGAU - Andriano	45
	<i>Alto Adige, Italy, 2016</i>	
112	GRILLO - Marco De Bartoli	55
	<i>'VignaVerde', Sicily, Italy, 2016</i>	
115	PINOT BIANCO - Castel Sallegg	45
	<i>Alto Adige, Italy, 2016</i>	
120	FIANO - Luigi Maffini	50
	<i>'Kratos', Campania, Italy, 2016</i>	
130	TREBBIANO - Zenato	45
	<i>Lombardy, Italy, 2017</i>	
135	FALANGHINA/BIANCOLELLA - Marisa Cuomo	65
	<i>'Furore Bianco', Amalfi Coast, Campania, Italy, 2017</i>	
150	PINOT GRIGIO - Venica & Venica	50
	<i>Friuli, Italy, 2016</i>	
160	CHARDONNAY - Banshee	50
	<i>Sonoma Coast, California, 2016</i>	
155	MOSCATO - Manincor	55
	<i>'Moscato Giallo', Alto Adige, Italy, 2016</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>	
405	AGLIANICO/PIEDIROSSO ROSÉ - Marisa Cuomo	55
	<i>Amalfi Coast, Campania, Italy, 2016</i>	

RED

BIN		
200	GAMAY - Edmunds St. John	50
	<i>El Dorado County, CA 2016</i>	
205	VALDIGUIÉ - Folk Machine	60
	<i>Redwood Valley, California, 2016</i>	
208	PINOT NOIR - Illahe	55
	<i>Willamette Valley, Oregon, 2017</i>	
209	NEBBIOLO - Rainoldi	60
	<i>Valtellina, Lombardy, Italy, 2017</i>	
210	SYRAH - Serre des Vignes	45
	<i>Southern Rhône, France, 2016</i>	
220	DOLCETTO - Pecchenino	50
	<i>Piedmont, Italy, 2017</i>	
225	MONTEPULCIANO - Valle Reale	50
	<i>Abruzzo, Italy, 2010</i>	
250	BARBERA - Maccario	40
	<i>Piedmont, Italy, 2016</i>	
252	PERRICONE - Tasca D'Almerita	55
	<i>Sicily, Italy, 2016</i>	
255	CARIGNAN - Lioco	70
	<i>Mendocino, California, 2016</i>	
260	SANGIOVESE - Collosorbo	50
	<i>'Rosso di Montalcino', Tuscany, Italy, 2016</i>	
262	NEBBIOLO - Ca'del Baio	95
	<i>Barbaresco, Piedmont, Italy, 2012</i>	
263	PIEDIROSSO/AGLIANICO - De Angelis	45
	<i>'Lacrime Christi del Vesuvio', Campania, Italy, 2016</i>	
264	NERO D'AVOLA - Arianna Occhipinti	70
	<i>Sicily, Italy, 2015</i>	
270	MERLOT/CAB SAUV BLEND - Michele Satta	75
	<i>'Piastraia' Supertuscan, Tuscany, Italy, 2014</i>	
275	SANGIOVESE GROSSO - Castello Romitorio	100
	<i>'Brunello di Montalcino', Tuscany, Italy, 2013</i>	
280	ZINFANDEL BLEND - Field Recordings	45
	<i>'Fiction', Paso Robles, California, 2016</i>	
285	CORVINA RIPASSO - Buglioni	65
	<i>'il Bugiardo', Valpolicella, Veneto, Italy, 2013</i>	
287	PRIMITIVO - Fatalone	60
	<i>'Riserva', Puglia, Italy, 2013</i>	
290	AGLIANICO - Mastro	50
	<i>Campania, Italy, 2016</i>	
292	MERLOT BLEND - RDV Vineyards	95
	<i>'Rendezvous', Delaplane, Virginia, 2013</i>	

ALL-PURPOSE
SHAW

PIZZA
ANTIPASTI
& WINE



Please ask your server about our wine orphans & specials.

