

SALUMERIA

A curated selection of fresh & cured meats, salumi & garnishes made with traditional techniques, exceptional products & passion

MORTADELLA | AP

pork, pistachio, salsa verde
8

SMOKED PORK PEPPERONI | AP

garlic, black pepper, herbs
7

GRAN SELEZIONE

Chef's selection of house-made salumi served with 'nduja crostini, pâté, mustard & giardiniera
22

BUTCHER'S PATE | AP

lamb & pork, spring onion, honeycomb, grain mustard
7

TRADITIONAL SALUMI | AP

Sicilian oregano, finocchiona, 'nduja
9

BEEF BRESAOLA | AP

arugula, garlic aioli, parmigiano-Reggiano
10

ANTIPASTI PLATE

a selection of seasonal vegetables, pickles, and dips served with cheese, crespelle & Pugliese toast
15

PROSCIUTTO AMERICANO

La Quercia | 14-months aged
14

GIARDINIERA

pickled cauliflower, carrots, celery, chile flake, basil
3

MARINATED OLIVES & PECORINO

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

SEASONAL ANTIPASTI

PEA SHOOT SALAD

green sorrel, pea tendrils, french breakfast radish, pecorino, tonnato
12

CHILLED ASPARAGUS SALAD

snap peas, marinated green & white asparagus, arugula, ramp ranch
14

ZUCCHINI FRIES

lemon tabini sauce, za'atar, oregano
12

PAN-ROASTED BROCCOLI RABE

pancetta crisps, ramps, sherry vinaigrette
12

BAKED ARTICHOKE ALLA ROMANA

herb gremolata, parmigiano-Reggiano, lemon
12

TRADITIONAL ANTIPASTI

AP CAESAR SALAD

little gem lettuces, parmesan, breadcrumbs, anchovy dressing
14

ROASTED GARLIC 'KNOTS'

lemon butter, chives, parm fonduta
12

CRISPY SPRING ONION ARANCINI

fried risotto, spinach, mozzarella, grana, pecorino, saffron aioli
12

EGGPLANT PARM 'JERSEY-STYLE'

baked eggplant, mozz, basil, tomato, breadcrumbs
16

CALAMARI FRITTO

fried squid, lemons, dill, Calabrian chili aioli
14

PIZZA

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

SEGEWICK

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

SANTA FE

parmesan fonduta, prosciutto, asparagus, lemon
19

FRANNY

fontina, pancetta, portabello mushrooms, ramp greens
19

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, bacon (\$4 each)

Dippies:

marinara, feta ranch, parm fonduta, chili aioli, calabrian chili peppers, 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

100	GRÜNER VELTLINER - Abbazia di Novacella	45
	<i>Valle Isarco, Alto Adige, Italy, 2017</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>	
115	GRILLO - Marco De Bartoli	55
	<i>'VignaVerde', Sicily, Italy, 2016</i>	
120	PINOT BIANCO - Castel Sallegg	45
	<i>Alto Adige, Italy, 2016</i>	
125	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>	
140	SAUVIGNON BLANC - Azienda Agricola Vinica	45
	<i>Molise, Abruzzo, Italy, 2016</i>	
150	PINOT GRIGIO - Venica & Venica	50
	<i>Friuli, Italy, 2017</i>	
155	MOSCATO - Manincor	55
	<i>'Moscato Giallo', Alto Adige, Italy, 2016</i>	
160	PINOT GRIGIO - Terlan	45
	<i>Alto Adige, Italy, 2017</i>	
165	PETIT MANSENG - Early Mountain Vineyards	50
	<i>Madison, Virginia, 2016</i>	
170	ROSCETTO - Falesco	45
	<i>'Ferentano', Lazio, Italy, 2012</i>	
175	GEWÜRTZTRAMINER - Tramin	60
	<i>'Nussbaumer', Alto Adige, Italy, 2015</i>	

RED

BIN		
200	GAMAY - Edmunds St. John	50
	<i>El Dorado County, CA 2016</i>	
205	CABERNET FRANC - Bernard Baudry	60
	<i>Chinon, France, 2016</i>	
207	PINOT NOIR - Illahe	55
	<i>Willamette Valley, Oregon, 2017</i>	
208	NEBBIOLO - Rainoldi	60
	<i>Valtellina, Lombardy, Italy, 2017</i>	
210	SYRAH - Serre des Vignes	50
	<i>Southern Rhône, France, 2016</i>	
220	DOLCETTO - Pecchenino	50
	<i>Piedmont, Italy, 2017</i>	
230	MONTEPULCIANO - Valle Reale	50
	<i>Abruzzo, Italy, 2011</i>	
235	BARBERA - Maccario	40
	<i>Piedmont, Italy, 2016</i>	
240	PERRICONE - Tasca D'Almerita	55
	<i>Sicily, Italy, 2016</i>	
250	FRAPPATO BLEND - Arianna Occhipinti	60
	<i>'SP68', Sicily, Italy, 2017</i>	
255	CARIGNAN - Lioco	70
	<i>Mendocino, California, 2016</i>	
260	SANGIOVESE - Collosorbo	50
	<i>'Rosso di Montalcino', Tuscany, Italy, 2016</i>	
263	PIEDIROSSO/AGLIANICO - De Angelis	45
	<i>'Lacrima Christi del Vesuvio', Campania, Italy, 2016</i>	
270	NEBBIOLO - G.D. Vajra	100
	<i>'Bricco Delle Viole', Barolo, Piedmont, Italy, 2014</i>	
275	MERLOT/CAB SAUV BLEND - Michele Satta	75
	<i>'Piastraia' Supertuscan, Tuscany, Italy, 2014</i>	
287	PRIMITIVO - Fatalone	60
	<i>'Riserva', Puglia, Italy, 2013</i>	
290	AGLIANICO - Mastro	50
	<i>Campania, Italy, 2017</i>	
292	CORVINA BLEND (AMARONE) - Fumanelli	120
	<i>Valpolicella, Veneto, Italy, 2013</i>	
295	MERLOT BLEND - RDV Vineyards	95
	<i>'Rendezvous', Delaplane, Virginia, 2014</i>	



Please ask your server about our wine orphans & specials.



ALL-PURPOSE
SHAW

PIZZA
ANTIPASTI
& WINE