

## 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*

7

### GRAN SELEZIONE

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

22

### BUTCHER'S PATE | AP

*pork & chicken, truffle, honeycomb, grain mustard*

7

### TRADITIONAL SALUMI | AP

*Sicilian oregano, nardello, 'nduja sausage, giardiniera*

9

### BRESAOLA | AP

*arugula, garlic aioli, parmigiano-Reggiano*

10

### SUMMER MELON & PROSCIUTTO

*crimson sweet watermelon, cantaloupe, cucumbers, speck, lemon vinaigrette*

18

### PROSCIUTTO AMERICANO

*La Quercia | 14-months aged*

14

### GIARDINIERA

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

4

### MARINATED OLIVES & PECORINO

*castelvetrano, arbequina, kalamata, cerignola, citrus, rosemary*

6

## SEASONAL ANTIPASTI

### PEA SHOOT SALAD

*green sorrel, pea tendrils, lemon, breakfast radish, pecorino, tonnato*

12

### SUMMER TOMATO SALAD

*heirloom tomatoes, burrata, fior di latte, crispy chickpeas, tzatziki cucumbers, focaccia*

16

### ZUCCHINI FRIES

*lemon tabini sauce, za'atar, oregano*

12

### ROASTED BROCCOLI 'AL CINESE'

*sweet pepper agrodolce, crispy garlic, balsamic mushrooms*

14

### MOZZARELLA 'EN CARROZZA'

*'nduja stuffed mozzarella, tomato basil aioli, lemon*

10

## TRADITIONAL ANTIPASTI

### SWEET CORN ARANCINI

*fried risotto balls, broccoli rabe, mint, cheddar, Jimmy Nardello peppers, roasted corn crema*

12

### AP CAESAR SALAD

*little gem lettuces, parmesan, breadcrumbs, anchovy dressing*

14

### ROASTED GARLIC 'KNOTS'

*garlic butter, chives, parm fonduta*

12

### CALAMARI FRITTO

*fried squid, lemons, dill, Calabrian chili aioli*

14

### EGGPLANT PARM 'JERSEY-STYLE'

*baked eggplant, mozz, basil, tomato, breadcrumbs*

16

## PIZZA

### SICILIAN MARINARA

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

16

### SEDGEWICK

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

19

### BUONA

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

20

### CAPE MAY

*sweet corn crema, cheddar, roasted corn, local clams, chives, Old Bay spice*

20

### DUKE #7

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

19

### ROCKY

*parm fonduta, provolone cheese, sweet sausage, garlic-roasted kale, broccoli rabe*

19

### ENZO THE BAKER

*tomato, mozz, capicola bacon, Calabrian chile, red onion, pecorino*

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 (\$3 each)*

**DISCLAIMER:** Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.



## SUMMER SPECIALS

*rosé*

**CORVINA BLEND | Le Fraghe**

*Bardolino, Veneto, Italy, 2018*

45

**CABERNET FRANC | Bernard Baudry**

*Chinon, France, 2018*

55

*white*

**PINOT GRIS (ORANGE) | Supernatural**

*Hawke's Bay, New Zealand, 2018*

45

**MOSCATO (DRY) | Manincor**

*Alto Adige, Italy, 2016*

50

**PINOT GRIGIO | Terlan**

*Alto Adige, Italy, 2017*

45

*red*

**MONTEPULCIANO | De Angelis**

*Marche, Italy, 2017*

11/44

**SYRAH | Serres des Vignes**

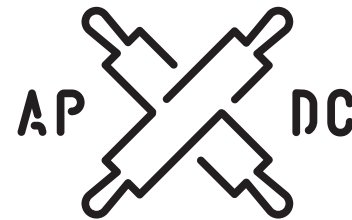
*Rhone, France, 2016*

40

**PIEDIROSSO (CHILLED) | Farro**

*Campi Flegrei, Naples, Italy, 2017*

11/45



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**PIZZA  
ANTIPASTI  
& WINE**

