

AP *dinner*

WASHINGTON, DC

SHAW

AUTUMN 2021

APERITIVO

MIXED OLIVES & PECORINO

marinated olives, citrus, bay leaf, pecorino Romano
6

SICILIAN TUNA 'MOUSSE'

*cherry tomato 'relish', cucumber,
basil, olive oil toast*
12



BURRATA 'TRUFATO'

*green & yellow filet bean salad, radicchio,
black truffle vinaigrette*
15

DOUBLE-STUFFED FRIED MOZZARELLA

roasted wild mushrooms, truffled parmesan aioli
12

HOUSEMADE GIARDINIERA

*pickled cauliflower, red pepper,
celery & carrots, chili flake, basil*
6

CHICKEN PARM ARANCINI

*fried risotto balls, roasted chicken,
tomato sugo, mozz, parm*
12

ANTIPASTI

AP CAESAR SALAD

*little gem lettuces, parm breadcrumbs,
lemon, anchovy dressing*
14

SPAGHETTI SQUASH 'CACIO E PEPE'

*pecorino fonduta, lemon, black pepper,
sage butter crumble*
14

ROASTED GARLIC 'KNOTS'

*Pugliese dough, lemon, garlic butter,
parm fonduta, chives*
12

AUTUMN APPLE SALAD

*mortadella, Italian chicories,
marcona almonds, gorgonzola fonduta*
14

EGGPLANT PARM 'JERSEY-STYLE'

*baked eggplant, mozzarella, basil,
tomato sauce, breadcrumbs*
16

FRIED BRUSSELS SPROUTS

*prosciutto crumble, sesame, orange,
yogurt, fig vinaigrette*
14

HOUSE SALAD

*iceberg, pepperoncini, fresh mozz, provolone,
green olives, onion, Italian vinaigrette*
12

'FRITTO MISTO'

*flash-fried calamari, local oysters,
zucchini & onion, herbs, lemon aioli*
15

PIZZA

20

Our pizza dough is made with high quality whole wheat & 00 flour and fermented over three days to create a crispy, chewy crust indicative of Italian-American pizzerias! All of our pizzas are 12" individual pies. Enjoy!

SEDGEWICK

*whipped ricotta, mozz, taleggio, parm,
black truffle honey, chives*

DUKE #7

*tomato, mozz, nduja sausage,
pickled red peppers, basil, giardiniera*

BUONA

*tomato, mozz, pepperoni, grana,
Calabrian chili honey, basil*

TRIPPER

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

ENZO THE BAKER

*tomato, mozz, capicola bacon, spicy chilies,
pickled peppers, red onion, pecorino Romano*



VESPA

*porcini crema, mozz, cipollini onions,
wild mushrooms, black truffle sauce*

SWEET GIUSEPPE

*tomato, montasio cheese, Italian sausage,
heirloom peppers, onion, basil*

GROUCHO

*rapini pesto, ricotta salata, burrata
kale, spicy bomba Calabrese*

THE STANDARD/16

*Bianco di Napoli tomatoes, mozz,
Sicilian oregano, grana*



MARINARA/15

*Bianco di Napoli tomatoes, fresh garlic,
pecorino Romano, Sicilian oregano, olive oil*

ADD-ONS/2

arugula, chili honey, anchovies, 'shrooms, sausage, pepperoni, bacon

DIPPIES/3

feta ranch, tomato sauce, parm fonduta, Calabrian chilies

There is a 20% service charge added to all bills, 100% of which gets distributed amongst all of our staff.

We appreciate your support and understanding!

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.