

ALL-PURPOSE

# DINNER

## COLD ANTIPASTI

### AP CAESAR SALAD

*little gem lettuces, parmesan, breadcrumbs, anchovy dressing*  
12

### MARINATED OLIVES

*pecorino, citrus, rosemary*  
5

### SICILIAN TUNA MOUSSE

*castelvetrano olive tapenade, crispy caper berries, toast*  
10

### ANTIPASTA SALAD

*iceberg, salami, sweet & hot, olives, caciocavallo, oregano vinaigrette*  
12

### STRACIATELLA 'FARINATA'

*mozzarella, chickpea pancake, Genovese pesto, hazelnut honey*  
12

### MARINATED BEET & ORANGE SALAD

*fried cheese, spinach, candy onions, radicchio, orange-prosecco dressing*  
14

## SALUMI

### lomo | AP

*cured pork loin, smoked paprika*

### chorizo | AP

*pork, pimenton, garlic*

### prosciutto Americano | IA

*Duroc pork, sea salt, 14 months*

*one selection for 7, three for 16, six for 21*

### GRAN SELEZIONE di SALUMI

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

28

### mortadella | AP

*pork, pistachio, cinnamon*

### bresaola | AP

*beef eye-round, red wine, black pepper*

### linguica | AP

*pork, garlic, black pepper*

*served with giardiniera, mustard & toast*

## HOT ANTIPASTI

### CRISPY ROASTED GARLIC KNOTS

*parmesan fonduta, herb butter*  
10

### ARANCINI 'SPANAKOPITA'

*fried risotto balls, roasted spinach, parm, feta, dill yogurt*  
11

### CALAMARI FRITTO

*fried squid, lemon, dill, Calabrian chili aioli*  
14

### CRISPY FRIED BRUSSELS SPROUTS

*red pepper conserva, toasted sesame, whipped ricotta, fresh lemon*  
14

### EGGPLANT PARM

*Jersey-style*  
16

### ROASTED SPAGHETTI SQUASH

*pumpkin seed gremolata, brown butter, Calabrian chile, feta*  
14

## PIZZA

### BAYSIDE

*tomato, buffalo mozzarella, Sicilian oregano, basil*  
17

### SICILIAN MARINARA

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

### SEDGEWICK

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

### BUONA

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

### WRECKING BALL

*tomato, provolone, fennel sausage, rapini, peperoncini peppers, grana*  
19

### NORTH END

*clams, parmigiano, mozz, bacon, spinach, lemon*  
19

### SORRENTO v4.2

*tomato, late harvest peppers, camembert, leeks, prosciutto crudo*  
21

### COSSIMO

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

### DUKE #7

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

DIY-PIE

CLASSIC  
TOMATO PIE

\$12

\$2 ea: caramelized onion, black olives, arugula, parmesan, chili honey  
\$3 ea: mozz, wild mushrooms, anchovy, spinach, feta, Hungarian peppers  
\$4 ea: pepperoni, 'nduja, Italian sausage, prosciutto, ricotta, taleggio

**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.