

ALL-PURPOSE

DINNER

COLD ANTIPASTI

AP CAESAR SALAD

little gem lettuces, parmesan, breadcrumbs, anchovy dressing
12

ANTIPASTA SALAD

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

MARINATED OLIVES

pecorino, citrus, rosemary
5

STRACIATELLA 'FARINATA'

mozzarella, chickpea pancake, Genovese pesto, hazelnut honey
12

SICILIAN TUNA MOUSSE

castelvetrano olive tapenade, crispy caper berries, toast
10

MARINATED BEET & ORANGE SALAD

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

SALUMI

lomo | AP

cured pork loin, smoked paprika

landjager | AP

beef & pork, caraway, chili

prosciutto Americano | IA

Duroc pork, sea salt, 14 months

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

mortadella | AP

pork, pistachio, cinnamon

bresaola | AP

beef eye-round, red wine, black pepper

orange-fennel salame | AP

pork, toasted fennel, coriander-orange zest

served with giardiniera, mustard & toast

GRAN SELEZIONE di SALUMI

a selection of house-made cured meats served with 'nduja butter crostini, chef's pâté, mustard & pickled vegetables
28

HOT ANTIPASTI

CRISPY ROASTED GARLIC KNOTS

parmesan fonduta, herb butter
10

WILD MUSHROOM 'FRITTO MISTO'

batter-fried royal trumpets & shitakes, 'funghi marinati,' rosemary, bagna cauda
14

BUTTERNUT SQUASH 'TAGLIATA'

pumpkin seed gremolata, arugula salad, shaved parmigiano, balsamico
14

CRISPY MOZZARELLA 'EN CARROZZA'

'nduja-stuffed fried mozzarella, marinara
12

EGGPLANT PARM

Jersey-style
16

CALAMARI FRITTO

fried squid, lemon, dill, Calabrian chili aioli
14

MOZZARELLA-STUFFED MEATBALLS

roasted tomato sauce, basil, breadcrumbs, whipped ricotta
14

PIZZA

BAYSIDE

tomato, buffalo mozzarella, Sicilian oregano, basil
17

BUONA

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

SORRENTO v4.2

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

SICILIAN MARINARA

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

SALEM

roasted corn, corn crema, Cotija cheese, chili, lime
19

COSSIMO

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

SEDGEWICK

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

NORTH END

clams, parmigiano, mozz, bacon, spinach, lemon
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.