

# AP dinner

WASHINGTON, DC

SHAW

SPRING 2022

## APERITIVO

- HOUSEMADE GIARDINIERA** | pickled cauliflower, red pepper, celery & carrots, chili flake, basil | 6
- MIXED OLIVES & PECORINO** | marinated olives, citrus, bay leaf, pecorino Romano | 8
- ROASTED GARLIC 'KNOTS'** | Pugliese dough, lemon, garlic butter, parm fonduta, chives | 12
- ARANCINI 'ALLA ROMANA'** | fried risotto balls, braised beef, mozzarella, spring herb crema, horseradish | 12
- DOUBLE-STUFFED FRIED MOZZARELLA** | roasted wild mushrooms, truffled parmesan aioli | 12



## ANTIPASTI

- AP CAESAR SALAD** | little gem lettuces, parm breadcrumbs, lemon, anchovy dressing | 14
- HOUSE SALAD** | iceberg, pepperoncini, fresh mozz, onion, green olives, provolone, Italian vinaigrette | 12
- PRIMAVERA SALAD** | cured asparagus & spring lettuce salad, breakfast radish, roasted ramps, parm, cherry vinaigrette | 14
- FRIED BRUSSELS SPROUTS** | prosciutto crumble, sesame, orange yogurt, fig vinaigrette | 14
- BURRATA & FOCCACIA** | mozzarella, marinated artichokes, toasted chickpeas, olive tapenade, sesame, fresh oregano | 16
- EGGPLANT PARM 'JERSEY-STYLE'** | baked eggplant, mozzarella, basil, tomato sauce, breadcrumbs | 16
- ROASTED CAULIFLOWER** | Calabrian chili 'crunch,' truffled salsa verde, parmesan broth, Italian parsley | 14
- CALAMARI FRITTO** | buttermilk-soaked lemon, zucchini & onion, herbs, lemon aioli | 15



## PIZZA

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 | 20
- BUONA** | tomato, mozz, pepperoni, grana, Calabrian chili honey, basil | 20
- ENZO THE BAKER** | tomato, mozz, capicola bacon, spicy chilies, pickled peppers, red onion, pecorino Romano | 20
- DUKE #7** | tomato, mozz, 'nduja sausage, pickled red peppers, basil, giardiniera | 20
- SEGUNDO** | parm fonduta, fried zucchini, primo sale cheese, shaved artichokes, lemon | 20
- TRIPPER** | tomato, beef meatballs, sheep's milk ricotta, neonata, fresh oregano | 21
- VESPA** | porcini crema, mozz, cipollini onions, wild mushrooms, black truffle sauce | 21
- IL PASTOR** | tomato, mozz, roasted pineapple, Mexican chorizo, ricotta salata, cilantro | 20
- THE STANDARD** | Bianco di Napoli tomatoes, mozz, Sicilian oregano, grana | 16
- MARINARA** | Bianco di Napoli tomatoes, fresh garlic, pecorino Romano, Sicilian oregano, olive oil | 15

**ADD ONS** | arugula, chili honey, anchovies, 'shrooms, sausage, pepperoni, bacon | 2 each

**DIPPIES** | feta ranch, tomato sauce, parm fonduta, Calabrian chilies | 3 each

*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.