

# AP dinner

WASHINGTON, DC

SHAW

SPRING 2023

## APERITIVO

**SPRING PEA 'BRUSCHETTA'** | *house focaccia, spring pea 'cremosa,' prosciutto 'crudo,' hazelnut, sesame, radishes* | 12

**HOUSE-MADE GIARDINIERA** | *pickled cauliflower, red peppers, celery, carrots, chili flake, basil* | 6

**WARM OLIVES** | *Castelvetranos, kalamatas, taggiascas, capers, roasted garlic, guindilla peppers* | 8

**ARANCINI 'PRIMAVERA'** | *crispy risotto, spring onion, fontina, wild ramps, whipped goat cheese, lemon, pea shoots* | 14

**DOUBLE-STUFFED FRIED MOZZARELLA** | *NY mozz, house-made 'nduja sausage, ramp ranch, blue basil* | 14

## ANTIPASTI

**ROASTED GARLIC 'KNOTS'** | *Pugliese-style semolina dough, roasted garlic butter, lemon, parm fonduta, chives* | 12

**AP CAESAR SALAD** | *little gem lettuces, parmigiano, toasted breadcrumbs, lemon, anchovy dressing* | 14

**HOUSE SALAD** | *iceberg, pepperoncini, fresh mozz, onion, green olives, provolone, Italian vinaigrette* | 14

**CAULIFLOWER FRITTI** | *pecorino Romano, aioli 'salmoriglio,' bagna cauda, black pepper, fresh oregano* | 14

**ROASTED SUGAR SNAPS** | *stracciatella, pea shoots, roasted spring onions, toasted almonds, lemon vinaigrette* | 15

**CRISPY FRIED CALAMARI** | *toasted polenta, spicy bomba 'Calabrese,' oregano, basil, herb aioli* | 18

**DON'S MEATBALL SURPRISE** | *beef & pork meatballs, mozzarella, tomato sauce, breadcrumbs, whipped ricotta* | 15

**EGGPLANT PARM 'JERSEY-STYLE'** | *baked eggplant, mozzarella, basil, garlic, tomato sauce, olive oil breadcrumbs* | 16

## DECK-OVEN 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, mozzarella, taleggio, parm, black truffle honey, chives* | 20

**BUONA** | *tomato, mozzarella, pepperoni, grana, Calabrian chili honey, fresh basil* | 20

**VESPA** | *porcini mushroom cream, mozzarella, cipollini onions, wild mushrooms, black truffle sauce* | 22

**APOLLO** | *whipped ricotta, mozzarella, roasted asparagus, toasted garlic, trumpet mushrooms, wild ramps* | 22

**ENZO THE BAKER** | *tomato, mozzarella, capicola bacon, spicy chilies, pickled peppers, red onion, pecorino Romano* | 20

**DUKE #7** | *tomato, mozzarella, 'nduja sausage, pickled red peppers, basil, 'giardiniera,' Italian pickled vegetables* | 20

**TRIPPER** | *tomato, beef meatballs, sheep's milk ricotta, spicy neonata sauce, fresh oregano* | 21

**THE STANDARD** | *Bianco di Napoli tomatoes, mozzarella, Sicilian oregano, grana Padano* | 17

**MARINARA** | *Bianco di Napoli tomatoes, fresh garlic, pecorino Romano, Sicilian oregano, olive oil* | 15

**ADD ONS** | *arugula, chili honey, anchovies, 'shrooms, red onion, olives* | 2 ea  
*pepperoni, Italian sausage, bacon, 'nduja sausage, beef meatballs* | 3 ea

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

*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.