

AP dinner

WASHINGTON, DC

SHAW

WINTER 2024

APERITIVO

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

WARM ITALIAN OLIVES | *Castelvetranos, kalamatas, taggiascas, capers, roasted garlic, guindilla peppers* | 10

ARANCINI 'PIEDMONTESE' | *crispy risotto fritters, prosciutto cotto, rosemary, fontina, lemon aioli* | 14

DOUBLE-STUFFED FRIED MOZZARELLA | *local mozz, wild mushroom filling, truffle honey, toasted rosemary* | 14

BUTTERNUT SQUASH 'HUMMUS' | *fresh burrata, toasted sesame, pomegranate seeds, pumpkin seed 'dukkab'* | 16

ANTIPASTI

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

HEIRLOOM BEET 'CARPACCIO' | *green apple, shaved fennel, gorgonzola 'dolce,' toasted almonds, sherry vinaigrette* | 16

AP CAESAR SALAD | *little gem lettuces, parmigiano, toasted breadcrumbs, lemon, anchovy dressing* | 15

HOUSE SALAD | *iceberg, radicchio, mozz, crispy chickpeas, pickled peppers, salami, green olives, onion, pecorino, Italian vinaigrette* | 16

CALAMARI 'FRITTO' | *polenta-crusting Rhode Island squid, lemon, dill, bomba Calabrese aioli* | 18

EGGPLANT PARM 'JERSEY-STYLE' | *baked eggplant, mozzarella, basil, garlic, tomato sauce, olive oil breadcrumbs* | 18

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* | 22

BUONA | *tomato, mozzarella, pepperoni, grana, Calabrian chili honey, fresh basil* | 22

VESPA | *porcini mushroom cream, mozzarella, cipollini onions, wild mushrooms, black truffle sauce* | 23

VESUVIO | *tomato, mozz, soppressata salume, roasted artichoke, grilled red onion, stracciatella, fresh oregano* | 23

ENZO THE BAKER | *tomato, mozzarella, capicola bacon, spicy chilies, pickled peppers, red onion, pecorino Romano* | 22

DUKE #7 | *tomato, mozzarella, 'nduja sausage, pickled red peppers, basil, 'giardiniera,' Italian pickled vegetables* | 22

TRIPPER | *tomato, beef meatballs, sheep's milk ricotta, spicy neonata sauce, fresh oregano* | 22

THE STANDARD | *Bianco di Napoli tomatoes, mozzarella, Sicilian oregano, grana Padano* | 18

MARINARA | *Bianco di Napoli tomatoes, fresh garlic, pecorino Romano, Sicilian oregano, olive oil* | 16

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

A 20% service charge is included on every check.

This charge goes entirely to increasing the wages of our employees to above the minimum wage for all employees in DC.

Additional tips are welcome, but not expected.

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.