

Centro

RISTORANTE

Pizze Tradizionali

12" Neapolitan pizza, baked for 60 seconds in wood burning oven at 1000 degrees, fragrant outside soft inside, following Associazione Vera Pizza Napoletana rules. Served uncut.

Rosse (made with S.Marzano tomato sauce)

Margherita 14

Sauce, mozzarella, basil, GranCru, Evoo

Diavola 16

Sauce, mozzarella, basil, GranCru, hot Sopressata

Capricciosa 17

Sauce, mozzarella, basil, GranCru, Mushrooms, Parmacotto ham, black olives

Marinara 15

Sauce, basil, oregano, capers, anchovies, olives

Regina Margherita D.O.P. 16

Sauce, imported buffalo milk mozzarella, basil, Evoo, cherry tomato, oregano, grated GranCru

Carminuccio 15

Sauce, pancetta, basil, grated cheese blend

Bianche (white no tomato sauce)

Caprese 15

Mozzarella, cherry tomato, basil, oregano

Quattro formaggi 16

Mozzarella, Gorgonzola, Provolone, Parmigiano

San Daniele 18

Mozzarella, cherry tomato, Prosciutto di Parma Arugola, Shaved Parmigiano, balsamic glaze

Montanara 16

Smoked mozzarella, potato, sausage, mushroom

Rochester 16

Mozzarella, Prosciutto di Parma, truffled oil

Positano 16

Butternut squash purée, pancetta, basil, smoked mozzarella, black pepper

Panuozzi (Pizza sandwich)

Salernitano 16

Mozzarella, Sausage & Rappi in Garlic & Oil

Da Bronx 14

Mortadella, smoked mozzarella, pickled eggplant

Calzoni (Folded pizzas)

San Gennaro 15

Mozzarella, Sopressata salame, Pecorino romano

San Matteo 14

Escarole, capers, olives, anchovies, mozzarella

Sfizi (Signature creations)

Bastone 16

Rolled pizza stuffed with eggplant parmigiana

Stella 16

8-point star pizza, each point stuffed with smoked mozzarella, topped with arugola, sausage olives & cherry tomatoes

La Braceria (The Steakhouse)

All Prime cut, Black Angus Reserve, grilled over coal, finished in Neapolitan wood burning oven at 1000 degrees

La Tagliata 26

Hanger Steak, Garlic, Rosemary, Balsamico,

Baby Arugola, shaved Parmigiano Reggiano

La Costata di Vitello 28

Bone-in French Cut Veal Chop, Broccoli Rappi

Il Filetto 38

Thick cut Filet Mignon, Potato wedges, Aioli

La New York 48

Bone-In New York Strip, 40 days dry aged,

served with Potato wedges and Aioli Sauce

La Fiorentina 72

Porterhouse, minimum of 40 days dry aged

Served with Potato wedges, Aioli, creamed Rappi

<u>Antipasti</u> (Cold Starters for 2)	
<i>Insalata della Casa</i>	16
<i>Spring mix, tomato, onion, olives, Artichokes, roasted peppers, eggplant, croutons, Gran Cru</i>	
<i>Insalata Caprino e Pera</i>	15
<i>Spring mix, pine nuts, grilled pears, goat cheese</i>	
<i>Insalata Caprese</i>	16
<i>Buffalo mozzarella, Roma tomato, basil, oregano</i>	
<i>Insalata Bufala e Prosciutto</i>	17
<i>Buffalo milk mozzarella, Prosciutto di Parma, fire roasted pepper, spring greens mix</i>	
<i>Burrata alla barese</i>	16
<i>Burrata cheese, arugola, caper berry, olives</i>	
<u>Primi</u> (All fresh Pasta house made)	
<i>Scialatielli con Vongole</i>	19
<i>Short thick Fettuccine, white clam sauce</i>	
<i>Rigatoni al Forno</i>	20
<i>Rigatoni, tomato sauce, meatballs, Salame, Mortadella, ricotta, hard boiled egg</i>	
<i>Garganelli Salsiccia e Friarielli</i>	19
<i>Garganelli pasta with Sausage & Rappini</i>	
<i>Garganelli ai Cavolfiori</i>	19
<i>Garganelli pasta with cauliflower, pancetta white cream sauce, toasted Panko breadcrumbs</i>	
<i>Risotto Pescatore Al Nero (GF)</i>	24
<i>Arborio Rice, clams, mussels, shrimps, calamari, scallops, black squid ink sauce</i>	
<i>Risotto Ai funghi Porcini (GF)</i>	21
<i>Arborio Rice, Porcini Mushrooms, Saffron</i>	
<u>Zuppe</u> (Soups bowls)	
<i>Zucca & Gorgonzola</i>	13
<i>Butternut squash purée, crumbled Blue cheese</i>	
<i>Stracciatella di Zucchine</i>	13
<i>Zucchine, egg drop, pecorino cheese</i>	
<i>Scarola & Fagioli</i>	13
<i>Escarole, canellini beans</i>	
<i>Zuppa di mare bianca</i>	21
<i>Seafood in white wine, garlic & oil broth</i>	

<u>Antipasti caldi</u> (Hot appetizers)	
<i>Trippa e Carne</i>	18
<i>Braised Tripe and Shredded Short Ribs, Sage Carrot, Onion and Celery white wine Sauce</i>	
<i>Frittura mista di Paranza</i>	18
<i>Fresh Smelts, Calamari, Shrimp, flesh fried</i>	
<i>Polipo & Fagioli</i>	16
<i>Grilled Octopus, Canellini beans, diced tomato</i>	
<i>Polpette della Nonna</i>	15
<i>Meatballs marinara, shaved ricotta salata</i>	
<i>Parmigiana</i>	15
<i>Eggplant, zucchini, smoked mozzarella, sauce</i>	
<i>Cozze Fra'Diavolo</i>	14
<i>Mussels, spicy marinara sauce, bruschetta</i>	
<u>Secondi</u> (Entrees)	
<i>Polpettone Di Agnello</i>	22
<i>Lamb Meatloaf, Mozzarella, Fresh Porcini</i>	
<i>Pollo Contadino</i>	22
<i>Chicken on the bone, Sausage, Onion, Potato Eggplant, Pepper, Mushroom, lemon & wine</i>	
<i>Costatelle di maiale</i>	22
<i>Pork chops, beer & Gorgonzola sauce, cherry pepper</i>	
<i>Pesce alla Livornese</i>	22
<i>Cod, tomato sauce, capers, olives, basil</i>	
<i>Saltimbocca alla Romana</i>	24
<i>Veal Scaloppine, Parma Prosciutto, melted Scamorza, Sage & Marsala wine sauce</i>	
<i>Costoletta alla Parmigiana</i>	28
<i>Bone-in Veal Cop, fresh buffalo mozzarella, San Marzano Tomato sauce, Baked Al Forno</i>	
<u>Contorni</u> (Sides)	
<i>Patate al Forno</i>	6
<i>Potato wedges, Garlic & Rosemary</i>	
<i>Cavolfiori Gratinati</i>	8
<i>Coliflower, besciamella sauce, bread crumbs</i>	
<i>Broccoli Friarielli</i>	7
<i>Broccoli Rabe sautéed in garlic & oil</i>	