



antipasti **APPETIZERS**

BAKED CLAMS baked clams breaded with parmigiano reggiano cheese, parsley and fresh garlic	1/2 dozen 14 1 dozen 28
CALAMARI DORATI lightly breaded and fried calamari	17
GRIGLIATA MISTA grilled calamari, octopus and roasted red peppers with balsamic vinaigrette	22
FUNGHI STUFFATI mushroom caps filled with parmigiano reggiano cheese, pine nuts, and bread crumbs, topped with roasted red peppers and mozzarella cheese	16
PROSCIUTTO E BURRATA arugula, prosciutto, burrata cheese, cherry tomatoes, balsamic glaze, crostini	22

insalate **SALADS** *zuppe* **SOUPS**

PASTA E FAGIOLI ditalini pasta with cannellini beans in a tomato broth	Cup 5 / Bowl 9
MELA hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic	14
CAPRESE sliced tomato, mozzarella, fresh basil, roasted red peppers, olives, house balsamic	12
CHOPPED chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette	14
TOSCANA mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons	13
CAESAR hearts of romaine, crutons, shaved parmigiano reggiano and caesar dressing	12
ZUPPA DEL GIORNO soup of the day	Cup 5 / Bowl 9
ANTIPASTO hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette	14
MISTA mixed greens, cucumber, tomato, red onion, olives and house vinaigrette	12
ARUGULA baby arugula, cherry tomatoes, shaved parmigiano reggiano and extra virgin olive oil	13
ADD CHICKEN	5
ADD SHRIMP	3 EACH
ADD CALAMARI (50Z)	8
ADD OCTOPUS (50Z)	8
ADD SALMON (50Z)	12
ADD Filet (50Z)	12



pizza **ROMANA**

Pizza Romana uses Pinsa flour to create a crunchy outside and an airy, soft inside, for a healthier and more digestible crust. 8" x 24" • Feeds 4-5 People

SIGNATURE STYLES:
MARGHERITA 23
SAUSAGE AND MUSHROOM 24
PROSCIUTTO COTTO, ROSEMARY & MOZZARELLA 24
VEGETALI: 24
 mozzarella, roasted red peppers, artichoke, kalamata olives, basil
PUGLIESE: 31
 bufala mozzarella, prosciutto di parma, cherry tomato, arugula
CHEESE: 20
 Additional ingredient (each) 2

INGREDIENTS:
 anchovies • artichokes • black olives • broccoli • eggplant • sausage • pepperoni • mushrooms
 onion • green pepper • fresh garlic • capers seasoned ground beef • spinach • ricotta bacon
 hot giardiniera • sliced tomato • zucchini • roasted red peppers • arugula

DOUBLE CHARGE INGREDIENTS:
 char-broiled chicken • prosciutto cotto • prosciutto parma • goat cheese

panini **SANDWICHES**

all sandwiches served with fries
 mixed vegetables 4 | potatoes 2 | rapini 5 | pasta 5 | house salad 4

PESTO grilled chicken, fresh mozzarella and tomato topped with pesto sauce	16
PARMA prosciutto di parma, fresh mozzarella, arugula, tomato, evoo	16
RUSTICA marinated grilled filet mignon, grilled onions and provolone	19
POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese	15
POLLO PARMIGIANA breaded chicken breast topped with tomato sauce and mozzarella cheese	16
ITALIAN SUBMARINE ham, sopressata, provolone, lettuce, tomato, vinaigrette	15
POLLO GRIGLIATO grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil	16
MELENZANA PARMIGIANA breaded eggplant topped with tomato sauce and mozzarella cheese	16



pizze a legna **WOODFIRE PIZZA**

MARGHERITA fior di latte mozzarella, fresh basil	16	RUSTICA fior di latte mozzarella, parmigiano cheese, sausage, capers, gaeta olives, topped with seasoned bread crumbs	18
DIAVOLA fior di latte mozzarella, spicy salami, crushed red pepper	17	BUFALINA imported mozzarella di buffalo, fresh basil	18
PROSCIUTTO E ARUGULA fior di latte mozzarella, prosciutto di parma, fresh arugula, shaved parmigiano reggiano	21	CAPRICIOSA fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, kalamata olives	18
FUNGHI E SALSICCIA fior di latte mozzarella, sausage, mushrooms	18	PAZZA (build your own) ground beef, pepperoni, prosciutto cotto (ham), sausage, sopressata, anchovies, artichoke hearts, arugula, basil, capers, caramelized onions, cherry tomatoes, eggplant, fresh garlic, kalamata olives, green peppers, hot giardiniera, mushrooms, roasted red peppers, ricotta, spinach, zucchini	19
QUATTRO STAGIONI fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, kalamata olives	19	ORTOLANA fior di latte mozzarella, grilled eggplant, zucchini and roasted red peppers	18
<i>pizze bianche</i> NO RED SAUCE			
HONEY & SOPPRESSATA fior di latte mozzarella, spicy salami, burrata cheese, calabrian chile infused honey, crushed red pepper	23	QUATTRO FORMAGGI fior di latte mozzarella, provolone, parmigiano reggiano, gorgonzola	18
BIANCA NEVE (Snow White) mozzarella di bufala, cherry tomatoes, fresh basil	18	BORGATA fior di latte mozzarella, sausage, roasted red peppers, caramelized onions	18
BUFALA BIANCA mozzarella di bufala, arugula	19	RAPINI E SALSICCIA fior di latte mozzarella and provolone with sausage and rapini	18
CIAO ROMA fior di latte mozzarella, ricotta, spinach	18		

woodfire **PIZZA SUPPLIES**

MAKE YOUR OWN PIZZA AT HOME
 12" or 14" dough ball | 12" or 14" stretched dough | quart of sauce | 1lb fresh mozzarella

dolce **DESSERTS**

TIRAMISU lady fingers, espresso and mascarpone cream cheese	
CHOCOLATE CAKE chocolate layered cake	
CANNOLI mini cannoli with dolce ricotta filling, chocolate chips and peanut/pistachio mix	
MASSA FRITTA CON NUTELLA fried dough topped with nutella	



primi piatti **PASTA**

SPAGHETTI PUMMAROLA imported italian plum tomatoes, fresh basil, garlic, onion, extra virgin olive oil and parmigiano cheese	17	TAGLIATELLE BOLOGNESE tagliatelle pasta, ground beef, pork and veal sautéed with carrots, celery, peas, onions and garlic in a tomato sauce	22
RIGATONI VODKA rigatoni pasta in a tomato cream sauce topped with cacio ricotta	18	FARFALLE ALLA FRANCESCO bowtie pasta, homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts	21
ORECCHIETTE CON RAPINI ear shaped pasta, broccoli rabe, touch of anchovy, garlic and extra virgin olive oil	19	BUCATINI AMATRICIANA tubular spaghetti, pancetta (italian bacon), fresh basil, hot pepper flakes and plum tomato sauce	20
RAVIOLI DI PAZZI homemade cheese ravioli with choice of any sauce		PENNE ARRABBIATA penne pasta in a spicy plum tomato sauce	18
GNOCCHI TOSCANO homemade gnocchi sautéed with crumbled sausage, spinach, and mushroom in a vodka sauce	25	GAMBERI E BROCCOLI linguine pasta, shrimp and broccoli sautéed in a light cherry tomato sauce	26
SPAGHETTI CACIO E PEPE Pecorino Romano and Cracked Black Pepper	18	LINGUINE ZUPPA DI PESCE mussels, clams, shrimp and calamari served over linguine pasta with your choice of garlic & oil or light cherry tomato sauce substitute risotto	38 42

ADD: 5oz salmon 12 | shrimp 3/each | 5oz filet 12 | meatballs 7 | chicken 5 | sausage 5

ENTREE

POLLO PARMIGIANA lightly breaded and topped with tomato sauce and mozzarella cheese, served with penne marinara	28	CIOPPINO italian fish stew with mussels, clams, shrimp, and calamari served with garlic crostini	36
POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach	26	SALMONE wild caught salmon white wine lemon roasted potatoes and vegetables	32
POLLO LIMONE sautéed in a white wine lemon sauce, served with vegetables	26	BRACIOLE CON RIGATONI filet mignon rolled with prosciutto cotto, provolone cheese, and a breadcrumb mixture, baked in a red sauce served with rigatoni pasta	38
POLLO MARSALA sautéed with mushrooms in a marsala wine sauce, served with potatoes	26	PENNE E MELANZANE ALLA PARMIGIANA eggplant parmigiana served with a side of penne marinara	24
VEAL CHOP MILANESE Bone-In Breaded and Pan Fried Arugula & Balsamic Glaze	48	SKIRT STEAK TAGLIATA balsamic marinated skirt steak porcini mushroom risotto topped with arugula, white truffle oil and grana padano	42

catering menu

<i>antipasti</i> APPETIZERS	HALF PAN	FULL PAN
BRUSCHETTA toasted crostini topped with fresh tomatoes, red onion, basil, garlic and extra virgin olive oil (12 half/24 full)	26.00	50.00
ARANCINI mini rice balls, stuffed with ground sirloin beef, veal and peas, lightly battered and fried (20 HALF/40 FULL)	40.00	80.00
CALAMARI DORATI lightly battered and fried calamari	55.00	110.00
GRIGLIATA MISTA grilled calamari, octopus and roasted red peppers in a balsamic vinaigrette	65.00	125.00
POLPETTE mini ground sirloin meatballs in marinara sauce (30 half/60 full)	45.00	90.00
ZUCCHINI PAZZI sauteed zucchini cakes with marinara sauce (12 half/24 full)	36.00	72.00
INVOLTINI DI MELENZANA eggplant rolls stuffed with fresh ricotta cheese (12 half/24 full)	42.00	82.00
BAKED CLAMS clams breaded with parmigiano reggiano cheese, parsley and garlic (6 half/12 full)	14.00	28.00
TAVOLATA prosciutto di parma, sopressata, assorted imported cheeses, olives and roasted red peppers	48.00	96.00

insalate SALADS

all dressings are served on the side

MELA hearts of romaine, granny smith apples, cranberries, walnuts, gorgonzola cheese and mela balsamic	38.00	74.00
CAPRESE sliced tomato, fior di latte mozzarella, fresh basil, roasted red peppers, olives and house balsamic	36.00	72.00
CHOPPED chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese and house vinaigrette	38.00	74.00
CAESAR hearts of romaine, croutons, shaved parmigiano reggiano and caesar dressing	36.00	72.00
MISTA mixed greens, cucumber, tomato, red onion, oilives and house vinaigrette	36.00	72.00
ARUGULA baby arugula with shaved parmigiano reggiano, cherry tomatoes and extra virgin olive oil	37.00	73.00
TOSCANA mixed greens, cucumber, tomato, red onion, cannellini beans, olives, croutons, provolone cheese and house vinaigrette	37.00	73.00
ANTIPASTO hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone cheese, mozzarella cheese and house vinaigrette	38.00	74.00

catering menu

<i>entrées</i> ENTRÉES	HALF PAN	FULL PAN
all entrées are served a la carte	12	24
POLLO VESUVIO white wine, green peas and fresh herb sauce	66.00	130.00
POLLO PARMIGIANA lightly breaded, topped with tomato sauce and mozzarella cheese	72.00	140.00
POLLO FRANCESE dipped in egg batter, sautéed in a white wine lemon sauce	72.00	140.00
POLLO LIMONE sauteed in a white wine lemon sauce	66.00	130.00
POLLO ALLA MARSALA sauteed with mushrooms in a marsala wine sauce	72.00	140.00
POLLO ALLA CACCIATORE sauteed with mushrooms, peppers, kalamata olives and onions in a light tomato sauce	72.00	140.00
VEAL veal prepared any style: al forno, parmigiana, francese, limone, marsala or cacciatore	90.00	180.00
SAUSAGE & PEPPERS italian sausage sautéed with red and green peppers in garlic and extra virgin olive oil	46.00	92.00
MELENZANA ALLA PARMIGIANA pan fried eggplant, layered with marinara and mozzarella cheese	50.00	98.00

primi piatti PASTA

CHOOSE A PASTA... spaghetti, penne, rigatoni, orecchiette, farfalle, tagliatelle, bucatini, linguine, *ravioli, gnocchi, cavatelli are available upon request		
CHOOSE A SAUCE...		
PUMMAROLA imported italian plum tomato, fresh basil, garlic, onion and extra virgin olive oil	48.00	92.00
VODKA tomato cream sauce topped with cacio ricotta	48.00	92.00
RAPINI broccoli rabe, touch of anchovy, garlic and extra virgin olive oil	50.00	98.00
BOLOGNESE ground sirloin beef, pork and veal sautéed with carrots, celery, peas, onions, garlic and tomato sauce	52.00	100.00
ALLA FRANCESCO homemade pesto sauce, sun dried tomatoes, goat cheese and walnuts	52.00	100.00
AMATRICIANA pancetta (italian bacon) fresh basil, hot pepper flakes and spicy plum tomato sauce	50.00	98.00
ARRABBIATA spicy plum tomato sauce	48.00	92.00
LASAGNA choice of cheese, meat or vegetable	52-58	100-114
VONGOLE Littleneck clams sautéed in choice of white wine garlic or cherry tomato sauce	MKT	MKT
ZUPPA DI PESCE Mussels, Clams, Calamari and Shrimp sautéed in choice of white wine garlic or cherry tomato sauce	MKT	MKT

contorni SIDES

RAPINI broccoli rabe and fresh garlic sautéed in extra virgin olive oil	40.00	78.00
ROASTED POTATOES roasted seasoned potato	32.00	62.00
MIXED SEASONAL VEGETABLES sauteed with fresh garlic and extra virgin olive oil	36.00	70.00

catering menu



ALL CATERING ORDERS ARE SERVED WITH OUR HOMEMADE BREAD

sandwich BASKETS serves 16-20

each basket contains 8 sandwiches and chips 88.00 | add 9.00 for each additional sandwich

PESTO grilled chicken, fresh mozzarella and tomato topped with pesto sauce
PARMA prosciutto di parma, fresh mozzarella, arugula, tomato and extra virgin olive oil
SUBMARINE ham, sopressata, provolone, lettuce, tomato and vinaigrette
POLPETTE ground sirloin meatballs, tomato sauce and provolone cheese
BURRATA MILANESE breaded chicken, buurrata cheese, arugula, roasted red peppers and balsamic glaze
POLLO PARMIGIANA breaded chicken breast topped with tomato sauce and provolone cheese
POLLO GRIGLIATO grilled chicken breast, lettuce, tomato with mayo or extra virgin olive oil
MELENZANA pan seared eggplant parmigiana with a light red sauce
GRILLED CAPRESE mozzarella, bruschetta tomato with pesto sauce

service ITEMS

FULL HEATING KIT reusable rack pan with 2 sternos	PLASTIC SERVING FORK & SPOON SET
SINGLE-USE CANNED HEAT	TABLEWARE SETUP FOR 10 plastic ware, plates and napkins

desserts

MASSA FRITTA CON NUTELLA half Pan • full Pan fried dough topped with nutella	TIRAMISU half Pan • full Pan layers of lady finger cookies dipped in espresso coffee liquor, mascarpone cheese and topped with cocoa powder
CHOCOLATE CAKE chocolate layered cake	

We reserve the right to correct printing errors. Prices subject to change without notice. No checks please. 4/19

pazzi di pizza

WOODFIRE



OPEN FOR
LUNCH & DINNER

PRIVATE PARTIES
AVAILABLE!

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