



PAGA POCO MANGIA BENE

INSALATE

INSALATA MISTA | 8

share it family style | 7ea

SHAVED FENNEL & GREENS | 9

with aged parmigiano, lemon, & evo

INSALATA CAPRESE | 11

ripe red tomatoes, basil and fresh mozzarella di bufala with e.v. oil

INSALATA PISTICCI | 12

a tall bed of baby spinach, with pancetta and crisp roasted potatoes

ANTIPASTI

ROASTED GARLIC BREAD | 7

whole cloves roasted until sweet, spread over ciabatta

add warm goat cheese | +2

STEAMED ARTICHOKE | 10

served with a velvety dip of lemon and extra virgin oil

OLIVE AND CHEESE BOWL | 10

gourmet olives & aged cheeses imported from southern Italy

GRILLED EGGPLANT | 11

topped with ricotta di bufala & fresh mozzarella, in pomodoro sauce

VEGETABLE CECI | 12

grilled squash medallions, mozzarella di bufala and warm chickpea purée

meal size with grilled portobello | +4

FRESH STEAMING MUSSELS | 13

in tomato & basil or white wine & parsley meal size portion | +2

LA BUONA PASTA

LA SPAGHETTATA | 10

share a big bowl with your amici | 9
add meatballs | +4

PROSCIUTTO E SPINACI | 13

spaghetti tossed with prosciutto and baby spinach in garlic and oil

ORECCHIETTE BROCCOLI RABE | 13

bitter greens, garlic, and peperoncino add spicy sausage | +4

PENNE PISTICCI | 15

in a yellow and red vine tomato sauce with chunks of homemade mozzarella

TUSCAN BEAN RAVIOLI | 15

stuffed with cannellini beans and ricotta, in a light tomato-cream sauce

FETTUCINE AI FUNGHI | 16

homemade fresh fettucine tossed with a trio of warm, earthy mushrooms

MALTAGLIATI WITH RICOTTA, SPINACH AND LAMB | 16

juicy lamb ragu over flat pasta with baby spinach and fresh ricotta

MICHAEL'S PASTA | 17

fresh cavatelli, baby squashes and spinach tossed in light tomato and topped with aged caciotta

SECONDI PIATTI

MEATBALLS w/POLENTA | 14

homemade meatballs in a steaming tomato sauce with baked polenta

VEGETARIAN'S DELIGHT | 15

farm fresh kale and a medley of mushrooms, over baked polenta

FREE RANGE CHICKEN BREAST GRILLED IN SAGE | 17

topped with a bed of baby greens and chopped plum tomatoes

GRILLED SALMON FILET | 19

served medium rare with roasted tomatoes and sautéed greens

BLACK ANGUS SKIRT STEAK | 22

seared on the grill with watercress salad and roasted potatoes

CONTORNI

CREAMY POLENTA | 7

with melted provolone cheese

BRAISED GREENS | 7

ask us what's in season!

ROSEMARY POTATOES | 6

ZUPPE

MINISTRONE | 7

make it a filling meal portion | +2

ZUPPA DEL GIORNO | PA

Gluten Free Available, please ask
Visa, MasterCard, Discover Only



**Pisticci Full Circle Farm is located
30 miles north of New York City.
We handgrow organic produce for
our restaurant and farm stall
and we build rich compost with
everything that's left, making us
quite proudly "Table to Farm."
Pisticci is committed to growing
community with food that is healthy,
yummy, and good for our planet.
Buon Appetito**

**PISTICCI | EST. 2002
WWW.PISTICCINYC.COM**