

LUNCH

APPETIZERS

ANTIPASTI

Prosciutto, Cacciatore,
Assorted Cheese, Mixed Olives,
Grilled Zucchini, Eggplant &
Red Peppers *14 per person*

CALAMARI FRITTI

Fried Calamari,
Roasted Tomato & Garlic Aioli
& House-Made Tzatziki *16*

CALAMARI ALLA GRIGLIA

Grilled Calamari,
Sautéed Spinach,
Heirloom Cherry Tomatoes,
Red Onion & Balsamic Glaze *16*

POLENTA FRIES

Fried Polenta, Pesto Aioli
& Pecorino *12*

BURRATA

Semi-Soft Italian Cheese, House-
Made Tomato Conserva,
Pea Shoots & Sweet Pea Purée *16*

SPIDUCCI

Lamb Skewers, Red Pepper Purée,
Mint & Rosemary *14*

POLPETTE DI GRANCHIO

Panko Crusted Crab Polpette &
Smoked Paprika Aioli *14*

TRUFFLE AIOLI FRIES

Hand-Cut Fries, Truffle Aioli
& Parmigiano *10*

ZUCCHINI

Marinated Grilled Zucchini,
Seasonal Beans, Sweet Pea Purée
& Goat's Cheese *14*

VEGETARIAN DISHES

18% GRATUITY WILL BE PLACED
ON GROUPS OF 12 PEOPLE OR MORE

PIZZA

DIAVOLA

Tomato Sauce, Fior di Latte, Spicy Chili Oil & Hot Soppresata *16*

PIZZA DI PROSCIUTTO E BURRATA

Heirloom Cherry Tomatoes, Prosciutto, Arugula & Burrata *24*

PIZZA DI MORTADELLA

Fior di Latte, Fresh & Crispy Mortadella, Honey
& Pistacchio Ricotta *18*

MARGHERITA

Tomato Sauce, Fior di Latte, Parmigiano & Fresh Basil *14*

PIZZA CON PANCETTA E PATATE

Pancetta, Potatoes, Pickled Red Onions & Mascarpone *18*

QUATTRO FORMAGGI E FUNGHI

Smoked Provolone, Parmigiano, Mascarpone,
Fior di Latte, Mushroom Medley & Truffle Oil *20*

'SANGWICHES'

HOUSE-MADE BEEF BURGER

Sharp Cheddar, Caramelized Onions, House-Made Pickles,
Red Pepper Purée & Arugula on Bap Bun *22*

IL CAPITANO

Ricotta Cheese, Prosciutto, Arugula & Heirloom Cherry
Tomatoes on House-Made Pane Pizza *20*

THE WHOLEY COW

NY Striploin Steakettes, Sautéed Mushrooms, Red Onions,
Smoked Provolone & Garlic Aioli on Brioche Bun *18*

THE SLOPPY GIUSEPPE

House-Made Bolognese Sauce & Burrata on Kaiser Bun *22*

THE CLUCKER

Grilled Chicken, Apple Slaw & Roasted Hot Pepper Aioli
on Kaiser Bun *17*

THE OG

House-Made Porchetta, Rapini, Mushrooms, Roasted Red
Pepper Sauce & Arugula on Kaiser Bun *16*

CHOICE OF HAND-CUT FRIES OR MIXED GREEN SALAD

PASTA

CANESTRI

Fagoli, Vegetable Brodo & Pecorino *16*

RIGATONI AL FORNO

Calabrese Sausage, Heirloom
Cherry Tomatoes, Spicy N'duja,
Basil & Parmigiano *18*

PAPPADELLE

Wild Boar Ragù *22*

GNOCCHI

Pomodoro *14*
Quattro Formaggi *16*

FETTUCCINE

Wild Mushroom Sauce & Truffle Oil *18*

ADD BURRATA \$8
GLUTEN-FREE PASTA, ADDITIONAL \$4

SALADS

CAPRESE

Fior di Latte, Roasted Beets,
Heirloom Tomatoes, Arugula,
Basil & Balsamic Glaze *14*

GRILLED ROMAINE HEARTS

Bagna Càuda, Crispy Pancetta,
House-Made Croutons
& Garlic Aioli *16*

ARUGULA

Poached Pear, Gorgonzola,
Candied Pecans
& Honey Balsamic *14*

BABY KALE

Quinoa, Roasted Squash,
Goat's Cheese, Dried Cranberries
& Honey Balsamic *14*

ADD CHICKEN, SPIDUCCI OR STEAKETTES \$6

PORCELLO
– *Cantina* –
RESTAURANT & BAR