

Vallozzi's

PITTSBURGH

MOZZARELLA BAR

PROSCIUTTO | Parma, speck, cotto, house giardiniera 15

SALUMI | artisanal trio 15

BUFFALO | ricotta, creamy, smoked 14

FORMAGGIO | daily selection, spiced nuts 15

BURRATA | marinated olives 13

MARINATED OLIVES | red cerignola, Castelvetro 6

ANTIPASTI

GRILLED OCTOPUS | smoked potato, pickled red onion, radish, chili oil 14

ARANCINI | fried risotto, buffalo mozzarella 10

SHISHITOS | lemon, oil, Parmigiano-Reggiano 9

PIZZA CARNE CRUDO | beef carpaccio, rosemary, mozzarella, truffle, Parmigiano-Reggiano, arugula 19

TUNA PIZZA* | tartare, capers, tomatoes, artichokes, olives 22

SHRIMP COCKTAIL | jumbo shrimp, house cocktail 15

SCALLOP CRUDO* | macerated grapefruit, sea salt, olive oil 15

INSALATA/ZUPPA

PARMA | local greens, pistachio, Parmigiano-Reggiano, crispy prosciutto, lemon, evoo 10

CAPRESE | tomatoes, basil, imported mozzarella 14

CAESAR | traditional dressing 9

WATERMELON | English peas, basil, tomato, blue cheese, orange oil dressing 12

ZUPPA DEL GIORNO | daily preparation 8

EXECUTIVE CHEF | Gary Osiol

GENERAL MANAGER | Paul M. Schupp

*Indicates items that may be served raw or undercooked. All items cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

CARNE

CHICKEN SALTIMBOCCA | prosciutto, tomatoes, spinach, potatoes, asiago-cream sauce 28

VEAL CHOP* | roasted fingerling potatoes, asparagus, lemon-caper sauce 38

VEAL MARSALA | wild mushrooms, peppers, onions, pasta 32

VEAL PARMESAN | breaded veal strip, spaghetti, Grandma's sauce 32

VEAL OSSO BUCO | Parmesan risotto, gremolata 44

FILET* | garlic-whipped potatoes, cipollini, Bourbon-mushroom demi 45

PRIMI (all pastas made in house)

**gluten free pasta available*

PICI | rapini pesto, chicken confit, preserved lemon, pine nuts 24

RISOTTO DI MARE | shrimp, scallops, lobster, roasted peppers 36

SHRIMP DIAVOLO | linguini, rosé sauce, Fresno chilis 27

RAVIOLO* | braised short rib, ricotta, egg yolk, Swiss chard 25

PAPPARDELLE BOLOGNESE | slow cooked pork, beef, veal 26

RICOTTA RAVIOLI | tomato sauce, ricotta salata 18

GNOCCHI | tomato, sausage ragu, rapini 19

PESCE

CRAB CAKES | sautéed corn, melted leeks 35

GRILLED SWORDFISH | asparagus, tomato-olive tapenade 32

BARRAMUNDI* | arugula, tomatoes, crispy parmesan 28

SALMON* | dill crème fraiche, watercress, roasted mushroom 29

TUNA* | fried polenta, mashed peas, pickled fennel 36

SCALLOPS | saffron and pea risotto 36

CONTORNI

GRILLED ASPARAGUS | truffle oil, parmesan 10

SAUTEED RAPINI | tomatoes, garlic 9

SAFFRON AND PEA RISOTTO 10

ROASTED GARLIC MASH 9

HERB ROASTED FINGERLINGS 9

MEATBALLS & SAUCE 9