

## Snacks & Starters

### MEATBALLS / 14

Prime beef, pork and veal meatballs in tomato sauce with fresh basil and Parmigiano

### BUFALA FRITTA / 14

Deep fried buffalo mozzarella, cherry tomato and anchovy sauce, basil

### FRITTURA DI MARE / 16

Deep fried calamari, shrimp, eggplant, red peppers, side of marinara

### SPANISH OCTOPUS / 18

Spanish octopus, cannellini beans and garlic cream with shallot vinaigrette

### COSTATINE / 16

Braised short rib, celery root puree, carrots, cipollini, parsnips, short rib reduction

### EGGPLANT PARMIGIANA / 12

Eggplants, mozzarella, tomato sauce, basil, garlic croutons

### SUPPLÌ AL TELEFONO / 12

Pomodoro risotto, beef, mozzarella core, breaded and fried.

### ANTIPASTO EMILIANO / 20

Prosciutto, Soppressata, olives served with Gnocco Fritto

## Salads

### FRESCA / 16

Romaine, tomatoes, mixed herbs, mozzarella

### CRUDA / 14

Selection of raw crispy vegetables, arugula, hazelnuts, light lemon dressing

### BOSTON / 14

Bibb lettuce, radicchio, diced plum tomatoes, balsamic-oregano dressing

### RICCIA / 16

Red leaf lettuce, red onion, crispy pancetta, cherry tomato, gorgonzola crumble

### BURRATA / 20

Imported burrata Pugliese, fresh arugula, baby beets, sesame seeds, croutons

### CAPRESE / 18

Imported buffalo mozzarella, tomatoes, basil

Add to salads: chicken or shrimp +7  
Prosciutto +8

## Homemade Pasta

### SOCIALE SPAGHETTI / 20

Our signature Tomato-Basil

### SPAGHETTI ALLA CARBONARA / 20

Pancetta, egg yolk, Parmigiano

### FARFALLE DI MARE / 21

Butterfly shaped pasta, shrimp, mussels, calamari, clams, red mullet roe, breadcrumbs

### PAPPARDELLE AL CONIGLIO / 22

Whole wheat pappardelle, rabbit ragout, black olives

### LASAGNA ALLA BOLOGNESE / 22

Authentic ragù alla Bolognese, Béchamel

### AGNOLOTTI / 28

Chicken-pork-fontina filling with mushroom, butter sauce, truffle oil, Parmigiano

## Pizza Fritta

### MARGHERITA / 14

Our signature Tomato-Basil, mozzarella

### PROSCIUTTO / 16

Pomodoro sauce, parmigiano, arugula

### PATATE CIPOLLA / 16

Golden potatoes, chives, ricotta, onion puree, prosciutto crumb

### MUSHROOM & HERB / 16

Garlic mascarpone, mixed mushrooms, parsley, dill

### 'NDUJA IN PUGLIA / 18

Homemade spicy sausage, jalapeno, imported burrata Pugliese, honey

## Oysters

### LONG ISLAND SOUND / 3 EACH

Mild -meaty - sweet aftertaste  
Long Island

## Breads

### GNOCO FRITTO / 7

### BIANCA / 5 (extra welcome bread)

## Soups

8

### MINISTRONE

### LENTILS

## Meat & Fish

### POLLO / 28

Roasted Chicken, pan-fried polenta, mixed vegetables

### HANGER STEAK / 28

Marinated hanging tender served with onion puree, asparagus, smashed fingerling potatoes and baby carrots

### BRANZINO / 26

Branzino filet, shallots, cauliflower puree, roasted cauliflower

### SALMONE / 28

spinach puree, fresh sautéed spinach, roasted potatoes

### FILET MIGNON / 36

Smoked eggplant puree, Tuscan kale, roasted squash, rainbow carrots in red wine sauce

### THE MEATLOAF BURGER / 20

Nonna meatloaf patty (beef-pork-veal), home-baked bun, buffalo mozzarella, caramelized onions. Mixed greens or french fries

## Small Plates

9

### GREEN STRING BEANS

prosciutto crumbs and roasted garlic

### FRIED BRUSSEL SPROUTS

Sweet and spicy sauce

### POTATOES

smashed garlic fingerlings

### CAULIFLOWER

shallots

### BROCCOLI RABE

peperoncino and garlic

### SPINACH

sautéed with garlic

### FRENCH FRIES

Service included for parties of 5 or more.  
Please inform your server of any food allergies.  
Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your  
risk of food born illness.

# SOCIALE