

iNiZio

SALUMi

CHOOSE 1/11 OR 3/15

PROSCIUTTO DI PARMA

SALUMI CAPRI

SOPPRESSATA PICCANTE

COPPA PICCANTE

THE MIX two salumi + two formaggi 18

FORMAGGi

CHOOSE 3/15

CASTELROSSO 

ST. STEPHEN 

BIANCO SARDO 

STRACAPRA 

VASi

TOMATO CONSERVA 10
parmigiano, basil

GRECO 11
eggplant, feta, black olive

PEPPERONATA 13
blue crab, fennel, arugula

WHIPPED RICOTTA 12
roasted onion, rosemary

INSALATE

ARUGULA & MUSHROOM 11
crispy shallot, parmigiano

RIVA CHOPPED 12
little gem, salami, provolone

BURRATA & KALE 13
pecorino, hazelnut

BROCCOLINI CAESAR 13
pistachio, pecorino, prosciutto

ANTIpaSTi

MOMMY'S MEATBALLS 11
sage, pine nut, veal jus

CHICKEN MARSALA 15
wild mushroom, sage

STICKY PORK RIBS 13
calabrian chile, pistachio

ROASTED SCALLOPS 15
smoked bacon, apple, garlic almond

WOOD FIRED ASPARAGUS 12
garlic conserva, parmigiano, aged balsamic

PEA SOUP 8
roasted garlic, parmigiano

CRISPY ARTICHOKEs 11
black olive, lemon yogurt

CHARRED OCTOPUS 14
black olive, cherry mostarda, crispy lemon

SHRIMP CALABRESE 14
pepperoni, chile, mint

PASTA

choose 3/36

GNOCCHI 14
short rib, horseradish, kale

GEMELLI 14
braised lamb, peas, mint pesto

AGNOLOTTI 13
butternut squash, sage, gremolata

BUCATINI 13
wild mushroom, truffle pesto, hazelnut

RAVIOLI 12
pomodoro, ricotta, basil

TORTELLONI 16
king crab, edamame, calabrian chile

TAGLIATELLE 14
pork sugo, asparagus, prosciutto

SPAGHETTI 14
rock shrimp fra diavolo, spicy coppa

BIG A'S PIZZAIOLA

wood fired short rib,
long hot, spicy tomato,
pecorino
24



LE PiZZE

MARGHERITA 13
fior di latte, san marzano tomato

BIANCO VERDE 15
goat cheese, pesto, garlic almond

PEPPERONI 16
chile, oregano, mozzarella

SPICY HAM 16
garlic crema, pickled chile

QUATTRO FORMAGGI 14
tomato conserva, basil

BURRATA 17
san marzano tomato, olive dressing

CHI CHI BUFALO 16
spicy chicken, gorgonzola, "hot sauce"

PORCHETTA 17
spinach, provolone, garlic aioli

MUSHROOM & ZUCCHINI 15
truffle, fontina

SAUSAGE & PEPPERS 16
pepperonata, fennel

CUCINA PREFERITI

Allow the kitchen to prepare
you a selection of their favorites
(per person for the table)

3 COURSE 35pp
add wine pairing +15pp

5 COURSE 45pp
add wine pairing +22pp

ADD ON

prosciutto 5 baby arugula 3 white anchovy 5

EST
12.12.11