

july 4th menu

All pickups are on 07/04 by 1pm. Orders must be placed and confirmed by 07/01 by 3pm

We use only the best quality homemade, Italian, and domestic ingredients and only our own family recipes in every bite. All preparations are made on site with the help of local purveyors. Antibiotic-free, all-natural poultry and meats, fresh and/or local vegetables and seafood(when available), no preservatives or additives, no shortenings or artificial anything. Many of our selections are started, finished, or entirely cooked in our custom- built Wood-fired Oven. Allow us to help you design the menu for your special event based on your favorite flavors. Our dish sizes can feed various headcounts based on the quantity of the product as well as the combination with other elements of the order. Most "small" or "half" sized entrees can feed up to 10 people, "large" 20 people but both sizes can feed more depending on the rest of the menu chosen and who the guests will be. Place your order by following the instructions on our website and we will be in touch asap to confirm and/or clarify any questions or concerns we may have. Also feel free to call us or order in person during your next visit. Any questions please use the contact form on our site

Thanks - Angelo

antipasto platter \$100/200 homemade mozzarella, italian cheese, salami, & marinated vegetables

mozzarella caprese \$85/160 homemade mozzarella, tomatoes, basil, origano, extra virgin (+ \$12/20 for Pesto alla Genovese)

frittatine cacio e pepe \$75/150 classic roman cacio e pepe, breaded and fried

orecchiette con cime di rapa \$75/150. broccoli rabe, garlic, peperoncino, evoo
*add sausage + \$15/25

pasta caprese \$70/140 homemade mozzarella, pomodorini, basil, garlic, origano, evoo

woodfired wings \$85/170. roasted garlic buffalo chicken wings *homemade gorgonzola dip optional

salsiccia e peperoni or cime di rapa \$80/160 sweet fennel and/or spicy sausage (or some of each), peppers and onion, roasted garlic, basil, evoo
OR sauteed broccoli rabe with roasted garlic and peperoncino sott'olio

parmigiana \$90/180. our homemade breaded and fried chicken cutlets , tomato sauce, and mozzarella, basil, pecorino, evoo

string bean potato salad \$70/140 string beans, potatoes, garlic, origano

cime di rapa \$75/150 broccoli rabe, sauteed with garlic and peperoncino sott'olio

insalata di fagioli \$60/120 cannellini beans, red onion, pomodorini, garlic, red wine vinegar, evoo

caesar \$60/120 romaine, pomodorini, homemade caesar dressing, parmigiano reggiano, taralli

porchetta \$20 per lb. raw weight \$28 per lb. cooked

our signature roman-inspired pork roast. sold raw to be cooked at home (it's easy!) or cooked.
raw half is average 10-13 lbs, whole 20-26 lbs. comes with complete cooking instructions

eye round roast beef \$16 per lb. \$20 per lb cooked

the same roast beef we make for our showcase and arrosto sandwich. get it simply trimmed or
seasoned and prepped with cooking instructions to cook at your home

Sandwiches

footer-sandwiches, 3 foot minimum

porchetta broccoli rabe (roasted garlic and peperoncino sott'olio), homemade mozzarella

arrosto roast beef, homemade mozzarella, salt and pepper (pan juice and mayo)

combo italian salumi, provolone, lettuce, tomatoes, roasted peppers, origano (oil & vinegar)

crudo prosciutto or fried eggplant or chicken, homemade mozzarella, roasted peppers, basil
(balsamic & oil)

parmigiana fried chicken or eggplant, tomato sauce, homemade mozzarella, pecorino, basil

prices start at \$38 per foot, plattered

*all of our bread is fresh baked from local bakeries with natural starters and great ingredients,
delivered fresh to our front door.

sfogliatelle \$3 ea. Neapolitan- style pastry. made in the Bronx, baked fresh in-store. 6 minimum

sweets platter assortment of Italian cookies, aragostine, and sfogliatelle, priced to order

mixed berry trifle by jess \$10 ea. sponge cake, mascarpone whipped cream,
local berries, Italian and homemade jam

also available:

-fresh local bread (must pre-order)

homemade mozzarella and scamorza (must pre-order)

alta irpinia gift cards available in any denomination. pick one up today for a coworker,
neighbor or loved one.

selection of Italian groceries from olive oil to jams, tomatoes, pasta, sweets, cured meats, cheeses,
marinated veggies. etc