

easter menu

*orders must be placed no later than 3/30 for in-store pickup 4/4

We use only the best quality of homemade or 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” size entrees can feed up to 10 people, “large” 20 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. Any questions please use the contact form on our site or give us a ring during open days/hours. Thanks - Angelo

antipasti – Starters:

pizza rustica \$45 whole \$25 half

Nonna Lucia’s “Easter pie” w/ salumi and cheeses in a crispy crust

pane di cicolí \$20

Nonna Lucia’s “Sausage Bread” with slow-cooked pork and mozzarella

antipasto platter \$100/200 +

selection of homemade, italian, and domestic cheeses, salami, and marinated vegetables

mozzarella caprese \$85/170

homemade mozzarella, roasted or semi-dried cherry tomatoes, basil, origano, extra virgin olive oil (+ \$6/12 for Pesto alla Genovese)

arancini \$75/150

mini versions of our homemade fried rice balls with italian cured meats and cheeses (comes with homemade tomato sauce)

crocche di patate \$65/130

mini versions of our homemade fried potato croquettes (comes with homemade tomato sauce)

mozzarella frita \$75/140

fired mozzarella sticks made with our homemade mozzarella (comes with homemade tomato sauce)

carciofi ripieni \$12 each (minimum 3 per order)

stuffed artichokes with seasoned breadcrumbs, parmigiano, garlic, capers, lemon, and wine

funghi ripieni \$75/140

stuffed mushrooms, with sausage, vegetables, breadcrumbs (available meatless)

shrimp cocktail \$3 each (1 dozen minimum)

served with lemon and zesty cocktail sauce

frutti di mare \$23.99lb

our popular seafood salad with lemon dressing (minimum 1lb)

primi e secondi—first and second courses:

lasagne \$70/140

mozzarella, ricotta, tomato sauce, pecorino (add meat or vegetables +10/20)

parmigiana \$75/150 or rolletini \$65/130

house- fried eggplant with mozzarella, ricotta, pecorino, tomato sauce

rigatoni pomodoro \$55/110

rigatoni with our homemade tomato sauce, pecorino, basil, evoo

pasta piselli \$75/150

made with pancetta, onions, peas, and parmigiano cheese

penne alla vodka \$75/150

penne with our homemade vodka sauce with pancetta and actual vodka, great butter and cream served with parmigiano (available meatless)

polpettine \$85/170

mini versions of our popular woodfired meatballs, finished in our tomato sauce with basil and pecorino (available in large format as well)

arrosto di manzo \$100/200

our very popular roast beef, sliced and served with its natural pan juice and great extra virgin olive oil

stinco di agnello brasato \$25 ea. avg

American lamb shank, slowly-braised with vegetables, herbs, garlic, wine, and homemade stock

contorni - sides:

asparagus gratinate \$65/130

garlic, parmigiano, lemon, breadcrumbs

string beans \$65/130

roasted garlic, parmigiano, breadcrumbs

roasted potatoes \$55/110

wood-fire roasted golden potatoes with garlic and herbs OR parmigiano, garlic, and breadcrumbs

cime di rapa \$75/150

broccoli rabe sauteed with garlic and peperoncino sott'olio

piselli e funghi \$60/120

peas, mushrooms, and onions roasted in our woodfired oven

insalate - salads:

insalata della casa sm \$50 lg \$100

arugula, olives, roasted peppers, tomatoes, onion, cucumber, balsamic dressing

insalata tre colore sm \$60 lg \$120

radicchio, arugula, endive, lemon, parmigiano, pinoli, evoo

carne — meat:

porchetta \$20 per lb.

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

eye round roast beef \$16 per lb.

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

racks of lamb

\$28/lb plain \$30/lb seasoned

American Lamb. plain or seasoned with garlic and rosemary or salt and pepper

leg of lamb

American Lamb.

bone-in: \$16/lb plain \$17/lb seasoned. boneless: \$20/lb plain, \$21/lb seasoned, \$22/lb stuffed with cheese, breadcrumbs, and parsley

(add prosciutto +\$3/lb)

*seasoned with garlic and rosemary, just salt and pepper, or plain

prime rib roast \$26 per lb bone-in, \$30 per lb boneless

classic rib roast of beef, trimmed. for bone-in, the bones are cut off and tied back on. get it plain or seasoned and prepped with cooking instructions to cook at your home

spiral ham \$95 each

average 10 lbs, prepped with pineapple slices, cherries, and homemade glaze ready to bake with cooking instructions

dolci — desserts:

pastiera del grano \$45 each

homemade, traditional neapolitan-style grain and ricotta pie with citrus and vanilla

sfogliatelle \$3 each

crispy, flaky Neapolitan- style pastry. made in the Bronx , baked fresh in-store

biscotti platter \$25 per lb.

assorted imported italian cookie platter

italian colomba and

chocolate eggs

our picks for some of the best assorted Colomba cakes and Chocolate Eggs from Irpinia, Piemonte, Molise, etc. Get 'em while they last!

also available:

sugo di pomodoro , our homemade tomato sauce \$15 quart \$8 pint (make it spicy +\$1/\$2)

assorted seasonal stuffed pasta varieties available from our freezer (we suggest you pre-order or purchase ahead of time)

fresh bread from New Jersey and the Bronx (we suggest you pre-order)

homemade focaccia (pre order)

homemade mozzarella and scamorza (also should order ahead of time)

personally selected italian and domestic cured meats, cheeses, marinated vegetables, and various italian groceries from excellent extra virgin olive oils and vinegars to Italian jams, sweets, tomatoes, and all in between

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and more!