

Superbowl menu

orders must be placed by: 02/01/26 to be picked up on 02/08/26

We use only the best quality of homemade or Italian and Domestic ingredients and only our own family recipes. 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 feeds 20 but both 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. Prices subject to change based on market value and availability. Thanks – Angelo

antipasto \$100/200 +

selection of italian cheese, homemade mozzarella, salami, and marinated vegetables

mozzarella caprese \$85/170

homemade mozzarella, roasted cherry tomatoes, basil, origano, extra virgin olive oil (+ \$15 for homemade Pesto alla Genovese)

arancini \$75/150

mini versions of our homemade fried rice balls, comes with homemade tomato sauce

frittatine cacio e pepe \$75/150

classic roman spaghetti cacio e pepe, cut in finger-food sized bites, breaded and fried

crocche di patate \$65/130

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

calamari fritti \$70/140

floured, fried calamari. served with lemon and homemade tomato sauce

gamberi fritti \$4 each (1 dozen minimum)

floured/breaded, fried shrimp, served with lemon and homemade tomato sauce

gamberi cocktail \$3 each (1 dozen minimum)

served with lemon and zesty cocktail sauce

mozzarella frita \$75/150

fried mozzarella sticks made with our homemade mozzarella, comes with homemade tomato sauce

funghi ripieni \$75/140

stuffed mushrooms, with sausage, vegetables, breadcrumbs

frutti di mare \$23.99lb

our popular seafood salad with lemon and extra virgin olive oil dressing

lasagne \$65/130

mozzarella, ricotta, tomato sauce, pecorino (add meat or vegetables +15/30)

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

fried eggplant with mozzarella, ricotta,
pecorino, tomato sauce

ziti al forno \$65/130

ziti lunghi pasta, mozzarella, ricotta, tomato
sauce, pecorino (add meat or fried eggplant
+15/30)

rigatoni pomodoro \$55/110

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

penne alla vodka \$75/150

penne with our homemade vodka sauce with
pancetta and actual vodka, great butter and
cream served with parmigiano reggiano

orecchiette con rapa \$75/150

orecchiette with broccoli rabe, garlic,
peperoncino, pecorino, extra virgin (add
sausage +15/30)

polpettine \$85/170

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

costolette- alta irpinia ribs \$80/160

pork ribs roasted slowly in the wood-fired oven
with sweet and hot pickled peppers (or one or
the other), wine, garlic, oregano, and evoo

parmigiana di pollo \$90/180

our homemade breaded, fried chicken cutlets ,
tomato sauce, and mozzarella, basil, pecorino,
evoo

woodfired wings \$85/170

woodfire roasted chicken wings with: garlic
buffalo OR rosemary, garlic, parmigiano, spicy
honey, OR sweet/spicy scarpariello OR lemon,
garlic, herb

Salsiccia e peperoni \$80/160

grilled fennel or spicy sausage (or some of
each) grilled peppers and onions, roasted
garlic, basil, evoo

Salsiccia e piselli \$80/160

wood-fire roasted skinny cheese & parsley
sausage with peas, potatoes, and onions

Salsiccia e rapa \$80/160

wood-fired fennel or spicy sausage (or some of
each) with our sauteed broccoli rabe, roasted
garlic, pepperoncino

arrosto di manzo \$100/200

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

arrosto di tacchino \$100/200

our very popular roasted turkey breast, sliced
and served with its natural pan juice and great
extra virgin olive oil

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

pizza

forno a legna starting at \$16 each

our wood-fired Neapolitan-inspired Pizza will be available as it is every Sunday. check our website and social media for available menu options. we offer it cut to eat right away or uncut to reheat. get your pies uncut to throw in the oven before, during, or after the game for your guests! highly suggested to pre-order to guarantee availability. 5 pies or more, mandatory to preorder.

in teglia starting at \$20 each

our “square pizza” or focaccia cooked in the pan, available in NY style Sicilian or Marinara, many topping options to choose from, please check our pizza menu for toppings inspiration. must pre-order to guarantee availability.

panini

assorted sandwich platters

pick your favorites from our sandwich menu or let us help you decide. either cold or room temperature style sandwiches or a hot assortment to be warmed before you serve, they’re made on semolina and/or ciabatta rolls cut in half/thirds and plattered. served with optional dressings on the side. prices start at \$17 per sandwich (based on chosen varieties)

footers

cut into party--sized slices and plattered, from 3 to 8 foot sizes available. select your sandwich or sandwiches from our menu or allow us to help you decide from available meats, cheeses, and toppings. served with optional dressings on the side...prices start at \$32 per foot (based on chosen varieties)

carne crudo — meat to cook

porchetta \$20 per lb.

our signature roman-inspired pork roast. 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

dolci - desserts

fondente cookies by jess \$8 ea.

giant homemade “chocolate chip” cookies with or without toasted hazelnuts from Campania and dark chocolate. suggested to pre-order

biscotti platter \$25 per lb.

assorted imported italian cookie platter from our retail selection

sfogliatelle \$3 each

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

also available:

- sugo di pomodoro , our homemade tomato sauce. available “fra diavolo” style
- our homemade vodka sauce with pancetta , vodka, cream, butter, and our tomato sauce
- 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 pane di cicoli (sausage/lard bread, suggested to preorder)
- homemade mozzarella, scamorza and smoked 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
- alta irpinia gift cards available in any denomination. pick one up today for a coworker, neighbor, or loved one. also available to have a digital gift card QR code sent by text or email which can be purchased in-store or over the phone
- and more!

