

christmas menu

*orders must be placed by 12/18. to be picked up 12/24

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

antipasto platter \$100/200 +

selection of homemade and italian cheeses, salumi, and marinated vegetables

mozzarella caprese \$75/150

homemade mozzarella with semi-dried cherry tomatoes, basil, origano, extra virgin olive oil (+ \$12/24 for homemade Pesto alla Genovese)

arancini \$65/120

mini versions of our homemade fried rice balls with salumi, peas, and three cheeses (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 \$65/130

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

shrimp cocktail \$3 each (1 dozen minimum)

served with lemon and zesty cocktail sauce

oreganata \$4 each (1 doz minimum)

shrimp or clams, seasoned breadcrumbs, garlic wine sauce. served with fresh lemon

calamari fritti \$80/150

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

gamberi fritti \$4 each (1 dozen minimum)

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

frutti di mare \$23.99lb

our popular seafood salad with lemon dressing

crab cakes \$8 each (1 dozen minimum)

fresh jumbo lump crab, served with homemade lemon caper sauce

first and second courses

lasagne \$65/120

mozzarella, ricotta, tomato sauce, pecorino (add meat or vegetables +15/25)

parmigiana \$75/140 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

penne alla vodka \$75/140

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

spaghetti vongole \$85/160

pasta with classic “white clam sauce” made with fresh chopped clams, wine, garlic, and oil (available spicy)

cozze \$70/135

fresh pei mussels in homemade tomato sauce with basil and garlic or white wine and garlic sauce (available spicy)

baccala \$85/160

salted cod cooked with hot and/or sweet pickled peppers, garlic, wine OR in our tomato sauce

parmigiana di pollo \$90/170

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

polpettine \$75/140

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

braciòle \$95/180

our very popular pork braciòle stuffed with parmigiano, garlic, and breadcrumbs, slow-cooked in our tomato sauce

arrosto di manzo \$100/200

our very popular roast beef, sliced and served with its natural pan juice and great extra virgin olive oil (optional roasted peas/ mushrooms)

contorni - sides

brussels sprouts \$65/125

wood-fire roasted with pancetta, onions, parmigiano

gâteau di patate \$65/130

mashed yukon gold potato baked with prosciutto cotto, mortadella, smoked provola, topped with toated breadrums laced with alpeggio cheese and butter

roasted potatoes \$55/110

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

cime di rapa \$75/140

broccoli rabe, sauteed with garlic and peperoncino sott'olio

string beans \$65/120

roasted garlic, parmigiano, breadcrumbs

carne — meat

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

beef rib roast \$25 per lb bone-in, \$28 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

homemade christmas desserts by jess

homemade rainbow cookies and struffoli

sfogliatelle \$3 each

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

biscotti platter \$25 per lb.

assorted imported italian cookies from our shelves

italian christmas specialities

all of our picks for Christmas goodies have arrived from all over Italy including irpinia... panettone, pandoro, torrone, biscotti, figs, mostaccioli, etc. grab your favorite before we sell out!

also available:

sugo di pomodoro , our homemade tomato sauce. available “fra diavolo”

“white clam sauce” made Italian American style with fresh chopped clams

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 and 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

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and more!