



○ Pizza ○

Margherita 19-
Tomato, Basil, Fresh Mozzarella

Americano 18-
Tomato, Shredded Mozz

Disco Pie 20-
Pesto, Alla Vodka, Marinara,
Fresh Mozzarella

P.E.C. 22-
Pancetta, Egg, Truffle Parmesan,
Ricotta Cheese

Sausage & Broccoli Rabe 21-
Creamy Ricotta, Cherry Peppers

Diavla 22-
Calabrian Chili Tomato Sauce, Pepperoni,
Hot Honey, Burrata, Basil

Prosciutto Di Parma White Pie 21-
Sun Dried Cherries, Aged Balsamic

Buffalo Buffalo 23-
Buffalo Chicken, Buffalo Mozzarella,
Creamy Blue Cheese

Pesto 21-
Buffalo Mozzarella, Basil & Arugula Pesto,
Onions, Pistachio

Alla Vodka 21-
Sausage, Fresh Mozzarella

5 Mushroom Truffle 20-
Fontina, Provolone, Mozzarella, Pecorino

Our Artisanal 48 hour fermented dough
is made from the finest non GMO
Italian wheat milled in Naples
No Bleach No Bromate

Gluten Free Pizza
Available \$5 Additional

Toppings
\$3-
Calabrian Chili
Jalapeño
Mushrooms
Black Olives
\$5-
Pepperoni
Meatballs
Sausage
\$6-
Burrata
\$7-
Prosciutto
Dippers \$2
Ala Vodka
Jalapeño Ranch
Fonduta
Pesto

○ Antipasti ○

Brooklyn Style Fried Mozzarella 14-
Parmigiano, Marinara

Wood Fired Meatballs 16-
Creamy Basil Ricotta, Marinara

Italian Nachos 16-
Warm House Made Potato Chips, Pancetta,
Hot Vinegar Peppers, Gorgonzola Fonduta

Creamy Burrata Caprese 17-
Backyard Tomatoes, EVOO, Aged Balsamic

Calamari Fritti 19-
Spicy Marinara, Hot Vinegar Peppers, Aioli

Burrata Fritti 17-
Alla Vodka

Baked Clams Oreganata 18-
Sicilian Oregano, Lemon, Garlic & Oil

White Truffle & Fontina Arancini 14-
Red Chili Aioli, Chick Pea Puree

Crispy Brussels Sprouts 14-
Hot Honey, Marcona Almonds, Smokey Tziki

Meatball Sliders 18-
Shaved Reggiano

○ Insalata ○

Add Grilled Chicken or Chicken Milanese \$7
Add Salmon \$10, Add Steak \$16,
Add Jumbo Shrimp (3pc) \$13

Chopped Romaine Hearts 16-
Focaccia Croutons, Parmigiano Reggiano,
Creamy Rosemary Caesar

Tricolore 15-
Arugula, Radicchio, Endive, Lemon Oil, Balsamic
Reduction, Pecorino

Zuzu 18-, 16- (without meat)
Chopped Iceberg, Soppressata, Salami, Provolone,
Chick Peas, Castelvetrano Olives, Tomatoes,
Red Wine Vinaigrette

Arugula 17-
Anjou Pears, Gorgonzola, Sun Dried Cherries,
Toasted Walnuts, Balsamic Vinaigrette

○ Meat & Cheese ○

\$7- Each
Prosciutto di Parma
Soppressata di Calabria
Soppressata Dolce
Pepperoni
Mortadella
\$6- Each
Parmigiano Reggiano
Aged Provolone
Grana
Pecorino

Grand Board \$44-
An Assortment Of Our Cured Meats & Cheeses,
Served With Sardinian Flatbreads, Fig Jam,
Truffle Honey, Apple Mostarda, Olives

○ Pasta ○

Gluten Free Pasta Available \$2 Additional
Add Burrata \$6 to any pasta

Pacheri Rigatoni Alla Vodka 25-
Crumbled Sausage, Shaved Reggiano

Zitoni Bolognese 26-
Braised Beef, Pork & Sausage,
Parmigiano Fontina Fonduta

Cavatelli Salsiccia 25-
Crumbled Sweet & Spicy Sausage,
Broccoli Rabe, Pine Nuts, Pecorino

Sunday Sauce 29-
Pacheri Rigatoni, Meatballs, Pork, Veal, Sausage,
Whipped Basil Ricotta

Ravioli 22-
Fresh Tomato Sauce, Stracciatella

Zitoni Alla Zuzu 23-
Calabrian Nudja, Stracciatella, Spicy Vodka Sauce

Spaghetti Carbonara 25-
Smoked Pancetta, Pecorino, Egg

Spaghetti White Clams 28-
Littlenecks, Garlic,
White Wine, Red Chilies,
Toasted Focaccia Bread Crumbs

Penne, Chicken Caprese 25-
Fresh Mozzarella, Tomatoes & Basil

Spaghetti Al Limone 30-
Jumbo Shrimp, Asparagus,
Toasted Focaccia Bread Crumbs

○ Full Moon Calzone ○

Fresh Mozzarella 22-
Whipped Ricotta, Side Marinara

Mortadella 25
Whipped Ricotta, Pistachios

○ Entrees ○

8 Layer Eggplant Parm 26-
Spaghetti Marinara
(Limited Quantity)

Chicken Parm 27-
Spaghetti Marinara
(Alla Vodka style available upon request)

Bruschetta Chicken 27-
Breaded Cutlet, Fresh Mozzarella, Tomatoes & Basil

Chicken Milanese 27-
Arugula, Prosciutto di Parma,
Baby Heirloom Tomatoes,
Lemon, Shaved Parmigiano, EVOO, Balsamic

Salmon Scampi 32-
Asparagus & Corn Risotto

Slow Roasted Pork Chop Scarpariello 34-
Fingerling Potatoes, Roasted Peppers,
Hot Vinegar Peppers,
Sausage, Rosemary Pan Jus

Chianti Marinated Skirt Steak 38-
Truffle Parmesan Shoe String Fries

○ SIDES ○

\$6
Burrata

\$9
Toasted Garlic Broccoli Rabe
Truffle Parmesan Shoestring Fries
Asparagus & Corn Risotto
Disco Fries
Melted Mozzarella, Brown Gravy

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illnesses.
Before placing your order, please inform your server if a person in your party has a food allergy