



UNDICI

TAVERNA RUSTICA



RUMSON

INVERNO

ANNO MMXXI



GENNAIO
cavolo • cabbage



FEBBRAIO
patata • potato



MARZO
carciofo • artichoke



APRILE
asparago • asparagus



MAGGIO
fragola • strawberry



GIUGNO
pomodoro • tomato



LUGLIO
mais • corn



AGOSTO
fico • fig



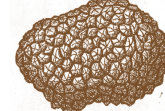
SETTEMBRE
mela • apple



OTTOBRE
fungo • mushroom



NOVEMBRE
zucca • pumpkin



DICEMBRE
tartufo • truffle

+ INSALATE +

MISTICANZA	19
<i>mixed baby greens, carrot, watermelon radish, red onion, Chianti vinaigrette</i>	
CACIO e PEPE	19
<i>little gem lettuce, fried capers, Grana Padano, Caesar dressing, breadcrumbs</i>	
CAVOLFIORE	19
<i>roasted cauliflower, caciocavallo cheese, taggiasca olives, Chianti vinaigrette, toasted hazelnut</i>	
MACCARELLO e FAGIOLI	22
<i>smoked peppered mackerel, heirloom beans, red & green onion, olives, parsley, lemon olive oil, wood oven focaccia</i>	

+ PIZZE +

ORIGINALE	22
<i>bufala mozzarella, pecorino romano, basil</i>	
BURRATA	23
<i>fresh burrata, pecorino romano, basil</i>	
SOPPRESSATA	23
<i>bufala mozzarella, hot soppressata, pecorino romano</i>	
SALSICCIA	23
<i>bufala mozzarella, sausage, sweet peppers, onions</i>	

+ ANTIPASTI +

QUINOA POLPETTE	18
<i>quinoa meatballs, onion, parsley, garlic, pecorino romano, tomato sauce</i>	
POLPO	20
<i>grilled Spanish octopus, Tuscan white beans, onion, roasted pepper vinaigrette</i>	
PROSCIUTTO	20
<i>18 month Prosciutto di Parma, pear confit, fennel, vanilla bean, honey crisp apple</i>	

+ SALUMI E FORMAGGI +

Typically served for the table in Italy

Undici's famous antipasti board, with Chef's selection of Italian meats & cheeses. Served with Cerignola olives, house roasted peppers, wood fired almonds, crostini

+ 42 +

CALAMARI GRIGLIATI	21
<i>grilled calamari, arugula, roasted pepper, black olive, spicy ceci bean puree</i>	
VONGOLE	24
<i>little neck clams, Italian tomato, oreganata breadcrumbs</i>	
PORTOBELLA MARINATO	19
<i>grilled marinated portobello mushroom, garlic, rosemary, balsamic vinegar, extra virgin olive oil, imported burrata cheese</i>	

+ PASTE +

PERCIATELLI VONGOLE	32	CHITARRA PAPALINA	30	MAFALDINE BOLOGNESE	30
<i>house made perciatelli, fresh littleneck clams, spicy tomato sauce, garlic</i>		<i>prosciutto di Parma, cremini mushrooms, fresh peas, Grana Padana crema</i>		<i>ruffled fettuccine, slow cooked meat sauce with veal, beef, pork, tomato, ricotta cheese</i>	
BUCATINI AMATRICIANA	30	ORECCHIETTE RAPINI	30	FETTUCINE SALMONE	32
<i>guanciale, tomato, white wine, onion, diavoleto chili, pecorino romano</i>		<i>broccoli rabe, Italian sausage, cannellini beans, pecorino romano, garlic, extra virgin olive oil</i>		<i>fresh salmon, local pepper purée, Grana Padana crema, lemon</i>	
SPAGHETTI BURRATA	30	RIGATONI CAVOLO NERO	30	RAVIOLI	30
<i>Italian tomato, basilico, imported burrata</i>		<i>Italian black kale, cauliflower, guanciale, Sicilian olives, Grana Padana, toasted breadcrumbs</i>		<i>house made ravioli filled eggplant parmigiana, sugo finto, ricotta salata</i>	

+ SECONDI +

POLLO RIPIENO	34
<i>Bell and Evans chicken breast stuffed with Italian ricotta & spinach, spaghetti, white wine, fresca sauce, crispy prosciutto</i>	
GAMBERONI	38
<i>jumbo sautéed shrimp, butternut squash risotto, braised radicchio, spicy Calabrese pepper oil</i>	
SALMONE	38
<i>grilled Hidden Fjord salmon filet, local heirloom cauliflower oreganata, cured Sicilian olives, Meyer lemon</i>	
BRANZINO	38
<i>baked WHOLE Mediterranean sea bass, lemon, fresh herbs, extra virgin olive oil, Italian olives, filet table side</i>	
AGNELLO	38
<i>slow braised lamb stew, root vegetables, Cannonau wine, saffron swiss chard risotto</i>	
COSTATA di MANZO	38
<i>slow braised beef short rib, slow cooked Tuscan white beans, fresh herbs, unfiltered extra virgin olive oil, gremolata</i>	
AGRO DOLCE	38
<i>center cut Pork Chop, sweet and hot peppers, onion, capers, touch of tomato, roasted potatoes</i>	

+ VERDURE +

RAPINI	13 EA.	FAGIOLI TOSCANI
<i>broccoli rabe, garlic</i>		<i>Tuscan white beans, fresh herbs, red onion, extra virgin olive oil</i>
PATATE al FORNO		CAVOLO NERO
<i>roasted red bliss potatoes, rosemary, sea salt</i>		<i>Tuscan black kale, cannellini beans, garlic, extra olive oil</i>
SPINACI		CAVOLETTI
<i>sautéed spinach, garlic, oil</i>		<i>roasted brussels sprouts, balsamic vinegar, Prosciutto di Parma</i>
PEPERONI PICCANTI		
<i>Italian hot peppers, olive oil, garlic</i>		

CHOOSE ANY THREE VERDURE

25

+ DOLCI +

TORTA di CIOCCOLATO	15 EA.
<i>chocolate tart, polenta crust, fresh cream</i>	
TORTA di FORMAGGI	
<i>homemade Nutella cheesecake, chocolate graham cracker crust, dark chocolate hazelnut brittle</i>	
NAPOLEONE	
<i>puff pastry layered with cannoli cream, whipped cream, chocolate curls, caramel</i>	
BISCOTTI	
<i>house made pistachio and chocolate walnut biscotti, with Nutella mascarpone and cannoli cream</i>	
GELATONI	
<i>house made chocolate cookie gelato sandwich: vanilla bean, pistachio, cherry vanilla</i>	
PIZZA NUTELLA	21
<i>ricotta, nutella, confectioners sugar</i>	



+ VINI AL BICCHIERE +

SPUMANTE

Jeio Prosecco N/V • Veneto	13
<i>Glera</i>	
Rallo Rosato Frizzante N/V • Toscana	13
<i>100% Sangiovese</i>	
Cascina Vinicola Zonin Sparkling Rosé N/V • Sicilia	13
<i>Nerello Mascalese</i>	

BIANCHI

Il Giro di Vino Pinot Grigio 2020 • Veneto	13
<i>100% Pinot Grigio</i>	
Pala Vermentino di Sardegna I Fiore 2020 • Sardegna	13
<i>100% Vermentino</i>	
Prodigo Sauvignon Blanc 2020 • Friuli-Venezia Giulia	13
<i>100% Sauvignon Blanc</i>	
Buglioni Musa Lugana 2020 • Veneto	14
<i>100% Trebbiano di Lugana</i>	
Cantina Terlano Pinot Bianco 2020 • Trentino Alto-Adige	16
<i>100% Pinot Bianco</i>	
Matteo Correggio Roero Arneis 2020 • Piemonte	17.5
<i>100% Arneis</i>	
Benanti Etna Bianco 2019 • Sicilia	17.5
<i>100% Carricante</i>	

ROSATI

Rallo Blush Rubicone Rosato 2020 • Emilia Romagna	13
<i>100% Sangiovese</i>	
Murgo Etna Rosato 2020 • Sicilia	12
<i>100% Nerello Mascalese</i>	
Feudi Branciforti dei Bordonaro Rosato 2020 • Sicilia	13
<i>Nero d'Avola e Merlot</i>	

Oddero United Vines PRIDE Rosato 2020 • Piemonte	16
<i>100% Nebbiolo</i>	

ROSSI

Sommelier Selection

Buglioni Valpolicella Classico Superiore l'Imperetto 2017 • Veneto 13 Gls / 39 Btl
50% Corvina 20% Corvinone 25% Rondinella 5% Croatina
Notes of ripe red fruit, a dry red wine, which cuddles and fills the mouth. Deep ruby red color. Distinct and elegant aroma of black cherry, spices and vanilla. Round in the mouth, velvety and harmonic. Aged in oak barrels for twelve months.

Il Giro di Vino Cabernet Sauvignon 2019 • Veneto	13
<i>100% Cabernet Sauvignon</i>	
Era Montepulciano d'Abruzzo 2019 (Organic) • Abruzzo	13
<i>100% Montepulciano</i>	
Tenuta Sette Cieli Yantra 2018 • Toscana	16
<i>60% Cabernet Sauvignon 40% Merlot</i>	
Donna Laura Bramosia Chianti Classico 2019 • Toscana	17
<i>85% Sangiovese 15% Merlot</i>	
Paolo Scavino Barbera d'Alba 2020 • Piemonte	17
<i>100% Barbera</i>	
Tolaini Al Passo 2018 • Toscana	17.5
<i>34% Sangiovese 33% Cabernet Sauvignon 33% Merlot</i>	
Abbazia di Novacella Pinot Noir 2020 • Trentino Alto-Adige	18
<i>100% Pinot Noir</i>	
Pietro Cassina Tera Russa Vespolina 2010 • Piemonte	21
<i>100% Vespolina</i>	
Val di Suga Brunello di Montalcino 2013 • Toscana	39
<i>100% Sangiovese Grosso</i>	



+ COCKTAILS +

17

RUBI ROSA

*Lillet Rosé, Tito's,
rose water syrup, lemon peel*

LA FORZA

Tito's, muddled citrus, raw sugar

LIMONATA di MIRTILLO

*Asbury Park Distilling Co. Bourbon, blueberries,
lemonade*

MARGARITA ITALIANO PICCANTE

*Espolon Blanco Tequila, Ancho Reyes Chile, agave,
fresh lime, Calabrese salt rim*

MELAGRANATA

*Four Roses bourbon, Pama pomogranate liquor,
fresh lemon juice, orange, cherry*

FRUTTI di BOSCO FRIZZANTE / 39

*a pitcher of fresh berries, garden mint,
Rallo Frizzante Rosato, Sangria style*

BARREL SELECTIONS

18

30 day barrel aged small batch cocktails

NEGRONI

*Hendrick's, Campari,
Carpano Antica Sweet Vermouth*

BOULEVARDIER

*Journeyman Featherbone Rye, Campari,
Carpano Antica Sweet Vermouth*



+ FROSÉ +

17



*Frozen Italian Rosé
Undici's classic
recipe*



+ SPRITZ +

17

VIOLA

*creme de violette, Malfy lemon gin, prosecco
edible flower*

ROSATO

*raspberry vodka, elderflower, sparkling rosé,
fresh berries*

ZENZERO

*ginger liqueur, Q ginger beer, prosecco, lime,
candied ginger*

CAMPARI

*Campari, moscato, sparkling water,
orange slice*

APEROL

*Aperol, prosecco, sparkling water,
orange slice*

+ BIRRA +

ALLA SPINA
9

Carton Boat Beer • *Session Ale*
4.2% ABV • Atlantic Highlands, NJ

Kane Head High • *American IPA*
6.5% ABV • Ocean, NJ

Sixpoint Crisp • *Pilsner*
5.4% ABV • Brooklyn, NY

Brotherton IPA • *IPA*
6.6% ABV • Shamong, NJ

Wet Ticket Pursuing Paradise • *Mexican Lager*
4.8% ABV • Rahway, NJ

BOTTIGLIE

Peroni Nastro Azzurro • *Pale Lager*
5.1% ABV • Roma, Italy

Miller Lite • *Pilsner*
4.2% ABV • Milwaukee, WI

Anchor Steam • *California Common*
4.9% ABV • San Francisco, CA

Heineken Light • *Lager*
3.3% ABV • Amsterdam, Netherlands

Sierra Nevada • *Pale Ale*
5.6% ABV • Chico, CA

Guinness Drought Can • *Stout*
4.2% ABV • Dublin, Ireland

Duvel • *Belgian Blonde Ale*
8.5% ABV • Breedonk, Belgium