

Antipasti & Insalate

starters & salads

PARMIGIANA Zucchini and eggplant parmigiana with homemade pesto	12	RADICCHIETTA Radicchio, belgian endives, baby spinach, raisins, gorgonzola, walnuts, balsamic reduction*	14
GRATINATA Tomato au gratin and bufala mozzarella	12	From our brick oven	
CAPRESE Sliced mozzarella fior di latte, tomatoes, basil		BRUSCHETTA Made with homemade pala bread, fresh tomatoes, garlic	8
FINOCCHIETTA Mixed greens, fresh fennel, pantelleria capers, black olives, sliced orange, orange vinaigrette	11	PALA UNO Focaccia with caponatina, bufala ricotta, and 18 month aged parma ham, served on a wood board <i>For two</i>	20
PANTELLERIA Mixed greens, mozzarella, marinated cherry tomatoes, pantelleria capers, black olives, balsamic italian dressing	11	PALA DUE Focaccia with melted provola cheese and home grilled vegetables, served on a wood board <i>For two</i>	20
RUCOLINA Arugula, fresh champignons, julienned speck, aged asiago cheese, dijon mustard vinaigrette	14	PALA TRE Focaccia with assorted cold cuts and specialty cheese, served on a wood board <i>For two</i>	20

Primi Piatti

first course

GNOCCHI ROSSI Homemade gnocchi with tomato, cinnamon, and sundried tomato cream	14	ORECCHIETTE BROCCOLI Broccoli pesto, raisins and pine nuts*	14
GNOCCHI BIANCHI Homemade gnocchi with gorgonzola cream and walnuts*	16	ORECCHIETTE PESTO & RICOTTA Pesto and bufala ricotta cream*	16
SPAGHETTI TUNA Fresh tuna, marinated cherry tomatoes and eggplants	16	PAPPARDELLE AL RAGÙ Homemade ragù meat sauce	16
SPAGHETTI GIUDECCA Squid, peas and tomatoes	16	PAPPARDELLE ALLA SICULA Eggplants, peppers, anchovies, pantelleria capers, black olives, tomatoes	14

Secondi Piatti

main course

SPEZZATINO Beef spezzatino and polenta	16	TONNETTO Sliced tuna cooked in a balsamic reduction and sesame seeds, accompanied by crispy vegetables	18
SEPIE VENEZIANA Squid and peas venetian style with polenta	18	MILANESE Chicken milanese and roasted potatoes	16

*Dish contains nuts.

Pizze

classica, pala, napoletana pizzas

In Italy, pizza making is an art form. To learn it, our chefs have graduated from the Scuola Italiana Pizzaioli, Italy's finest. Their expertise will transform our genuine ingredients in a pure Italian pizza experience.

Classica "00" Italian flour, our mother dough, and its long maturation process create our secret recipe: *crispy, light and digestible.*

MARGHERITA Tomatoes, mozzarella fior di latte, basil	10	BRESAOLA RUCOLA E GRANA Arugula, bresaola, shaved grana padano cheese, tomatoes, mozzarella fior di latte	18
DIAVOLA Hot soppressata, tomatoes, mozzarella fior di latte	12	PORCINI E GRANA Bianca - Porcini mushrooms, grana padano cheese, parsley, mozzarella fior di latte	18
CAPRICCIOSA Natural baked ham, roman style artichokes, fresh mushrooms, tomatoes, mozzarella fior di latte	14	COTTO E PROVOLA Bianca - Natural baked ham, provola, mozzarella fior di latte	14
MISTO BOSCO E SPECK Mixed mushrooms, speck, grana padano cheese, thyme and tomatoes, mozzarella fior di latte	18	RIBALTA Bianca - mozzarella fior di latte, italian sausage, provola cheese, marinated cherry tomatoes, finished with extra virgin olive oil after baking	15
SALSICCIA Italian sausage, sage, tomatoes, mozzarella fior di latte	15	4 FORMAGGI Bianca - Provola, gorgonzola and grana padano cheese, mozzarella fior di latte	15
COTTO E FUNGHI Natural baked ham, fresh champignons, tomatoes, mozzarella fior di latte	13		

Pizza In Pala "Pala" is a baking method in which the dough is baked twice creating a uniquely crisp outside, soft inside. *For two people*

CILIEGINO Marinated cherry tomatoes, basil, tomatoes, mozzarella fior di latte, bufala mozzarella added after baking	28	ZOLA Bianca - Home braised radicchio, hot sopressata, gorgonzola, mozzarella fior di latte	28
NORMA Home grilled eggplant, marinated cherry tomatoes, grana padano cheese, tomatoes, mozzarella fior di latte	28	SALINA Bianca - Marinated cherry tomatoes, bufala ricotta, pantelleria capers, black olives, mozzarella fior di latte, Extra virgin olive oil added after baking	28
VERDURE Homegrilled eggplant, pepper, zucchini, radicchio, tomatoes, mozzarella fior di latte, bufala ricotta added after baking	28	TALEGGIO E ZUCCHINE Bianca - Taleggio, grilled zucchini, marinated cherry tomatoes, mozzarella fior di latte	28

Napoletana Prepared in the best Neapolitan tradition: a softer, thicker dough, baked by a fully licenced "Verace Pizza Napoletana" Master pizzaiolo in a certified brick oven. All San Marzano tomatoes are hand crushed.

BUFALA San Marzano tomatoes, bufala mozzarella and basil	15	CAPPERI E ACCIUGHE Anchovies, pantelleria capers, black olives, San Marzano tomatoes, peperoncino oil infusion, and bufala mozzarella	16
BUFALA E CRUDO 18-month aged parma ham, marinated cherry tomatoes, San Marzano tomatoes and bufala mozzarella	18	MARINARA San Marzano tomatoes, fresh garlic and oregano	9

An 18% gratuity will be added to checks for parties of 6 or more.

ribalta