

LA PIZZA & LA PASTA



CHILLED HAPPY HOUR MONDAY - FRIDAY | 5PM - 7PM

Every weekday from 5-7 p.m., enjoy summer cocktails the Italian way during our Chilled Happy Hour! Choose from a selection of 1 liter, special crafted cocktails to get you into the summer spirit.

\$35 | CARAFE OF COCKTAILS
(serves 4)



JUST
CHILLED
Summer cocktails the Italian way

INSALATA

INSALATA MISTA | 15

ICEBERG LETTUCE WITH CUCUMBER, RED ONION, BLACK OLIVE, SALUMI, PROVOLONE, AND RED WINE VINAIGRETTE

RUCOLA | 14

ARUGULA WITH SHAVED PARMIGIANO REGGIANO® AND LEMON VINAIGRETTE

INSALATA PRIMAVERA | 15

SHAVED FENNEL, ASPARAGUS, BREAKFAST RADISH, PEAS, PARSLEY, CACIO DI ROMA CHEESE, AND LEMON VINAIGRETTE

Add

ROASTED CHICKEN | 6

POACHED SHRIMP | 8

ANTIPASTI

ANTIPASTO MISTO | 18

RICOTTA-STUFFED EGGPLANT, ROASTED ASPARAGUS WITH SHAVED PARMIGIANO REGGIANO®, FIRE-ROASTED PEPPER STUFFED WITH OLIVE OIL-POACHED TUNA, MARINATED ARTICHOKE, AND BEAN PURÉE

FRUTTI DI MARE | 19

POACHED CALAMARI AND SHRIMP WITH CELERY, TAGGIASCA OLIVES, GREEN ONION, AND LEMON VINAIGRETTE

LA STELLA | 14

PIZZA WITH CHERRY TOMATO, ARUGULA, SHAVED GRANA PADANO, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM SORRENTO

SALUMI & FORMAGGI

GRANDE PIATTO MISTO DI FORMAGGI | 19

OUR CHEESEMONGER'S SELECTION OF 5 ARTISANAL CHEESES AND HOUSEMADE ACCOMPANIMENTS

GRANDE PIATTO MISTO DI SALUMI | 19

OUR SELECTION OF 6 CURED MEATS FROM EATALY'S SALUMERIA

GRANDE PIATTO MISTO DI SALUMI & FORMAGGI | 24

AN ASSORTMENT OF OUR FAVORITE 6 SALUMI AND 5 FORMAGGI AND HOUSEMADE ACCOMPANIMENTS

Classic Pairings

OLIVE MARINATE | 7

HOUSE MARINATED OLIVES

VERDURE SOTTOACETO | 7

SELECTION OF HOUSEMADE PICKLED VEGETABLES

MOZZARELLA BAR

All mozzarella served with extra virgin olive oil, sea salt, and your choice of 3 condiments

1. Choose Your Mozzarella

HOUSEMADE CLASSICA 5oz | 18

MOZZARELLA DI BUFALA 5oz | 21

BURRATA 6oz | 22

2. Choose 3 Condiments

SUNDRIED TOMATO PESTO

HOUSE MARINATED OLIVES

PISTACHIO & PARMIGIANO

REGGIANO PESTO

ROASTED ASPARAGUS

WITH SHAVED PARMIGIANO REGGIANO®

MARINATED PIQUILLO PEPPERS

Add Salumi

14 MONTH PROSCIUTTO

DI PARMA | 8

Ferrarini | Emilia-Romagna

RECLA SPECK | 7

Recla | Alto-Adige

18 MONTH PROSCIUTTO DI

SAN DANIELE | 9

Dok Dall'Ava | Friuli

SOPPRESSATA | 7

Alps | New York

LA PASTA

Pasta Secca · Italian pasta made in Napoli; served al dente

SPAGHETTONI Cacio e Pepe | 17

A CLASSIC ROMAN DISH MADE WITH PARMIGIANO REGGIANO®, PECORINO ROMANO, AND BLACK PEPPER

LINGUINE con Sugo di Mare | 26

AFELTRA GRAGNANO PASTA WITH SHRIMP, MUSSELS, TOMATO SAUCE, GARLIC, WHITE WINE, AND PARSLEY, CHILI

VESUVIO | 19

AFELTRA GRAGNANO PASTA WITH HOUSEMADE PORK SAUSAGE, CHILI FLAKE, PARMIGIANO REGGIANO®, AND BUTTER

BUCATINI all'Amatriciana | 21

AFELTRA GRAGNANO PASTA WITH TOMATO, GUANCIALE, RED ONION, CHILI FLAKE, AND PECORINO ROMANO

The best grain, bronze-extruded and dried at controlled temperatures for up to 2 days, following 400 years of tradition in Campania, Italy.

Pasta Fresca · Made at our fresh pasta counter daily

AGNOLOTTI del Plin | 25

HOUSEMADE MEAT-FILLED PASTA WITH BLACK TRUFFLE BUTTER

QUADRATI con Ricotta e Spinaci | 18

HOUSEMADE STUFFED PASTA WITH LOCAL RICOTTA AND SPINACH, FINISHED WITH LEMON BUTTER AND PISTACHIO

PAPPARDELLE con Piselli e Pancetta | 21

HOUSEMADE PAPPARDELLE WITH PEAS, PANCETTA, SPRING ONION, WHITE WINE, BUTTER, AND PARMIGIANO REGGIANO®

PASTA AL FORNO al Ragù | 17

LASAGNE WITH RAGÙ ALLA BOLOGNESE AND PARMIGIANO REGGIANO®

TAGLIATELLE con Ragù di Manzo | 23

HOUSEMADE TAGLIATELLE WITH BRISKET RAGÙ, PARSLEY, AND PARMIGIANO REGGIANO®

Every day we start from scratch to create intricate pasta shapes inspired by the rich traditions of every Italian region using simple high-quality ingredients: water, flour, and eggs.

LA PIZZA



Le Tradizionali · Original Napoli style

CALZONE | 18

TOMATO SAUCE, MOZZARELLA DI BUFALA FROM CAMPANIA, RICOTTA, AND PROSCIUTTO COTTO

MARGHERITA VERACE TSG | 17

TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM SORRENTO

COSACCA | 15

SAN MARZANO TOMATO, PECORINO ROMANO, EXTRA VIRGIN OLIVE OIL, AND BASIL

MARINARA | 14

TOMATO SAUCE, GARLIC, OREGANO, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL

Le Gastronomiche · Our chef-driven pizza selection

TARTUFO | 27

MOZZARELLA DI BUFALA FROM CAMPANIA, BLACK TRUFFLE PURÉE, AND SHAVED FRESH BLACK TRUFFLE

BURRATA | 26

BURRATA, PESTO CETARESE, LEMON ZEST, CHIVE, AND BLACK HAWAIIAN SALT

BUFALOTTA | 25

CHERRY TOMATOES, MOZZARELLA DI BUFALA FROM CAMPANIA, PROSCIUTTO DI SAN DANIELE DOP, AND ARUGULA

MORTADELLA | 24

MORTADELLA, MOZZARELLA DI BUFALA FROM CAMPANIA, TOASTED PISTACHIOS, RICOTTA, BLACK PEPPER, AND LEMON ZEST

MARGHERITA RUSTICA GASTRONOMICA | 21

SAN MARZANO TOMATO, OREGANO, GARLIC, MOZZARELLA DI BUFALA FROM CAMPANIA, EXTRA VIRGIN OLIVE OIL, BASIL, AND GRANA PADANO

Le Classiche · The original pizza Napoletana

PORCINO | 23

MOZZARELLA DI BUFALA FROM CAMPANIA, BUFALA FONDUTA, PORCINI MUSHROOMS, AND BRESAOLA

VENTURA | 21

MOZZARELLA DI BUFALA FROM NAPOLI, ARUGULA, PROSCIUTTO DI PARMA, AND GRANA PADANO

SALSICCIOTTA | 20

TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, SWEET ITALIAN SAUSAGE, AND MUSHROOMS

CAPRICCIOSA | 19

TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, PROSCIUTTO COTTO, MUSHROOMS, ARTICHOKE, AND OLIVES

MASSESE | 18

TOMATO SAUCE, MOZZARELLA DI BUFALA FROM NAPOLI, AND NEAPOLITAN SPICY SALAMI

QUATTRO FORMAGGI | 18

MOZZARELLA DI BUFALA FROM NAPOLI, GORGONZOLA, PARMIGIANO REGGIANO®, AND PECORINO ROMANO



LOW-GLUTEN PIZZA CRUST | \$2 supplement

This deliciously airy and slightly caramelized crust is made from a blend of corn, rice, and gluten-free buckwheat flours. While the dough is gluten-free, our environment is not — it is not certified for those with celiac disease.

Please inform your server of any allergies or dietary restrictions.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

VINI | WINE

SPUMANTI | SPARKLING

	GLASS	BOTTLE
PROSECCO NV Flor Veneto	12	42
TRENTO BRUT NV Cantine Ferrari Trentino	17	60
MOSCATO D'ASTI 2016 Fontanafredda Piemonte	12	42
BOLLICINE ROSE NV Serafini & Vidotto Veneto <i>Chardonnay, Pinot Noir</i>	13	46
LAMBRUSCO GRASPAROSSA "VIGNETO ENRICO CIALDINI" 2016 Cleto Chiarli Emilia-Romagna	14	49

BIANCHI | WHITES

"VESPA BIANCO" 2014 Bastianich Friuli <i>Chardonnay, Sauvignon Blanc, Picolit</i>	18	63
FRIULANO "VINI ORSONE" 2016 Bastianich Friuli	12	42
ANTHÏLIA 2016 Donnafugata Sicilia <i>Cataratto</i>	13	46
"LA MEIRANA" GAVI 2017 Brogna Piemonte	14	49
ATTEMS PINOT GRIGIO 2016 Frescobaldi Friuli	14	49
CHARDONNAY "KALEMA" 2016 Fabiana Puglia	14	49
ATTEMS SAUVIGNON BLANC 2016 Frescobaldi Friuli	14	49
BRICCOTONDO ARNEIS 2016 Fontanafredda Piemonte	13	46
VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE Fulvia Tombolini Le Marche	15	53

ROSATI | ROSES

ROSATO 2016 Polvanera Puglia Primitivo, Aglianico, Aleatico	13	46
ROSATO DI REFOSCO 2016 Bastianich Friuli	12	42
"ROSA VITTORIA" 2016 Castello di Santa Vittoria Piemonte <i>Nebbiolo, Arneis</i>	14	49
 20550 CALABRIA PESCANERA ROSATO 2017 Ippolito 1845 Calabria Greco Nero	17	60

ROSSI | REDS

CABERNET SAUVIGNON "I PERAZZI" 2016 La Mozza Toscana	14	49
"LUCENTE" LUCE DELLA VITE 2015 Frescobaldi Toscana Sangiovese, Merlot	20	70
SEDÀRA 2016 Donnafugata Sicilia <i>Nero d'Avola</i>	13	46
NEBBIOLO D ALBA 2015 Mirafiore Piemonte	14	49
DOLCETTO D'ALBA 2015  Borgogno Piemonte	14	49
BARBERA D'ALBA CLASSICO 2016 Cordero di Montezemolo Piemonte	15	53
BAROLO 2012 Borgogno Piemonte	24	84
"MARCHESE LEOPOLDO" PINOT NERO 2014 Marchese Incisa Della Rochetta Piemonte	16	56
TENUTA FRESCOBALDI DI CASTIGLIONI TOSCANA 2014 Frescobaldi Toscana Cabernet Franc, Cabernet Sauvignon, Merlot, Sangiovese	19	67
 20550 CALABRIA "GB" 2014 Odoardi Calabria <i>Gaglioppo, Magliocco, Greco Nero, Nerello Capuccio</i>	--	90

GRANDI VINI | WINES BY THE BOTTLE ONLY

SPUMANTI | SPARKLING

	BOTTLE
FIANO "SELIM" BRUT NV DeConciliis Campania	53
SPUMANTE BRUT ROSÈ Polvanera Puglia <i>Primitivo</i>	53
FRANCIACORTA "PRIMA CUVÉE BRUT" NV Monte Rossa Lombardia	63
METODO CLASSICO BRUT 2011 Parusso Piemonte	75
AGLIANICO "DUBL" 2005 Feudi di San Gregorio Campania	105
TRENTO BRUT NV Ferrari Trentino <i>Magnum</i>	120

BIANCHI | WHITES

SAUVIGNON "TURMHOF" 2016 Tiefenbrunner Trentino	60
FRIULANO "TOCAI PLUS" 2011 Bastianich Friuli	65
SOAVE "LA ROCCA" 2015 Pieropan Veneto	77
"PALEO BIANCO" 2014 Le Macchiole Toscana <i>Sauvignon, Chardonnay</i>	140

ROSSI | REDS


SYRAH 2015 Principi di Butera Sicilia	55
DONNALUNA AGLIANICO 2015 DeConciliis Campania	60
CERASUOLO DI VITTORIA 2014 COS Sicilia	66
"CALABRONE" 2011 Bastianich Friuli <i>Merlot, Refosco, Schioppettino, Pignolo</i>	84
SERRALUNGA D' ALBA BAROLO 2012 Fontanafredda Piemonte	81
CHIANTI CLASSICO 2014 Poggerino Toscana	90
BRUNELLO DI MONTALCINO 2012 Argiano Toscana	130
"MORMORETO" 2013 Castello Nipozzano Toscana	136
CABERNET FRANC "DEDICATO A WALTER" 2012 Poggio al Tesoro Toscana	150
AMARONE DELLA VALPOLICELLA "PROEMIO" 2006 Santi Veneto <i>Corvina, Corvinone, Rondinella</i>	156
"LUCE DELLE VITE" 2013 Tenuta Luce della Vite Toscana	190

BIRRA | BEER

ALLA SPINA | ON TAP


 PERONI NASTRO AZZURRO Pilsner 5.1% ABV Rome, Italy	7 / 12 fl oz
BALADIN NORA Spiced Beer 5.0% ABV Piozzi, Italy	10 / 12 fl oz
DOGFISH HEAD NAMASTE Witbier 4.8% ABV Milton, DE	8 / 12 fl oz
DOGFISH HEAD SEAQUENCH Gose 4.9% ABV Milton, DE	8 / 12 fl oz
DOGFISH HEAD FESTINA PÊCHE Peach & Ale 4.5% ABV Milton, DE	8 / 12 fl oz
DOGFISH HEAD FLESH AND BLOOD IPA 7.5% ABV Milton, DE	8 / 12 fl oz
MAINE BEER CO. LUNCH IPA 7% ABV Freeport, ME	8 / 12 fl oz

IN BOTTIGLIA | BOTTLED

 BALADIN ISAAC Wheat Beer 4.5% ABV Piozzo, Italy	12 / 12 fl oz
BALADIN SIDRO Cider 4.5% ABV Piozzo, Italy	12 / 8.45 fl oz
MORETTI LA ROSSA Dopplebock 7.2% ABV Friuli, Italy	8 / 11.2 fl oz
DOGFISH HEAD 60 MINUTE IPA IPA 6.0% ABV Milton, DE	8 / 12 fl oz
DOGFISH HEAD 90 MINUTE IPA IPA 9.0% ABV Milton, DE	10 / 12 fl oz

COCKTAILS

NEGRONI

 15/glass 55/carafe (serves 4) NEGRONI CLASSICO Campari, Carpano Sweet Vermouth, and Malfy Gin
SBAGLIATO Campari, Sweet Vermouth, and Prosecco
STRAVAGANTE Brugal 1888 Rum, CioCiaro Amaro, Campari, and Orange Bitters

SPRITZ

14/glass 50/carafe (serves 4) SPRITZ CLASSICO Aperol and Prosecco
ROSATO SPRITZ Bastianich Rosato, Solerno Blood Orange Liqueur and San Pellegrino Blood Orange Soda
LIMONATA SPRITZ Limoncello, Prosecco, Pellegrino Limonata, and Meyer Lemon

BELLINI

13/glass 48/carafe (serves 4) BELLINI CLASSICO Prosecco and Alce Nero Peach Nectar


MORA

Prosecco and Blackberry Purée
ARANCIA ROSSA Prosecco and Blood Orange Juice

CLASSICS


14/glass 50/carafe (serves 4) MONTENEGRO MULE Amaro Montenegro, Ginger Beer, Lime Juice
BLOODY MARY Tomato Purée, Square One Cucumber Vodka, McClure's Bloody Mary Mix, Fresh Horseradish & Lemon

MOCKTAILS

 SICILIAN CRUSH San Pellegrino Limonata, Ginger Beer, Blood Orange Juice	8
SEÑORA MORA Blackberry Purée, Lime Juice, Simple Syrup, Ithaca Ginger Beer	9

BIBITE TUTTE NATURALI — ALL NATURAL DRINKS

GUS SODA Dry Cola, Dry Ginger Ale	4 / 12 fl oz
LURISIA Aranciata, Chinotto, Gazzosa	5 / 9.3 fl oz
MOLE COLA Piemontese Cola	5 / 11.15 fl oz
NIASCA SPARKLING LIMONATA	6 / 8.75 fl oz
ACHILLEA FRUIT JUICE Daily selection	4 / 6.7 fl oz
PLAIN-T BLACK ICED TEA	4.50
LURISIA CLASSIC WATER	
Still	4 / 16.9 fl oz
Sparkling	6 / 33.8 fl oz

 *Vino Libero wines are made without herbicides, chemical fertilizers and with a minimal amount of added sulfites. For more info, visit our wine shop on 23rd Street.*

LA MANCIA NEGLI STATI UNITI È NECESSARIA, BISOGNA LASCIARE DAL 15% AL 20% DEL TOTALE, A MENO CHE NON SIATE STATI TRATTATI MALE, IN QUESTO CASO VI PREGHIAMO DI DIRCELO. *In the US, leaving a tip is customary, typically, 15 to 20% is sufficient. In the case where service is less than stellar, we ask that you please let us know.*