Apizza

Alimentari

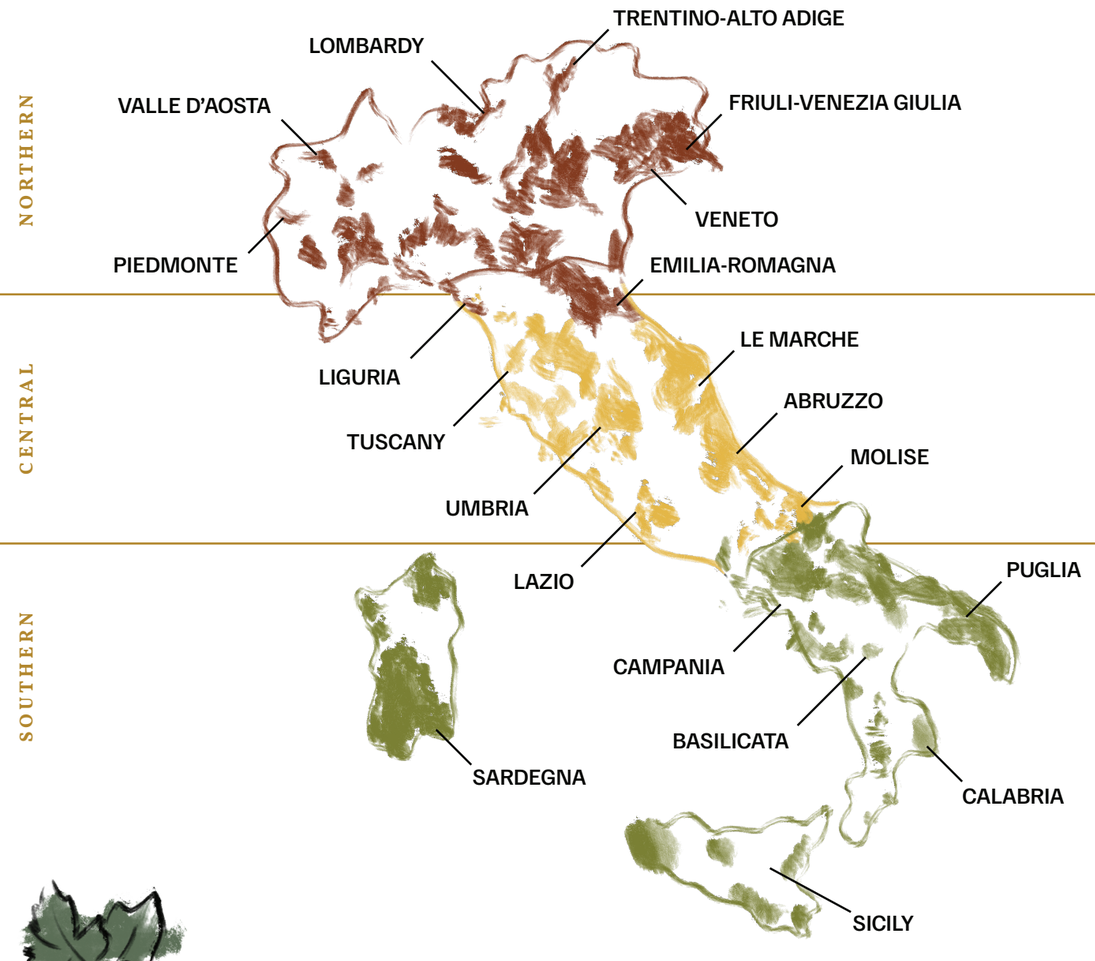
TRATTORIA

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The 20 Food and Wine Regions of Italy

ITALY: THE VINEYARD THAT CONTAINS A COUNTRY.

There is no region of Italy that doesn't make wine. It's the world's largest producer- yet most of its best grapes are virtually unknown outside of Italy. That's why we made this list: let's find you your next favorite wine.





Pasta Della Casa

Featuring both homemade fresh and artisanal bronze-die pastas from Italy's premiere regions.



NORTHERN & CENTRAL

Pappardelle Bolognese
Fresh homemade pasta, traditional beef and pork ragu, parmigiano reggiano. 25

Spaghetti alla Chitarra with Baby Meatballs
Homemade square spaghetti, pomodoro sauce, baby Abbruzzi meatballs, pecorino, fresh basil. 24

Fusilli di Funghi
Corkscrew pasta, slow-cooked mixed mushroom ragu, ricotta salata, parmigiano reggiano, fresh parsley. 25

Orecchiette con Salsiccia
Little ear pasta, braised cannellini beans, broccoli rabe, homemade sausage, parmigiano reggiano. 24

SOUTHERN

Rigatoni alla Norma
A Sicilian classic- roasted eggplant, spicy tomato sauce, ricotta salata cheese, fresh basil. 22
Add homemade fennel sausage 3

Spaghetti alla Rucola
Homemade chittara, local cherry tomato sauce, arugula, pecorino. 20

Linguine alla Nerano
Homemade pasta, baby zucchini, fresh basil, lemon, aged provolone and pecorino, Amalfi vibes. 22
Add three or five large gulf shrimp 9 | 12

Secondi

Pork Chop with Vinegar Peppers
An ode to Tra Di Noi in the Bronx's Little Italy.
Seared 14oz bone-in Duroc chop, semi-spicy vinegar pepper sauce, crispy potatoes. 36

Chicken al Mattone
"Chicken under a Brick"
Pan-seared, herb-rubbed boneless half chicken, salsa verde, crispy potatoes. 25

Prime Steak Zabuton
Peppercorn-crusted Denver steak
"The Butcher's Cut" sliced and served with a garlic chive cooks butter and crispy potatoes. 52

Risotto con Gamberi
Carnaroli rice, gulf shrimp, local corn crema, blistered cherry tomato, chive oil. 32

Contorni

Spicy Broccoli Rabe
Sautéed with garlic, Calabrian chilies, and pecorino. 10

Crispy Potatoes
Crispy potatoes w fresh herbs and pecorino. 8

Zucchini alla Scapece
Pan-fried zucchini marinated with fresh basil, garlic, vinegar, and spices. 8

Spuntini
SNACKS

Warm Olives
House marinated Italian Cerignola olives. 8

Giardiniera
"From the garden" Mix of crispy, sweet, and sour pickled vegetables. 7

Caponata Siciliana
Sweet and sour eggplant, tomato, Castelvetrano olive and caper relish, crispy crostini. 10

Antipasti

Cast Iron Focaccia
Parmigiano reggiano and herb crusted homemade focaccia with tomato jam butter, served warm. 6

Arugula FRUTTO
Gorgonzola cheese, toasted walnuts, local apples, white balsamic vinaigrette. 13

Misticanza Salad
Crispy leafy greens, roasted sunflower seeds, parmigiano reggiano, sherry vinaigrette. 12

Arancini con Mortadella
Split risotto croquette, mortadella bloom, 'nduja aioli, pistachio. 14

Shrimp Salmoriglio
Olive oil poached gulf shrimp chilled, green parsley sauce, blistered tomato, fresh horseradish, lemon. 18



From the Salumeria

Prosciutto Service
600-day Prosciutto di Parma, creamy burrata, cherry tomato bomba, crispy crostini. 19

TO COMPLEMENT

Sweet or Hot Soppressata
Salami from Calabria 10

Mortadella
Silky sausage from Bologna 9

Spicy Capicola
Dry cured pork shoulder 10

Speck
Lightly smoked ham from Alto Adige 10

Roma Pizza al Taglio
"BY THE CUT"

Our dough is a blend of local stone-ground wheat and Italian Tipo 00 flour. Fermented up to 72 hours for a light, crispy, airy rectangular crust.

Presented as 4 cuts. Cuts are 4 by 4 inches. Perfect for a shared table.



Classico
Tomato sauce, mozzarella and aged provolone cheeses, fresh basil. 12

Salsiccia
Tomato sauce, mozzarella and aged provolone cheeses, homemade sausage, broccoli rabe, vinegar peppers. 13

Crostini Romana
Extra virgin olive oil, mozzarella and aged provolone cheeses, fresh herbs, prosciutto cotto, balsamic glaze, dressed arugula. 13

Funghi
Truffle parmesan cream, roasted mixed mushrooms, mozzarella and aged provolone cheeses, fresh parsley. 13

Calabrese
Tomato sauce, mozzarella and aged provolone cheeses, Calabrian Soppressato, pecorino, stracciatella, hot honey drizzle. 13

Pizza of the Moment
An ever-changing pizza based on what's good right now. Ask your server for specifics. 13

All pizzas are finished with fresh grated pecorino and extra virgin olive oil.

Wines we Love
BY THE GLASS

There's no better companion for our food and table than these Italian beauties we've selected – delicious, unpretentious, and crafted for conversation and sharing experiences. They make everything better.



BIANCO

light-bodied

Alto Adige
Pinot Grigio
Bollini - A vibrant, well-balanced Pinot, done right. 11 | 42

Sardinia
Vermentino
Vigne Surrau - Think Sauvignon Blanc with Mediterranean minerality and salinity: fresh and bright. 12 | 46

Alto Adige
Chardonnay
St. Michael - Juicy, elegant, alpine, clean finish, lightly oaked. 12 | 46

Campania
Falanghina
Il Poggio - Southern Italy's secret white: rich, round, and adventurous- completely its own thing. 10 | 40

full-bodied

Puglia
Fiano
Li Veli - Intensely aromatic, juicy, and crisp. Southern Italy at its best. 13 | 50



ROSÉ & BUBBLES

light-bodied

Veneto
Rosé
Bardolino Classico - Light, dry, and fresh, with a strawberry vibe. 11 | 42

Veneto
Prosecco
Torresella - Extra dry, clean, light, easy bubbles. 10 | 40

Emilia-Romagna
Lambrusco
Cleto Chiarli - Fresh, fruity, semi-sweet, lightly sparkly. Served chilled. 12 | 46

full-bodied

Piedmonte
Moscato di Asti DOCG
Stella Rosa - Sweet, delicate, fruity, smooth, lightly bubbly. Low alcohol content. 12 | 46

ROSSA

light-bodied

Piedmonte
Dolcetto Riserva DOP
Pecchenino - Served chilled. Pinot Noir lovers, this is your Italian twin: Silky, fruit-forward, crushable. 13 | 50

Abruzzo
Montepulciano
Madiat - Soft, approachable, crowd pleaser. 10 | 40

Tuscany
Chianti Classico DOCG
Viticio - From the hills above Florence, a classic Sangiovese that goes great with everything. 12 | 46

Piedmonte
Barbera d'Asti
Coppo Camp du Rouss - Piedmont's perfect table wine: Juicy, smooth, bright, and extremely food-friendly. 13 | 50

Sicily
Nero d'Avola
Tenuta Regaleali - Sicily's answer to Cabernet: Elegant, savory, well-structured. 11 | 42

full-bodied

Campania
Aglianico
Riserva Janare - Think Cabernet intensity. Big, bold, and beautiful with a volcanic smoky edge. 12 | 46



Wines we Love
BY THE BOTTLE
A small but mighty list



BIANCO

light-bodied

Piedmonte
Sauvignon Blanc
Marchesi di Gresy - Piedmonte's take on Sauvignon Blanc: Leaner, more mineral, grassy, clean. 45

Sicily
Etna Bianco
Cantine Nicosia - Grown on the slopes of Mt. Etna: Volcanic minerality, vibrant, refined... 52

Veneto
Soave Classico
Vignealte - From the volcanic hills outside Venice. Dry, crisp, and lively. If you like Pinot Grigio, you'll love this. 39

Piedmonte
Arneis Roero
Vietti - An ancient Piedmonte grape almost lost to history: Uniquely balanced, persistent, worth finding. 56

Umbria
Chardonnay
Antinori Bramito - Round, elegant, lightly oaked. 64

Lombardy
Trebbiano
Zenato - White burgundy territory: textured, almond, long finish. 48

Campania
Greco di Tufo
The grape the Greeks brought to Italy: Rich, stony minerality, complex. Your new favorite white. 85

full-bodied

Lombardy
Franciacorta - organic
Pizzini - Italy's answer to Champagne: Same methods, same complexity, half the attitude. If you love champagne... 78



BOTTLED WATER

S.Pellegrino Sparkling Water 8 (1L)

Acqua Panna Still 8 (1L)

ROSSA

light-bodied

Sicily
Etna Rossa
Grows 2,000 feet high on Mt. Etna. Drinks like a lighter, more volcanic Pinot Noir. One of Sicily's most exciting wines. 52

Piedmonte
Barbaresco docg
Orlando Abrigo - The Queen of Italian wines. An expressive nebbiolo that's softer, riper, and more layered, and she knows it. 82

Tuscany
Brunello di Montalcino
Santa Giulia - Possibly Italy's greatest red. Dried cherries, leather, earth, patient, powerful, worth it. 89

Piedmonte
Barolo docg
Virna - The king of wines, the wine of kings. Robust, exuberant, and refined. The burgundy lover's barolo. 120

Tuscany
Tignanello
The Super Tuscan that started it all. A beautiful blend of Sangiovese, Cabnernet, and Cab Franc aged in French oak. Celebratory. 250

Basilicata
Aglianico
Cannetto - The South's answer to barolo and brunello. Bold, balanced, and adventurous. 56

Puglia
Primitivo
Salento - Often described as the cousin to Red Zinfandel, with Puglia personality. Juicy, sophisticated, plush. 42

Tuscany
Baby Sassicaia
Tenuta San Guido - Celebrated Super Tuscan blend of cabernet and merlot. Silky, approachable, delicious. 120

full-bodied

Spritz
LOW ABV

Aperol
Aperol, prosecco, soda. 13

Hugo
Italian vodka, elderflower, prosecco, lemon, simple syrup, mint. 13

Arancio Amaro
Rye, Amaro, prosecco, lemon. 13

Bosco
Mezcal, herbal liquor, prosecco, lime, agave. 14



Negroni Family

Classico
Gin, Campari, Anitio Sweet vermouth. 13

Rosato
Gin, Rose vermouth, Aperol. 13

Spaglioto
Campari, Sweet vermouth, prosecco. 13

Bianco
Gin, Sailor and Cocchi Aperitif. 13

Cocktails

Old/New Fashioned
Rum, rye, fig honey. 13

Vesper
Rosemary gin, vodka, Lillet, limoncello, citrus. 14

ilVolo
Reposado Tequila, Aperol, Amaro, lemon. 14

Boulevardier
Bourbon, Campari, sweet vermouth. 14

Erba Collins
Vodka, basil, cucumber, lemon. 13

Sober-Curious
NON- ALCOHOLIC

Acero Frizzante
Sparkling maple, lemon ginger, crema. 9

Mexican Coke 5

Crema Arancia
Orange, vanilla, cream, seltzer. 9

Orto Rosso
Strawberry, basil, lemon, seltzer. 9

a'Siciliana Sparkling Sodas
Limonata, Mandarino Orange, or Pomegranate. 6

Beer

DRAFT

Peroni Nastro Azzurro - *Lager, Italy.* 7
Talea Al Dente - *Italian-Style Pilsner, Brooklyn NY.* 7
Wayland Weissbier - *Hefeweizen, Buffalo NY.* 7
Prison City Cream Ale - *Cream Ale, Auburn NY.* 8
von Trapp Vienna - *Austrian-Style Lager, Stowe VT.* 7
Grimm Artisanal Ales Wavetable - *IPA, Brooklyn NY.* 8



BOTTLES AND CANS

Carlsberg - *Pilsner, Denmark.* 7
Miller Lite - *Pilsner, USA.* 5
Modelo Especial - *Pilsner/Lager, Mexico.* 6
Wayland Future Ghost - *NEPA/Hazy, Buffalo NY.* 8
Prison City Mass Riot - *NEIPA/Hazy, Auburn NY.* 9
Baladin L'ippa - *IPA, Piedmonte, Italy.* 12
Critz Farms Double Vision - *Cider, Cazenovia, NY.* 7
Athletic Beer Co. - *Non-Alcoholic, Milford CT.* 6



Martini Service
Sometimes you want it, sometimes you need it.



-SIZES-

Mini 8 **Classic** 15

-STYLES-

Extra Dry **Dry** **Dirty**

Perfect
Sweet & Dry vermouth

50/50
½ vermouth, ½ spirit

-LIQUORS-

Vodka
Verita
Tito's
Ketel One
Grey Goose +2

Gin
Beefeater
Bombay Sapphire
Engine Italian
Hendrick's +2

-GARNISHES-

Twist **Olives** *Queen* *Blue Cheese Stuffed* **Pearl Onion**

Espresso Martini
Vodka, House Espresso, Borgetti Liquor. 15