

Macello

Cucina Di Puglia

Assaggini/ Hot

~Cooked in our Wood Burning Oven~

COZZE RIPIENE

Stuffed Mussels 13

VONGOLE GRATINATE

Baby Clams au Gratin 13

CALAMARI RIPIENI

Stuffed Calamari 13

GAMBERI ORIGANATI

Oregano Shrimp 17

COZZE E VONGOLE SCOPPIATE

Steamed Mussels & Clams with

White Wine Sauce 18

CALAMARI FRITTI OR ALLA GRIGLIA

Fried OR Grilled Calamari 14

POLPO ALLA GRIGLIA

Grilled Octopus 18

GRIGLIATA MISTA

Grilled Shrimp, Calamari & Octopus, served over sautéed rapini and cannellini beans 26

SALSICCIA BARESE

Pork Sausage, served over Fava Bean & Swiss Chard Puree, Red Wine Reduction 14

UCCELLETTI 14

MELANZANE AL CARTOCCIO

Stuffed Eggplant 13

CARCIOFI RIPIENI

Stuffed Artichokes 13

Insalata

DELLA CASA 8

Crispy Romaine Hearts With Extra Virgin, Olive Oil & Lemon, Shaved Pecorino Cheese

INSALATA SPINACI 9

Baby Spinach, Mushrooms, Pinenuts, Goat Cheese

MACELLO 9

Arugula, Cherry Tomatoes, Basil Served With Balsamic Vinaigrette & Extra Virgin Olive Oil with Shaved Pecorino cheese

INSALATA PUGLIESE 8

Cucumber, Cherry Tomato, Red Onion, Garlic Crostini, Lemon & Oil.

La Pizza

PIZZA MARGHERITA 14

Fresh Mozzarella, Tomato Sauce & Basil

PIZZA MACELLO 18

Fresh Mozzarella, Tomato Sauce, Cerignola Olives, Barese Sausage & Burrata

PIZZA PUGLIESE 18

Fresh Mozzarella, Tomato Sauce, Mortadella & Burrata

PIZZA AMERICANA 16

Fresh Mozzarella, Tomato Sauce, Sopressata, Mushrooms & Roasted Red Peppers

PIZZA BARESE 16

Fresh Mozzarella, Tomato Sauce, Artichoke, & Black Olive

PIZZA BIANCA 16

Fresh Mozzarella, Cherry Tomatoes, E.V.O.O. & Arugula

PIZZA MOLESE 16

Fresh Mozzarella, E.V.O.O, Cherry Tomatoes, Capers, Kalamata Olives, Italian Tuna, & Shaved Pecorino Cheese

PIZZA VEGETARIANA 15

Fresh Mozzarella, Carrots, Yellow Squash, Eggplant, Zucchini, Roasted Red Peppers, Shiitake Mushrooms, E.V.O.O, & Shaved Ricotta Salata

PANZEROTTO AL FORNO 13

Turnover Stuffed With Fresh Mozzarella, Basil, & Tomato Sauce (Choose Fried OR Baked)

Le Minestre

Soup of the Day MP

Italian Wedding 8

Cheese Tortellini 8

Carne/ chops & Steaks

~Cooked in our Wood Burning Oven~

LAMB CHOP CASSEROLE 40

Grilled Lamb, served over Risotto, with Potatoes, Kalamata Olives, Capers, Cherry Tomatoes, White Wine & Garlic Sauce

FILETTO DI MANZO 44

Beef Filet Tenderloin, topped with Red Wine Reduction (Served with Vegetable of the Day and Porcini Mushroom Risotto)

COSTOLETTA

SALTIMBOCCA 42

Butterflied & pounded, pork chop, topped with prosciutto, sage sautéed in white wine.

(Served with Vegetable of the Day and Porcini Mushroom Risotto)

POLLO E PATATE

AL FORNO 24

Roasted Chicken in our Wood-Burning Oven Marinated in Italian Herbs finished with White Wine Sauce

Marinaio/ From the Sea

~Cooked in our Wood Burning Oven~

CHILEAN SEA BASS 46

GAMBERONI 46

Jumbo African prawn

CATCH OF THE DAY MP

[served with shrimp risotto & vegetable of the day]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions



Contorni

Side Dishes

Sautéed Rapini 7

Sautéed Spinach 6

Roasted Rosemary Potatoes 6

Grilled/Steamed Asparagus 7

Bietole & Fava Bean Puree 6

From The Deli/ cold

PROSCIUTTO MELONE 15

Prosciutto di Parma, Cantaloupe, & Dates

TAGLIERE DI AFFETTATI

Chef Selection of Dry Meats 24

FORMAGGI MISTI 24

Chef Selection of Mixed Cheeses

GRIGLIATA DI VEGETALI 10

Grilled Vegetables, topped with Goat Cheese

VEGETALI SOTT 'OLIO 9

Zucchini, Sun-dried Tomatoes & Eggplant Marinated in Garlic, Mint & Olive Oil

CAPRESE DI BURRATA 22

CERIGNOLA OLIVES 7

Pasta & Risotto

Orecchiette

CIME DI RAPA 19

Rapini, Extra Virgin Olive Oil, Red Pepper Flake, & Garlic

BRACIOLE 24

Beef Sirloin Rolled with Pancetta, Parmesan, Pecorino, Garlic, Bread Crumbs & Parsley. Cooked in a Pomodoro Sauce.

BIETOLE VERDI & POMODORINI 18

Swiss Chard & Cherry Tomatoes

Cavatelli

AL FORNO (TIELLA) 23

Baked with a Meat Sauce, topped with Mozzarella & Parmesan

COZZE E FAGIOLI 24

Mussels with Cannellini Beans in Spicy White Wine Cherry Tomato Sauce

Trofiette

GAMBERI POMODORINI 24

Shrimp And Tomato

CRUDAIOLA 23

Fresh Tomato With Burrata And Arugula

Laganelle

SAN GIUSEPPE 24

Jumbo Shrimp, Garlic, Anchovies, Bread Crumbs, Served with Garlic Crostini

TARTUFATA 24

Truffle Paste, Barese Sausage, Shiitake & Porcini Mushrooms, finished with a touch of Goat Cheese, & Truffle Oil

Spghettini

FAGIOLINI 18

Tomato Sauce, Green Beans, Basil, & Caccio Ricotta

CON POLPO 25

Fresh Octopus, Red Onion in a Light Spicy White Wine Cherry Tomato Sauce.

Farro

AI FRUTTI DI MARE 29

Fresh Seafood & White Wine Sauce

AI FUNGHI PORCINI 24

Wild Italian Mushrooms

Risotto

ADRIATICO 29

Fresh Seafood in a Spicy Cherry Tomato Sauce

BARESE SAUSAGE AND FAVA BEAN 22

Pork Sausage, Fava Bean Puree, Red Wine Sauce

Gluten Free Pasta is available upon request!