Biga

PIZZA ARTIGIANALE

CONVIDERE

CHARCUTERIE BOARD
Prosciutto, Genoa Salami, Mortadella Di Pistachio, Grana Padano, Honey Ricotta, Gorgonzola, Olives, Walnuts, Orange Jam, Sourdough Bread $39

TRUFFLE FRIES
Shoestring Potatoes, Parmesan, Truffle Oil, Italian Parsley $12

CAESAR SALAD
Romaine Lettuce, Pan Tostao', Parmigiano, Anchovies, EVOO $18

PORTOBELLO AL FORNO
Spinach, Goat Cheese, Prosciutto, Provolone, Chilli Oil, Balsamic $15

BURRATA
Seasonal Tomato Mélange, Garlic Oil, Balsamic, Basil, Sourdough Bread $18

CARPACCIO DI POLPO
Thinly Sliced Octopus, Gremolata, Sumac, Fried Capers, Champagne Mignonette $28

MUSSELS
Chardonnay, Fennel, Basil, Calabrian Chili, Prosciutto, Sourdough Bread $18

FRITTO MISTO
Fresh Catch, Calamari, Shrimp, Asparagus, Calabrian Chili Aioli $23

WOODFIRED DATES
Italian Sausage, Bacon, Lemon, Basil, Mascarpone $13

CARPACCIO CLASICO
Beef Filet, Horseradish Cream, Arugula, Confit Mushrooms, Shaved Parmigiano, Fried Capers $26

ARANCINI DI MANZO
Risotto, Braised Beef, Fior Di Late, Romesco, Gremolata $15

POLPETTE
Veal & Beef Meatballs, Pomodoro, Pesto, Parmigiano, Sourdough Bread $17

CHICHARRÓN DE PORCHETTA
Arugula, Salsa Verde, Calabrian Chili Aioli $19

MEDITERRANEAN SALAD
Romaine Lettuce, Tomato Confit, Red Onion, Cucumber, Olives, Feta Cheese $17
Add: Catch of the Day $9 - Chicken Breast $8 - Sauteed Calamari & Shrimp $12

LAMB AND HUMMUS
Morrocan Spiced Lamb, Sumac, Chickpeas, Feta Cheese, Cucumber, Lavash Bread $18

PRIMO

PASTA AGLI O'LIO
Spaguettini, Garlic, EVOO, Parsley, Parmesan $8

RISOTTO FUNGHI
Risotto, Shiitake, Crimini & Portobello Confit, Grana Padano $13

FENNEL SALCICCIA SPAGUETTINI
Italian Sausage, Onions, Fennel, Pernod, Garlic Cream, Parsley $23

POLPETTINI PASTA
Spaguettini, Polpette, Pomodoro, Parmigiano, Basil $22

CARBONARA
Spaguettini, Guanciale, Garlic, Parmigiano, Egg $24

'NDUJA
Spaguetinni, Vodka Sauce, Ricotta, Lemon, Parsley, Chicharron de Prosciutto $26

SECONDO

ROASTED CHICKEN SUPREME
Lemon, Thyme, White Wine, Butter, Garlic, Seasonal Green Vegetables $24

BAVETTE & FRITTES
Churrasco, Shoestring Potatoes, Whiskey Mustard Cream Sauce, Chives $23

16 OZ. NEW YORK PRIME STEAK
Thyme, Butter, Garlic, Seasonal Green Vegetables $45

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

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PIZZAS

5 QUESOS
Roasted Garlic Sauce, Ricotta, Mozzarella, Provolone, Goat Cheese $21

DI CIPOLLA
Roasted Garlic Sauce, Caramelized Onions & Leeks, Chives, Crispy Onions $22

MEDITERRANEAN
Roasted Garlic Sauce, Tomate Concasse, Spinach, Olive Salad, Goat Cheese, Balsamic Reduction $24

FUNGHI LOVER
Roasted Garlic Sauce, Confit Mushrooms, Ricotta, Grana Padano, Chives $24

CHICKEN CORDON BLUE
Roasted Garlic Sauce, Chicken, Fior Di Latte, Gruyère, Applewood Smoked Ham, Pangrattato $28

ALOHA
Pomodoro, Applewood Smoked Ham, Roasted Pineapple, Red Onions, Provola Affumicata $25

SALSICCIA
Roasted Garlic Sauce, Italian Sausage, Caramelized Onions, Fennel $25

LA DIOSA 10
Roasted Garlic Sauce, Provolone, Argentinian Style Chorizo Parrillero, White Onions, Chimichurri $25

REINA II
Sesame Seed Crust, Vodka Sauce, World Champion Pepperoni, Biga Chili Crunch, Fior Di Latte $27

PERA Y GORGONZOLA
EVOO, Gruyère, Prosciutto, Candied Walnuts, Chives $26

DI PARMA
Pomodoro, Prosciutto, Mushrooms, Fior Di Latte, Provolone, Arugula, Parmigiano $24

PUTTANESCA
Pomodoro, Anchovies, Mixed Olives, Capers, Shaved Garlic, Burrata, Parsley $26

POLPETTINI
Pomodoro, Fior Di Latte, Provolone, Italian Meatballs, Pesto, Parmigiano $23

LA IBERICA
Roasted Garlic Sauce, Fior Di Latte, Red Onions, Chorizo Cantimpalo, Shaved Manchego, Parsley $24

SALSICCIA PEPERONATA
Pomodoro, Italian Sausage, Roasted Peppers & Onions, Provola Affumicata $23

MORTADELLA AL PORTAFOGLIO
Mortadella Di Pistachio, Pesto, Toasted Pistachios, Basil, Burrata $28

LA CALABRESE
Pomodoro, Soppressata, Biga Chili Crunch, Peperoncini, Mozzarella, Provolone $26

EXTRAS

VEGETABLES: *Confit Tomatoes, Confit Mushrooms, Spicy Honey, Chili Oil, Basil Pesto, Olives, Pepperoncini, Biga Chili Crunch, Pera, Caramelized Onions, Caramelized Fennel, Crispy Shallots*

MEATS: *Soppressata, Pepperoni, Mortadella E Pistacchio, Prosciutto, Italian Sausage, Chorizo Cantimpalo, Bacon, 'Nduja, Polpettini, Chorizo Parrillero, Chicken, Guanciale, Smoked Ham*

DAIRY: *Fior Di Latte, Ricotta, Burrata, Parmigiano, Provolone, Goat Cheese, Parmigiano Reggiano, Gorgonzola, Manchego, Provola Affumicata*

SAUCES: *Pomodoro, Roasted Garlic Sauce, Romesco, Ceasar, Ranch*

DOLCI

BOMBOLONI
Sourdough Mini Bites, Cardamon Sugar $10

CANNOLI SICILIANO
Honey, Ricotta, Pistachios, Vanilla Bean Syrup $13

ORANGE MOUSSE CAKE
Biscoff Cookie, Coconut, Orange Blossom Cream $13

TIRAMISU
Lady Fingers, Amaretto, Mascarpone, Valrhona Cacao Powder $16

CHOCOLATE & PISTACHIO MOUSSE CAKE
Dark Chocolate Mousse, Pistachio, Orange Blossom Cream $13

For groups of 6 people or more, a 20% service charge will be applied to the total bill.

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WINES

by the Glass

Prosecco, Antichello, Prosecco, Treviso, Italia
Moscato, Ruffino, Moscato D'Asti, Veneto, Italia
Albariño, O Fillo da Condesa, Rias Baixas, España
Chardonnay, Nielsen, Santa Barbara, California
Pinot Noir, Alma de Cattleya, Sonoma County, California, USA
Barbera D' Asti, Mauro Molino, Barbera D'Asti, Piemonte, Italia
Rhone Red Blend, Bonny Doon, Central Coast, California
Sangiovese, La Terre, Carbonile, Florencia, Italia $9

Sparkling

Moscato, Ruffino, Moscato D'Asti, Piemonte, Italia $32
Italian Sparkling, Ferrari, Trento DOC, Trentino-Alto Adige, Italia $48
Champagne Demi-Sec, Moet, Nectar, Champagne, Francia $72
Brut Rose, Villa Sandi, Venetto,Italia $32

White

Vinho Verde, Azulejo, Lisboa $28
Albariño, O Fillo da Condesa, Rias Baixas, España $32
Grüner Veltliner, Weingut Franc, Weinviertel, Austria $35
Vernaccia, Panizzi, San Gimignano, Toscana, Italia $35
Rhône White Blend, Bonny Doon, Le Cigare Volant Blanc, Central Coast, California, USA $38
Cortese, Fontanafredda, Gavi di Gavi, Piemonte, Italia $46
Chardonnay, Nielson, Santa Barbara, California $47
Godello, Bodegas Godeval, Valdeorras $49
Sauvignon Blanc, Astrolabe, Marlborough, New Zealand $45
Chenin Blanc, Les Volets, Haute Vallée de l'Aude Languedoc, France $32
Friulano, Borgo Conventi, Friuli Venezia Giulia, Italia $38

Rosé

Grenache, Daou, Paso Robles $38
Grenache & Syrah, Chateau Miraval, Miraval Rosé, Cotes de Provence, Francia $40
Pinot Noir, Alma de Cattleya, Sonoma County, California, USA $43

We offer FILTERED WATER SERVICE: STILL $3.50 / SPARKLING WATER $4.50 per bottle.
Refill $2.00

WINES

Red

Nero D' Avola, Colosi Cantine, Sicilia	$39
Pinot Nero, Panizzi, San Gimignano, Toscana, Italia	$41
Pinot Noir, Vino Dell'Amicizia, Veneto, Italia	$40
Teroldego, Foradori, Vigneti Delle Dolomiti, Trentino - Alto Adige, Italia	$44
Barbera, Mauro Molino, Barbera D'Alba, Piemonte, Toscana	$40
Sangiovese, Le Terre, Carbonile, Florencia, Italia	$41
Sangiovese, Crognolo, Tenuta Sette Ponti, Toscana, Italia	$73
Cannonau, Sella & Mosca, Cannonau Di Sardegna, Italia	$38
Rhône Red Blend, Bonny Doon, Le Cigare Volant, Central Coast, California	$40
Red Blend, Sella Antica, Red Blend, Toscana, Italia	$42
Malbec Blend, Clos de los Siete, Valle de Uco, Mendoza, Argentina	$32
Malbec, Mosquita Muerta, Mendoza	$37
Malbec, Bodegas Caro, Aruma, Valle de Uco, Mendoza, Argentina	$38
Tempranillo, Finca Torremilanos, El Porrón de Lara, Castilla y León, España	$40
SuperTuscan, Tenuta di Arceno, Il Fauno di Arcanum, Toscana, Italia	$62
Barbera, Scarpetta, Monferrato Piedmonte, Italia	$36
Tempranillo, Prima, Portia Burgos, Ribera del Duero, España	$53
Tinto de Toro, Vino Primero, Bodegas Farina, D.O. Toro, España	$43
Temprano, Dos Tierras, Badalucco de la Iglesia, IGT Sicilia, Italia	$48
Pinot Noir, Astrolabe, Marlborough, New Zealand	$63

Dessert

Vin Santo, Castello di Poppiano, Vin Santo Della Torre Grande, Toscana, Italia	$9 / $56
Recioto, Masi, Angelorum, Recioto Della Valpolicella, Veneto, Italia	$15 / $60
Sherry, Lustau, Amontillado Los Arcos, Jerez De La Frontera, Spain	$9

BEERS

Domestic

Medalla, Puerto Rico	$5
Michelob, USA	$5
Santurce Pilsner, Puerto Rico	$7
Santurce IPA, Puerto Rico	$8
Santurce Lager, Puerto Rico	$8
Old Harbour Taina, Puerto Rico	$9
Old Harbour Santo Viejo, Puerto Rico	$9
Old Harbour Coquí, Puerto Rico	$9
Santurce Cupey-DIPA, Puerto Rico	$10

Imports

Birra Moretti, Italia	$5
Heineken, Netherlands	$5
Estrella Galicia, Spain	$9
Stella Artois, Belgium	$9
Old Harbour Coquí	$9
Peroni, Italia	$8
Menabrea Blonde, Italia	$7
Menabrea Amber, Italia	$10

Cocktails

Limoncello Spritz $13
Limoncello, Prosecco, Sparkling Water, Lemon

The Hugo Spritz $13
St. Germain, Prosecco, Sparkling Water, Mint

Cucumber Thyme Spritz $12
Gin, Thyme Syrup, Lemon juice

Gin Basil Smash $12
Gin, Basil, Lemon, Sparkling Water

Mediterranean Margarita $14
Tequila Reposado, Lime, Agave, Orange Jam, Amontillado Sherry

St. Tropez $15
Le Citron Vodka, St. Germain, Lemon, Soda, Strawberry

Blue Dirty Martini $16
Vodka, Bianco Vermouth, Gorgonzola Stuffed Olive & Brine

Brown Derby $12
Bourbon, Grapefruit Juice, Honey Syrup

Drunken Monkey $11
Coconut & Spiced Rum, Coconut Cream, Pineapple, Orange, Fresh Nutmeg

Wanderlust $16
Gin, Lemon, Vanilla bean, Plum Bitters, Amarena Cherry