



Menu for the Week of May 16, 2011

STG Pizza Napoletana

900 Degree Wood Fired

Marinara

Dough Made with Caputo Flour, San Marzano Tomatoes Dop, Sea Salt, Neapolitan Oregano, Roasted Garlic, Extra Virgin Olive Oil
\$13

Margherita

Limit 73 Per Day

World Pizza Cup Winner Naples, Italy

Dough Mixed by Hand Using San Felice Flour then Proofed in Neapolitan Wood Boxes, San Marzano Tomatoes Dop, Sea Salt, Mozzarella Fior Di Latte, Fresh Basil, Extra Virgin Olive Oil
\$16

Spacca Napoli

Caputo Flour, Basil, Mozzarella Di Bufala, Sea Salt, Extra Virgin Olive Oil, Cherry Tomato
\$16

Pizza Romana

Baked in Brick Oven

One size only. Approx. 2 1/2 feet in length.
Feeds 2-5 People. Thin & Crispy Crust.
All pizzas include mozzarella. No substitutions.

Tomato Pies

Baked in Brick Oven

Original Tomato Pie with Cheese

60 Day Aged Mozzarella Base, Italian Pizza Sauce, Fresh Pinched Sausage, Neapolitan Oregano, Evoo, Sea Salt
\$17

Pizza Siciliana

Serves 2-4

Carmine

Mozzarella, Hand-Crushed Tomato Sauce, Natural Casing Pepperoni, Salami, Mushroom, Italian Sausage
\$23

Gemignani

\$36

Cherry Tomato, Cured Black Olives, Basil & Garlic

Sopressata Picante, Arugula, Parmigiano

Sweet Fig, Prosciutto, Balsamic Reduction Gorgonzola

New Yorker

Italian Pizza Sauce, 60 Day Aged Mozzarella, Chopped Garlic, Sliced Meatball, Ricotta, Natural Casing Pepperoni, Neapolitan Oregano
\$18

Bleeker Street

Mozzarella, Hand-Crushed Tomato Sauce, Prosciutto San Danielle, Wild Arugula, Piquante Peppers, Parmigiano
\$28

DiFabio

\$38

Prosciutto, Arugula, Parmigiano,

White Cream Sauce, Garlic, Meatball

Gorgonzola, Candied Pecans, Nutella, Fresh Apples, Honey

Vodka Pie

Vodka Cream, Pancetta, Parmigiano, House Made Penne, 60 Day Aged Mozzarella
\$13

Coney Island

Mozzarella, Hand-Crushed Tomato Sauce, Spicy Coppa, Calabrese Peppers, Roasted Yellow Peppers, Serranos, Aged Provolone
\$29

Bennici

\$35

Italian Pizza Sauce, Natural Casing Pepperoni, Fresh Pinched Sausage

Ricotta, Garlic, Prosciutto Crudo, Piquante Peppers, Arugula, Piave

Pesto, Caramelized Onion, Robiola Cheese, Roasted Tomatoes

Pizza Americana

Wood Fired

900°

Fire-Roasted Pulled Pork in Tamarind, Habenero and Serrano Peppers, Citrus & Tomato, topped with a Fresh Agave Nectar Cactus Salsa and Queso Fresco
\$19

Pizza Campari

Crushed Red Pepper, Mozzarella, Pancetta, Goat Cheese, Escarole, Sweet Piquante Peppers, Blood Orange Campari Reduction
\$18

Quail Egg, White Rose Potato & Chorizo

Mozzarella, White Rose Potato, Rosemary, Calabrese Peppers, Formage Blanc, Lavender Sea Salt, Quail Eggs
\$21

Italian Brick Oven

Pancetta Porcini

Wild Mushrooms, Ricotta, Porcini, Smoked Pancetta, Sea Salt, Smoked Scarmoza, Truffle Oil, Fresh Thyme
\$21

Cal Italia

Gold Medal Winner Food Networks Pizza Champions Challenge Asiago, Mozzarella, Gorgonzola, Sweet Fig Preserve from Croatia, Prosciutto di parma, Parmigiano, Balsamic Reduction
\$19

Diavola

Italian Pizza Sauce, Fior di Latte Mozzarella, Sopressata Picante, House Made Hot Pepper Oil, Shaved Piave
\$18

Antipasti

Deep Fried String Beans
\$7

Chorizo Mussels
Over Rosemary Toasted Bread in Calabrese
Tomato Cream Sauce
\$15

Customized Meatball Giganate
Our Blend of Beef, Pork & Veal
Limited Quantity Please ask Server

| | | | |
|------------------------------------|------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|------------------------------------------------------------------------|
| with Meat Sauce \$10 | with Farm Fresh Egg & Calabrese Peppers \$13 | with Procuito San Danielle, Parmigiano & Wild Arugula \$15 | with Wild Mushrooms, Robiola & Pancetta \$15 |
|------------------------------------|------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|------------------------------------------------------------------------|

Fire Roasted Bone Marrow Coppa Fondue
(Please allow 12 minutes, Serves 2-4)
\$18

Italian White Anchovy with Calabrese Peppers
\$10

Calamari Fritti
Traditional or Calabrese Style
\$12

Insalata

Mixed Greens & Apples
Apple Caesar Dressing, Calabrese Peppers,
Deluxe Crouton, Fresh Apples, Piave Cheese
\$9 (Add chicken for \$5)

Baby Spinach
Warm Organic Blackberry Honey, Mustard
Vinaigrette, Smoked Pancetta, Goat Cheese, Red
Onion, Candied Pecans
\$11

Wild Arugula
Fresh mozzarella, Olive Oil, Balsamic
Reduction, Apple Bacon, Cherry Tomato
\$10

Frisse
Visciole Cherry Vinaigrette, Roasted Red Peppers
stuffed with Goat Cheese, Spiced Calabrese
Candied Walnuts
\$10

Romaine Heart
Hearts of Romaine, House Made Croutons, Caesar
Dressing, Parmigiano, Italian White Anchovies
\$11

Sides

3 Meatballs
\$5

Smoked Pancetta, Brussel Sprouts & Sweet Potatoes
\$6

**Swiss Chard with Chorizo, Gigante
White Beans, Lemon**
\$7

Spinach Sauteed with Garlic & Chili Flakes
\$

Fries
\$5
add Truffle Oil, Gorgonzola, or
Cheddar & Pancetta for \$3

Pasta

All Pastas are House Made Fresh

Bucatini
Pork Ragu Cream sauce, Calabrese
Peppers, Ground Beef, Ottomanelli Sausage
\$19

Tagliatelle
Wild Mushrooms, Pancetta, White wine
Cream Sauce, Truffle Oil
\$20

Linguine
Clams, Mussels, Shrimp, Garlic, White Wine
Tomato Cream Sauce
\$19

Rigatoni
Pork Ragu
\$15

Kids

UNDER 12

Mac and Cheese
\$7

Baked Chicken Tenders
\$7

Penne with Tomato or Butter
\$7

Pizza Bambino
Cheese or Pepperoni
\$7

Refreshments

Fountain
Coke, Diet Coke, Fanta Orange, Dr.Pepper,
Sprite, Raspberry Tea
\$3

Bottles
Mexican Cokes, Ginger Beer, Boylan Ginger Ale,
Boylan Grape, Boylan Seltzer
\$3

*Please see our cocktail menu for full list of
beer, wine, and spirits.*