

STUZZI | SMALL PLATES

Selection of Any Three • 25 | Any Five • 40
Party Selection (6 or More) | Any Three • 10pp

*A la carte only

Crostini | Little Toasts

- Speck e Provola | 10
Speck & smoked mozzarella
- Fonduta | 12 *
Italian cheese fondue, truffles
- Funghi e Tartufo | 12
Seasonal mushrooms, fresh truffle
- Ricotta e Miele | 10
Buffalo ricotta, saffron honey
- Gorgonzola | 11
Creamy bleu cheese, fruit compote
- Zucchine e Pecorino | 10
Marinated zucchini, pecorino, balsamic
- Capresino | 11 *
Buffalo mozzarella, tomato, basil

Caldi | Hot

- Melanzane alla Parmigiana | 11/21
Baked eggplant, mozzarella, parmigiano
- Scamorza alla Griglia | 10/19
Smoked mozzarella, spicy olive tapenade
- Polpette al Pomodoro | 10
Beef meatballs in tomato sauce
- Arancini | 11
Fried rice balls, pecorino, mozzarella
- Funghi Gratinati | 12
Seasonal mushrooms, truffle, cheese sauce
- Polpettine al Limone | 10
Beef, pork, lamb lemon meatballs
- Gattoncino | 10
Potato cake, salami, mozzarella, parmigiano
- Scagliuozzi | 9
Fried semolina fritters, guanciale, parmigiano

Mare | Sea

- Calamari Fritti | 14
Crispy calamari, spicy marinara, lemon
- Vongole | 12/23
Sautéed Manila clams, lemon, croutons
- Zuppetta di Cozze | 10/19
Mussels sautéed in tomato, leek and chili broth
- Gamberetti e Ceci | 12/23
Fresh shrimp, celery, carrots, chick peas, chilies

Salumi | Cured Meats

- Prosciutto di Parma | 12
Aged 18 months
- Finocchiona | 11
Tuscan style salami with fennel seeds
- Petto d'Anatra | 12
Air dried duck breast
- Salamini di Cinghiale | 12
Cured coarse wild boar meat
- Prosciutto di Capra | 14
Air dried goat
- Cosciotto di Cinghiale | 14
Wild boar prosciutto

Formaggi | Cheese

Freschi (Fresh)

- Mozzarella Caprese Campania | 16 *
Soft buffalo's cheese, tomato, basil
- Burrata Puglia | 18 *
Creamy cow's cheese, truffles, rustic bread
- Bocconcini di Bufala Campania | 12
Buffalo mozzarella, black pepper, Laudemio
- Ricotta di Bufala Campania | 13
Balsamic honey, cranberry-raisin-walnut bread

Maturi (Aged)

~All Served with daily house made fruit compote and cranberry-raisin-walnut bread~

- Sottocenere Cow/Veneto | 12
- Gorgonzola Piccante Cow/Lombardia | 10
- Sapore del Piave Cow/Veneto | 11
- Lou Bergier Pichin Cow/Piemonte | 12
- Quadrello di Bufala Buffalo/Lombardia | 13
- Parmigiano Reggiano Cow/Romagna | 12
- Pecorino DOP Sheep/Toscana | 12
- Cacio di Roma Sheep/Lazio | 10

~Our Selection of Fine Cheeses is pasteurized and imported from Italy~

Zuppe | Soup

- Zuppa del Giorno.....11
Seasonal Soup
- Pasta Fagioli.....10
White beans, prosciutto, tomato, herbs, pasta

Insalata | Salad

- Rughetta.....10
Arugula, ricotta salata, balsamic
- Misticanza.....10
Mixed seasonal greens, tomato, balsamic
- Tartufata.....15
Endives, white anchovies, blue stilton, breadcrumbs, Truffle-prune dressing
- Songino e Uova.....16
Mache, Brussels sprouts, poached organic egg, pancetta, onion, balsamic
- 'Stuzzi'.....15
Watercress, fennel, celery, mushroom, lemon, basil, parmigiano

Pasta

• Fresh pastas are made with prime flours and organic eggs

- Penne alla Caprese.....18
Grape tomato sauce, mozzarella, basil
- Cavatelli Zucchine e Scamorza.....19
Zucchini, smoked mozzarella, breadcrumbs
- Spaghetti alle Vongole.....21
Manila clams, white wine, grape tomatoes
- Scialatielli ai Frutti di Mare•.....25
Seasonal mixed seafood, grape tomatoes, lemon zest
- Spaghettoni alla Poverello.....19
Fried egg, guanciale, black pepper, pecorino, parmigiano
- Paccheri al Ragù' Napoletano Verace.....23
Traditional 'Neapolitan' meat ragu, parmigiano
- Tagliatelle Salsiccia e Finocchione.....23
Sweet sausage, fennel, tomato, pecorino
- Pappardelle Pachino e Ricotta•.....22
Grape tomato sauce, buffalo ricotta, pancetta

Carne | Meat

- Brasato al Chianti.....28
Braised beef short ribs in Chianti, fried polenta, marrow
- Pollo alla Piastra.....23
Crispy free-range, organic half chicken, chilies, lemon
- Costoletta di Maiale.....27
Center cut Berkshire pork chop, carrots, pan jus
- Guancette di Vitello Brasato e Farro.....32
Braised veal cheeks, farro, root vegetables
- Bistecca alla Fiorentina Per Due.....79
21 day dry-aged 38 oz blank angus porterhouse for two and choice of two sides

Pesce | Fish

- Branzino ai Funghi.....38
Grilled Mediterranean sea bass, mushrooms, balsamic, choice of side
- Salmone in Parma.....25
Roasted salmon wrapped in prosciutto, herbed potatoes
- Zuppa di Pesce..... M/P
Southern Italian daily seafood selection stew
- Pesce del Giorno..... M/P
Daily catch, choice of two sides

SIDES | 7

- Broccoli Rapa | Sautéed broccoli rabe, chilies
- Patate alle Erbe | Fingerling potatoes, garlic, onion, herbs
- Bietole al Salto | Sautéed rainbow chard, onion, garlic
- Cavolfiore | Cauliflower, pine nuts, raisins, breadcrumbs
- Polenta | Fried polenta, parmigiano
- Cavoletti di Bruxelles | Brussels sprouts, onion, parmigiano

Sunday Dinner

Choice of one soup or salad, one small plate and any pasta | 35

~Add dessert 5~

~ We proudly use all sustainable,

organic and locally sourced ingredients~