



# APPETIZERS



*Arancini* (FRIED RISOTTO) \$5

Breaded and fried risotto served in our zesty red sauce topped with Romano herb dust

*Funghi Ripieni* (STUFFED MUSHROOMS) \$6

Mushrooms with our signature Italian sausage in red sauce topped with provolone and Romano herb dust

*Gamberi Arrabbiati* (ANGRY SHRIMP 3) \$5

Spicy garlic shrimp served with basil aioli, marinated tomatoes, paprika oil, and chive oil

*Crostinini al Formaggio*

(GRILLED CHEESE BREAD) \$5

Grilled Ciabatta, seared provolone cheese, Romano herb dust, with a side of house red sauce

*Pasta Croccante e Formaggio*

(AMICI NACHOS) \$14

Pasta chips with chicken, artichoke, roasted red bell pepper, grilled onion, jalapenos, Alfredo, and melted provolone cheese topped with marinated tomatoes

*Frittella di Patate* (POTATO CROQUETTES) \$8

Classic breaded and fried potato served with basil aioli, paprika oil, and chive oil

*Tortino di Salmone* (SALMON CAKES) \$15

Smoked salmon cake served with marinated tomatoes, basil aioli, paprika oil, and chive oil

*Granchio Croccante* (CRAB CAKES) \$15

Orange basil crab cake served with marinated tomatoes, basil aioli, paprika oil, and chive oil

*Dita di Formaggio* (CHEESE STICKS) \$8

Hand breaded sticks of mozzarella cheese deep fried and served with warm red sauce

*Patrizio's Fritte* (LOADED FRIES) \$6

Italian fries covered in giardiniera, capicola and melted Provolone with basil aioli

## SOUP & SALAD

Salad dressing options are red wine vinegar and oil, balsamic vinegar and oil, or our house ranch

*Insalata* (SIDE SALAD) \$4

Mixed greens tossed with marinated tomatoes, red onion and croutons dressed with choice of dressing

*Insalata di Giardiniera*

(GIARDINIERA SIDE SALAD) \$5

Mixed greens tossed with house Giardiniera, marinated tomatoes and croutons with choice of dressing

*Insalata alla Cesare* (SIDE CAESAR SALAD) \$4

Romaine lettuce and arugula tossed in our house Caesar dressing topped with grated Romano and croutons

*Insalata Cesare con Giardiniera*

(CAESAR SIDE SALAD WITH GIARDINIERA) \$5

Romaine lettuce and arugula tossed in our house Caesar dressing topped with grated Romano, croutons and Giardiniera

*Zuppa* (SOUP) CUP \$4 BOWL \$7

Soup is seasonal; Chef is temperamental ask for details

*Insalata di Caprese* (CAPRESE SALAD) \$11

Fresh mozzarella with tomatoes, micro basil, arugula, paprika oil, chive oil and balsamic honey gastrique

*Cesare di Pollo* (CHICKEN CAESAR SALAD) \$11

Romaine lettuce and arugula tossed in our house Caesar dressing topped with grated Romano, croutons, and your choice of grilled or smoked chicken, get fried chicken for \$2

*Salmone Affumicato Cesare*

(SMOKED SALMON CAESAR SALAD) \$11  
Smoked salmon atop Romaine lettuce and arugula tossed in our house Caesar dressing topped with grated Romano, croutons

## ENTREE SALAD OPTION

Any of our sandwich toppings can also be served as a salad with your choice of dressing for the same price.

## SANDWICHES

All sandwiches served on our fresh Ciabatta with Provolone, arugula, sliced tomatoes and basil aioli

*Manzo Caldo* (ITALIAN BEEF) \$15

Thin sliced beef tossed in hot rosemary demi and topped with giardiniera

*Affettati Misti* (COLD CUT) \$11

Cotechino salami, capicola rapido and smoked turkey, red onion and olive tapenade

*Michael's* (CHEESE BURGER) \$13

House ground beef burger with capicola, crimini mushroom and red onion

*Povero Ragazzo* (ITALIAN PO BOY) \$13

Our signature Italian sausage with three angry shrimp and giardiniera

*Pollo Toscano* (TUSCAN CHICKEN) \$13

Smoked or grilled chicken breast, artichokes, red bell peppers and red onion

*Verdura Calda* (VEGGIE) \$11

Seared crimini mushroom, artichokes, red bell pepper and giardiniera

*Camionista* (ITALIAN SAUSAGE) \$9

Our signature Italian sausage with red onion and Yellow Jacket Mustard

*Cantino di Verme* (PASTRAMI SANDWICH) \$15

Usal's famous pastrami sliced thin served with red onion, and Yellow Jacket Mustard

Consuming raw or under cooked food items can increase the risk of food born illness



# PASTAS

All pastas are garnished with Romano herb dust

*Bolognese* (CLASSIC MEAT SAUCE) \$13

Fresh ground beef and crimini mushrooms in our zesty tomato sauce over spaghetti

*Maiale Speziato* (SAUSAGE & PEPPERS) \$12

Our signature Italian sausage, seared onion, house pickled jalapenos and roasted red bell peppers in our zesty red sauce over spaghetti

*Pasta Verdura* (VEGGIE) \$11

Crimini mushrooms, artichokes, and giardiniera in our zesty vegan red sauce over spaghetti

*Gamberi Diavolo* (ANGRY SHRIMP) \$15

Six angry shrimp and marinated tomatoes served in our zesty red sauce over spaghetti

*Parmigianna di Pollo* (CHICKEN PARMESAN) \$15

Tender chicken breast breaded and deep fried, served over spaghetti with our zesty red sauce and melted provolone

*Pollo Toscano Alfredo*

(TUSCAN CHICKEN ALFREDO) \$13

Smoked or grilled chicken breast, seared artichokes, and roasted red bell pepper in our rich Alfredo sauce over Fettuccine

*Pollo Alfredo* (CHICKEN ALFREDO) \$11

Smoked or grilled chicken breast in our rich Alfredo sauce over Fettuccine

*Manzo e Blu* (BEEF AND BLUE) \$22

Beef tenderloin, onions, mushrooms, and blue cheese in our rich Alfredo sauce over Fettuccine

*Fungo Suina Alfredo*

(HAM & MUSHROOM ALFREDO) \$13

Diced capicola rapido seared with crimini mushrooms in our rich Alfredo sauce over Fettuccine

# ENTREES

CURRENT MARKET PRICE AND SUBJECT TO MARKET AVAILABILITY

*Braciola di Maiale* (PORK CHOP)

Served with mashed potatoes, Rosemary demi glace, seasonal vegetables and apricot chutney

*Agnello dei Re* (LAMB CHOP)

Served with mashed potatoes, Rosemary demi glace, seasonal vegetables, balsamic reduction and blue cheese crumbles

*Dentice Livornese* (SNAPPER LIVORNESE)

Grilled fillet of snapper, with a livornese relish served with risotto and seasonal vegetables

*Salmone Viola* (SALMON)

Grilled fillet of salmon served with apricot chutney, beurre rouge, risotto, and seasonal vegetables

*Basteca Delmonico* (GRILLED RIBEYE)

Served with mashed potatoes, seasonal vegetables; finished with Rosemary demi glace and herbed steak butter

*Filetto Mignon* (SEARED FILET)

Served with mashed potatoes, seasonal vegetables; finished with Rosemary demi glace and herbed steak butter

*Uccelli Acquatici* (GRILLED DUCK BREAST)

Red wine and orange glazed duck breast with risotto, mushrooms, and seasonal vegetables

*Persefone's Cremagliera*

(BALSAMIC POMEGRANATE RIBS)

Half rack served with mashed potatoes with demi glace and seasonal vegetables

# EXTRAS & ADD ONS

*Crostinini* (TOASTED BREAD) \$3

A loaf of our Ciabatta split and toasted

*Palatine Fritte* (ITALIAN FRIES) \$3

Fresh-cut house fries tossed with Romano cheese, herbs, salt and pepper

ADD ON: Mob Boss (seared onions and peppers) \$2, Mushrooms \$2, Artichokes \$2,

Giardiniera \$1, Provolone cheese \$1, Tapenade \$1, Basil Aioli \$1,

Brown Mustard \$1, Pickled Jalapeños \$1, Roasted Red Bell Peppers \$1, Fried egg \$1,

side of ranch \$.50, side of marinara \$.50, side of Alfredo \$1, boat of marinara \$2,

boat of meat sauce \$6, boat of Alfredo \$4, add capicola (ham)\$4, add a side of grilled or

smoked chicken\$4, add a side of sausage \$4

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