

B I R R A

Antipasti & Salads — served with freshly baked flatbread

spreads & breads — 6 — cured olive pesto — white bean ragu — roasted garlic pesto

salumi — 12 — house pickles — red grape mostardo — roasted peppers

cheeses — 13 — cured olive pesto — spiced hazelnuts — seasonal fruit — pepperoncini jam

caesar — 7 — our house made caesar dressing — romaine — parmesan crisp

roasted veggie — 8 — seasonal veggies & mixed lettuces — balsamic mustard vinaigrette — fresh herbs

wild mushroom — 12 — roasted wild mushrooms & melted fontina — mixed lettuces — lemon thyme vinaigrette

house salad — 6 — mixed lettuces & fresh chopped veggies — red wine vinaigrette

Panini

noni's brisket — 9 — pepperoncini jam — caramelized onions — served in jus

roasted porchetta — 10 — wilted rapini — garlic pesto — roasted peppers — fontina — served in jus

roasted veggie — 8 — cured tomatoes — fresh lettuces — basil pesto — sharp provolone — pressed

grilled cheeses — 7 — fontina — taleggio — fresh mozzarella — pepperoncini jam — pressed

Plates — **available after 5pm**

roasted asparagus — 10 — shallot— fried egg — parmigiano reggiano — lemon thyme vinaigrette

mussels — 11 — Peroni — herb butter — garlic pesto — fresh herbs — chilis — cured tomato

whole scampi prawns — 18 — anchovy caper butter — fresh herbs — lemon

meatball al forno — 11 — beef & veal in our gravy — parmigiano reggiano — fresh herbs

lemon oregano chicken — 14 — marinated half bird — lemon oregano butter — wilted rapini

garlic & pepper steak — 19 — marinated NY strip — roasted garlic pesto — black pepper — herb potatoes



Pizza

our pies are about 12 inches – made with a new world thin crust
or
as our **BIRRA** bowl (add\$1)

Red – made with our slightly sweet & savory sauce

margherita – 10 – hand rolled mozzarella & basil – cured tomatoes – extra virgin olive oil drizzle

garlic – 9 – garlic pesto – fresh shaved garlic – mozzarella – garlic oil drizzle

gabagool – 12 – spicy capocollo – mozzarella – cured tomatoes – arugula

putanesca – 11 – olive pesto – garlic pesto – capers – anchovy – mozzarella – chilis – fresh herbs

spaghetti & meatballs – 14 – cured tomatoes – mozzarella – pecorino

three little pigs – 18 – pancetta – porchetta – gabagool – mozzarella – fresh herbs

White – with our house crème fraiche blend

porchetta – 11 – arugula pesto – chilis – fontina

truffle – 19 – taleggio – mozzarella – cremini mushrooms – infused extra virgin olive oil – fried egg

duck confit – 18 – shredded duck – caramelized onion – arugula pesto – mozzarella

alla carbonara – 14 – house cured pancetta – peas – mozzarella – pecorino – black pepper – fried egg

mac & cheese – 13 – elbow mac – pecorino – fontina – mozzarella – breadcrumbs – fresh herbs

frutti di mare – 18 – red & white – mussels – clams – shrimp – garlic pesto – chilis – pecorino – mozzarella

cheeseburger – 17 – red & white – dry aged beef – provolone – lettuce – cured tomato – pickles – sesame

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your ideas

**pizza starts at – 6 – sauce & “callabro” whole milk mozzarella
the rest is up to you.....**

red (house pizza sauce) – **white** (house crème fraiche) – **garlic & olive oil**

premium cheeses- add 3

**fresh mozzarella – fontina – parmigiano reggiano
taleggio – provolone**

pesto- add 3

**garlic – basil
cured olive – arugula
caramelized onion
pepperoncini jam**

fish- add 4

**clams – mussels
salt cured anchovy
add 7
rock shrimp**

veggies- add 1.5

**onions – peppers – capers
tomatoes – garlic – arugula
peas – mushrooms**

add 2

**roasted veggies – asparagus
rapini – roasted peppers
cured tomatoes**

add 5

white truffle oil

meats- add 3

**pepperoni – gabagool
noni’s brisket – porchetta
pancetta – dry aged beef**

add 4

“fiorella’s” italian sausage

market

**all cured meats
(sourced locally and from Italy)**