

# ITALIAN MARKET

## PASTA

### FRESH PASTA

OUR HOUSE MADE FRESH, BRONZE CUT PASTA MADE IN THE FOLLOWING CUTS: SPAGHETTI, LINGUINE, PAPPARDELLE, RIGATONI AND PACCHERI

### LOBSTER RAVIOLI

STRIPED RAVIOLI STUFFED WITH LOBSTER MEAT AND RICOTTA IN A LOBSTER BLUSH SAUCE

### GNOCCHI

HOUSE MADE RICOTTA GNOCCHI SERVED WITH MARINARA OR BLUSH SAUCE

### 3 CHEESE RAVIOLI

OUR HAND MADE, EGG PASTA FILLED WITH RICOTTA, PECORINO ROMANO, AND MOZZARELLA

### TRUFFLE GNOCCHI

RICOTTA GNOCCHI MADE WITH GRATED BLACK TRUFFLES  
» MAY BE FROZEN »

### BLACK TRUFFLE RAVIOLI

HAND MADE EGG PASTA FILLED WITH RICOTTA AND FRESH BLACK ITALIAN TRUFFLES

### SPECIALTY PASTA

SPECIALTY PASTA SUCH AS EGG, SQUID INK AND SPINACH AS WELL AS DIFFERENT CUTS WILL BE AVAILABLE FROM WEEK TO WEEK

## SAUCES

### MARINARA

OUR FRESH MARINARA MADE WITH THE HIGHEST QUALITY TOMATOES AVAILABLE COMPLIMENTS ALL OUR PASTA  
» SAUCE SOLD FRESH NEVER FROZEN »

### ALLA NORMA

CLASSIC SICILIAN SAUCE MADE WITH DICED EGGPLANT AND SAN MARZANO TOMATOES CLASSICALLY SERVED WITH SHORT PASTA SUCH AS RIGATONI, PENNE OR PACCHERI  
» SAUCE IS JARRED IN HOUSE »

### BLUSH

OUR BLUSH SAUCE IS GREAT SERVED WITH OUR GNOCCHI, RAVIOLI OR AS A TOPPING FOR OUR RICE BALLS  
» SAUCE SOLD FRESH NEVER FROZEN »

### PUTTANESCA

CLASSIC NEAPOLITAN SAUCE MADE WITH SAN MARZANO TOMATOES, OLIVES, CAPERS AND ANCHOVY FILLETS WHICH DISSOLVE IN THE SAUCE GIVING IT HINT OF SWEETNESS SPAGHETTI IS THE PAIRING HERE  
» SAUCE IS JARRED IN HOUSE »

### BOLOGNESE

HOUSE MADE WITH BEEF, DICED CARROTS, ONIONS, CELERY AND SAN MARZANO TOMATOES GO TO PAIRING: PAPPARDELLE OR FETTUCCINE  
» SAUCE SOLD FRESH NEVER FROZEN »

### ARRABIATTA

ARRABIATA MEANS ANGRY IN ITALIAN, THATS THE PERFECT DESCRIPTION FOR THIS SAUCE MADE WITH SAN MARZANO TOMATOES, GARLIC AND OUR HOUSE MADE CALABRIAN STYLE CHILI PASTE PAIRS PERFECTLY WITH SPAGHETTI OR LINGUINE  
» SAUCE IS JARRED IN HOUSE »

### CRAB GRAVY

A SOUTH PHILLY STAPLE SAN MARZANO TOMATOES SLOW COOKED WITH CRAB MEAT SPAGHETTI OR LINGUINE ARE THE ONLY PAIRING FOR THIS GRAVY  
» THIS IS A SEASONAL ITEM »

## PREPARED FOODS

### EGGPLANT PARMIGIANA

OUR NOW FAMOUS EGGPLANT PARMIGIANA SAUTÉED, SLICED EGGPLANT LAYERED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

### RICE BALLS

MADE WITH ARBORIO RICE STUFFED WITH MOZZARELLA AND PEAS

### LONG HOTS

SPICY LONG HOTS SAUTÉED WITH GARLIC AND OIL

### CHICKEN PARMIGIANA

BREADED, FRIED CHICKEN CUTLETS LAYERED WITH MARINARA AND MOZZARELLA

### CHICKEN CUTLETS

BREADED FRIED CHICKEN CUTLETS WE ONLY USE FREE RANGE CHICKEN

### BROCCOLI RABE

BROCCOLI RABE SAUTÉED WITH GARLIC AND OIL

### MEATBALLS

HOUSE MADE, BAKED, ALL BEEF MEATBALLS

### CAPONATA

CLASSIC, SICILIAN DISH DICED EGGPLANT, RED PEPPERS, ONIONS, OLIVES AND CAPERS AN AGRODOLCE SAUCE  
» USE AS A TOPPING ON FISH OR AS A SIDE DISH »

## CURED MEATS AND CHEESE

### PROSCIUTTO

IMPORTED PROSCIUTTO DI PARMA SLICED ON OUR MANUAL PROSCIUTTO SLICER

### CAPOCOLLO

RIVALS PROSCIUTTO IN FLAVOR HOT OR SWEET

### MORTADELLA

IMPORTED PISTACHIO MORTADELLA THE ORIGINAL BALONEY

### SLICING SOPPRESSATA

GREAT FOR SANDWICHES HOT OR SWEET

### PEPPERONI

SLIGHTLY SPICY MARGHERITA PEPPERONI STICKS WHOLE OR FRESHLY SLICED, THE BEST EVER THIS IS NOT YOUR TYPICAL PIZZA PEPPERONI

### SOPPRESSATA

CLASSIC SOPPRESSATA LINKS HOT OR SWEET

### PARMIGIANO REGGIANO

KNOWN AS THE KING OF CHEESE A COW'S MILK CHEESE IT IS PRODUCE IN THE EMILIA ROMAGNA LOMBARDY REGIONS OF NORTHERN ITALY THIS CHEESE IS AGED FOR 24 MONTHS  
» CAN BE FRESHLY GRATED »

### LOCATELLI

LOCATELLI IS A BRAND NAME OF A SHEEPS MILK CHEESE BETTER KNOWN AS PECORINO ROMANO IT IS THE PREFERRED GRATED CHEESE FOR PASTA IN MOST OF ITALY YOU MAY KNOW IT AS "MACARONI CHEESE"

### FRESH MOZZARELLA & BURRATA

HAND PULLED MOZZARELLA PLATS AND BALLS AND CREAMY FILLED BURRATA BALLS  
15/LB

### BURRATA

FRESH MOZZARELLA SHELL FILLED WITH MOZZARELLA CURDS AND CREAM

## MORE STUFF

IN ADDITION TO THE ABOVE, WE ALSO CARRY A VARIETY OF OLIVES, ARTISAN CHEESE, SUCH AS PRIMA DONNA AND GORGONZOLA AS WELL AS MARINATED ARTICHOKE, MARINATED MUSHROOMS, CALABRIAN STYLE CHILI PASTE, CHILI OIL ETC..