

Snacks & Starters

MEATBALLS / 16

Prime beef, pork and veal meatballs in tomato sauce with fresh basil
Parmigiano, focaccia

EGGPLANT PARMIGIANA / 16

Eggplants, mozzarella, tomato sauce, basil, garlic croutons

SUPPLI AL TELEFONO / 14

Pomodoro risotto, beef, mozzarella core, breaded and fried.

ANTIPASTO EMILIANO / 24

Prosciutto, Soppressata, Gaeta olives served with Gnocco Fritto

Salads & Bowls

CRUDA / 14

Selection of raw crispy vegetables, arugula, hazelnuts, light lemon dressing

RICCIA / 16

Red leaf lettuce, red onion, crispy pancetta, cherry tomato, gorgonzola crumble

BURRATA / 22

Imported burrata Pugliese, fresh arugula, baby beets, sesame seeds, croutons

FRESCA / 16

Romaine, tomatoes, mixed herbs, mozzarella

QUINOA / 16

Kale, cherry tomatoes, red onions, avocado
Poached egg +3

FARRO / 16

Red peppers, asparagus, spinach
Poached egg +3

Add to salads: chicken or shrimp +7
Prosciutto +8 Salmon +16

Soups

8

MINISTRONE

LENTILS

Oysters

LONG ISLAND SOUND / 3 EACH

Mild - meaty - sweet aftertaste

NOVA SCOTIA - BAD BOYS / 4 EACH

Mild - moderate - brine

Homemade Pasta

SOCIALE SPAGHETTI / 22

Our signature Tomato-Basil, Parmigiano

SPAGHETTI ALLA CARBONARA / 24

Pancetta, egg yolk, Parmigiano

FARFALLE ALLA BOLOGNESE / 24

Authentic ragu' alla Bolognese

MUSHROOM RISOTTO / 26

Parmigiano, butter

Focaccia Panini

Add Joe's Potato Chips +4

MORTAZZA / 16

Mortadella*, burrata, arugula, pickled red cabbage, artichoke mayo
*contains nuts

POLLO MILANESE / 16

Chicken cutlet, provolone, caramelized onions, red pepper, arugula, cornichon mayo

BRASATO / 16

Braised short rib in guajilo chili, provolone, broccoli rabe, pickled shallots

FUNGHI & CO. / 16

Mushroom, eggplant, avocado, tomato reduction, pickled cauliflower, mozzarella

COMBO / 14

Half panino - Half Soup

Chef's Chili Oil +1

Pizza Fritta

MARGHERITA / 16

Our signature Tomato-Basil, mozzarella

PROSCIUTTO / 20

Pomodoro sauce, parmigiano, arugula

PATATE CIPOLLA / 18

Golden potatoes, chives, ricotta, onion puree, prosciutto crumb

MUSHROOM & HERB / 18

Garlic mascarpone, mixed mushrooms, parsley, dill

'NDUJA IN PUGLIA / 22

Homemade spicy sausage, jalapeno, imported burrata Pugliese, honey

Meat & Fish

PAILLARD / 22

Chicken paillard, mixed greens, Parmigiano dressing, croutons (upside down Caesar salad)

COTOLETTA / 26

Veal cutlet, cherry tomatoes, arugula

BRANZINO AL VAPORE / 26

Poached branzino filet, fried brussel sprouts, asparagus, crispy pancetta

SALMONE / 30

Salmon, spinach puree, fresh sautéed spinach, roasted potatoes

THE MEATLOAF BURGER / 24

Nonna meatloaf patty (beef-pork-veal), home-baked bun, buffalo mozzarella, caramelized onions. Mixed greens or french fries

Breakfast for Lunch

BECC / 14

Bacon, egg, cheese & avocado on cornetto

RISOTTO BURRITO / 16

Egg, mushroom risotto, avocado, mozzarella, jalapeño, bacon

ERBAZZONE / 4

Spinach & Parmigiano pastry

FRENCH TOAST / 15

Home baked brioche, bananas, mixed berries, mascarpone cream

PANCAKES / 15

2 pancakes, candied pecans, mascarpone butter, maple syrup

Bread & Pastry

TOAST / 3

CORNETTO / 4

GNOCCHO FRITTO / 7

ERBAZZONE / 4

Spinach & Parmigiano pastry

Service included for parties of 5 or more.
Please inform your server of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

SOCIALE