

## AUTUMN MENU

### BOARDS

Served with Eggplant Bruschetta and Cured Olives  
PICK 2 FOR \$14 - 3 FOR \$19 - 5 FOR \$29

**SOPRESSATA** Cured Pork, NY State  
**PROSCIUTTO DI PARMA** Parma, Italy  
**SMOKED SAUSAGE** Andaluza, Spain  
**CAPICOLLA** Cured Pork, Ascoli, Italy

**MANCHEGO** Sheep's Milk, La Mancha, Spain  
**GOAT CHEESE** Spiced Walnuts, Vermont  
**TRUFFLE PECORINO** Sardegna, Italy  
**MOZZARELLA DI BUFALA D.O.P.** Campania, Italy

### STARTERS AND GREENS

**FALL MUSHROOM SOUP**, Goat Cheese Crostino, Truffle Oil 8  
**ESCAROLE AND BEAN SOUP**, Housemade Sausage, EVOO 8  
**POLPETTONE WELLINGTON** Prosciutto, Spinach, Provolone Filled Meatloaf, Mushroom Paté 11  
**SICILIAN ARANCINI**, Mozzarella Filled, Grana and Bolognese Sauce 11  
**HOUSEMADE MEATBALLS**, Grilled Crostino, Plum Tomato, Shaved Grana 12  
**FRIED OLIVES**, Housemade Cream Cheese, Harissa Oil 7  
**VEGETABLE SPRING ROLL**, Creamy Mint and Pistachios 10  
**WOOD ROASTED EGGPLANT**, Moroccan Hummus, Grilled Focaccia, Tomato Confit, Mint Oil 11  
**LIUZZI' S BURRATA**, Roasted Pepper "Peperonata", Croutons, and EVOO 15  
**MONTAUCK FRIED CALAMARI**, San Marzano Tomatoes with Chili Flakes 14  
**GRILLED OCTOPUS**, Shaved Celery, Fingerling Potato Salad, Citrus Vinaigrette 15  
**PEI MUSSELS**, Smoked Chorizo, Plum Tomato and Cannellini Beans 12  
  
**SPINACH and KALE SALAD**, Quinoa, Feta, Roasted Mushrooms, Greek Vinaigrette 11  
**CHOP-CHOP**, Romaine Lettuce and Radicchio, Goat Cheese Fritters, Mustard Vinaigrette 10  
**ROMAINE LETTUCE**, Pistachios, Crispy Shallots, Grana, Caesar Dressing 12  
**SHAVED SPROUT SALAD**, Raisins, Pine Nuts, Pecorino, Zesty Lemon and Oil 12  
**BEETS AND APPLE**, Arugula, Walnuts and Goat Cheese, Red Wine Vinaigrette 11

### PIZZA

(Gluten Free Crust Available \$4)

**THE ORIGINAL**, Housemade Mozzarella, Plum Tomato, Basil, EVOO 14  
**HELL**, Sopressata, Long Hots, Plum Tomato, Housemade Mozzarella 16  
**SMOKED SAUSAGE**, Cherry Pepper Ricotta, Onion Confit and Mozzarella 15  
**PROSCIUTTO AND SCAMORZA**, Plum Tomato, Smoked Mozzarella and Arugula 16  
**QUATTRO FORMAGGI**, Provolone, Gorgonzola, Grana, Mozzarella, Garlic and Basil 15  
**VERDE**, Arugula Spread, Parmigiano, Asparagus, Cauliflower, Leeks 15

### PASTA AND PLATES

(Gluten Free Pasta Available \$4)

**HOUSEMADE FETTUCCINE**, Leek and Fennel Braised Pork, Escarole and Grana 19  
**HAND CUT PAPPARDELLE**, Prawns, Tomato Confit, Cherry Pepper-Scampi Sauce 22  
**RIGATONI**, Bolognese Ragú and Parmigiano 18  
**SPAGHETTI CHITARRA**, Roasted Tomatoes, Garlic, Grana and Buffalo Mozzarella 18  
**BUTTERNUT SQUASH RAVIOLI**, Pistachios, Porcini, Brown Butter and Sage 19  
  
**BLACKENED AHI TUNA**, Bok Choy, String Beans, Soy and Ginger Sauce 25  
**GRILLED SALMON**, Butternut Squash Purée, Broccoli Rabe, Red Wine Sauce 26  
**ROASTED BRANZINO**, Vegetable Ratatouille, Crispy Fingerlings, Garlic and Thyme 27  
**ROASTED PORK TENDERLOIN**, Cauliflower Risotto, Porcini and Sherry Sauce 24  
**WOOD ROASTED AMISH CHICKEN**, Sprouts, Potato Mash, Au Jus 22  
**CHAR-GRILLED RIB EYE**, Potato and Artichoke Hash, Herb and Shallot Sauce 32  
**BAROLO BRAISED BEEF**, Roasted Mushrooms, Celery Root, Potato Gratin, Shishito Pepper 27  
**WAGYU BURGER**, Provolone, Onion Jam, Bacon, Plum Tomato Confit, 104 Fries 17

### SIDES

Truffle Fries 7, Crispy Fingerlings 6, Butternut Squash Puree' 6  
Roasted Sprouts 7, Vegetable Ratatouille 6, Broccoli Rabe 7

Thoroughly cooked meat, poultry and seafood will reduce the risk of food borne illness