SOUTH SIDE ITALIAN CUISINE & WINE

Wine Spectator AWARD OF EXCELLENCE

OSPITALITÀ ITALIANA

All day menu

JOIN THE WINE CLUB

Italian Boards
Imported from Italy

FORMAGGI
Ricotta salata, Pecorino Romano, Parmigiano Regiano
Gorgonzola dolce, hot honey, grilled focaccia - 16

AFFETTATI
Prosciutto Italiano, salame Napoli, spicy capocollo
Mortadella Siciliana, Olives, grilled focaccia - 16

VEGETARIANO NEW
Mix veggies in oil, grilled focaccia - 12

MISTO ITALIANO
Cheeses, Cured meat, Veggies, Bruscetta tomato - 19

House dressing
EVOO & Aged balsamic
Italian dressing

Available dressing - 0.30
Blue cheese
Ranch | Caesar

INSALATE
Chicken $5 - Anchovies $3 - shrimp $7 - Pan seared Salmon - $11

MISTICANZA
Greens, tomatoes, carrots, Castelvetrano green olives, crostini
Side 5 | Regular 9

CAESAR
Romaine, crostini, shaved Parmgiano, caesar dressing
Side 6 | Regular 10

RUCOLA
Arugula, tomatoes, Castelvetrano green olives, Parmigiano
Side 6 | Regular 10

CARCIOFI
Romaine, artichokes, red onion, shaved Parmigiano
Side 6 | Regular 11

INSALATA DOLCE
Greens, red onion, sliced pear, walnuts
gorgonzola dolce, balsamic glaze - 13
Side 7 | Regular 13

CAPRICCIOSA
Greens, roasted peppers, Taggiasche black olives, artichoke hearts, grilled eggplant, Tomatoes, Provolone cheese - 13

INSALATA RUSTICA
Greens, rolled ham, salame, Capocollo, Provolone
Castelvetrano green olives, tomatoes, mozzarella cheese - 15

SALM0NE SCOTTATO
Greens, pan-seared Scottish salmon, roasted peppers, Taggiasche black olives, red onion, Parmigiano shaved - 19

ANTIPASTI

Garlic Knots
BAKED GARLIC BREAD ROLLS
SIDE OF TOMATO SAUCE
3pc $5 | 6pc $8

POMODORO
Tomatoes, garlic, basi, origano EVOO - 11

MUSHROOM
Tomatoes, melted mozzarella, EVOO - 12

FRITTO PLATTER
Bruschette tomato, fried arancini, fried mozzarella, fries - 14

ARANCINI NAPOLETANI
Homemade Beef & peas fried riceballs,
tomato sauce, Parmigiano - 12

MOZZARELLA IN CARROZZA
Breaded & lightly fried fresh mozzarella, side of sauce - 12

FRITTO MISTO
Calamari & Shrimp buttered & lightly fried,
tomato sauce, lemon wedge - 17

MUSSELS ZUPPETTA CLAMS AVAILABLE
Light cherry tomato broth, homemade crostini bread - 15

FRIED BURRATA NEW
Arugula, tomatoes confit, basil pesto, balsamic glaze - 16

MOZZARELLA CAPRESE
Tomatoes, mozzarella, basil pesto, EVOO - 14

BURRATA PUGLIESE
Tomatoes, mozzarella, basil pesto, EVOO Grilled focaccia - 14

POLPETTE AL SUGO
Homemade meatballs, tomato sauce
shaved Parmigiano, fresh basil - 14

SIDES

SPINACH - $7
BROCCOLI - $7
POTATO - $7
SIDE OF PASTA*
Spaghetti Garlic & oil - 9
Ziti tomato sauce - 10
Fettucine Alfredo - 11
Rigatoni Vodka - 12

PASTE CLASSICHE

SPAGHETTI DELLA NONNA*
Homemade beef meatballs, tomato sauce - 22

RAVIOLI IN SALSA CREMOSA
Filled with cheese, sautéed in a mild pink sauce - 23

FETTUCINE AL PESTO* NEW ALFREDO AVAILABLE
Basil pesto sauce, Parmigiano, Pecorino Romano - 23

MANICOTTI AL FORNO
Mozzarella & ricotta, baked with sauce & mozzaella - 22

SPAGHETTI CACIO E PEPE NEW
Pecorino Romano, black pepper, silky pasta emulsion - 24

SPAGHETTI PUTTANESCA*
Cherry tomato, black olives, capers, garlic - 22

RIGATONI NORCINA*
Sausage, Pancetta, mushroom, light cream sauce - 24

BAKED ZITI*
Tomato sauce, & ricotta cheese, baked with mozzarella - 22

LASAGNE AL FORNO
Beef Ragù sauce, ricotta, mozzarella - 23

RIGATONI BOLOGNESE*
Slow cook simmered meat sauce - 23

*Gluten free penne pasta available - $1.50

GNOCCHI SORRENTINA*
Tomato sauce, fresh mozzarella, fresh basil - 22

GNOCCHI GORGONZOLA*
Gorgonzola cheese, mushroom, light cream - 23

RIGATONI CARBONARA*
Guanciale, egg yolk, Pecorino Romano, black pepper - 24

TORTELLINI PANNA & PANCETTA
Filled with cheese, Pancetta, Parmigiano, light cream - 24

PIATTI DI PESCE

RAVIOLI ARAGOSTA FILLED WITH LOBSTER
Shrimp, mushrooms, tomatoes, light pink sauce - 28

ZUPPA DI PESCE*
Mussels, clams, calamari, shrimps, sautéed
in a rustic cherry tomatoes sauce, spaghetti pasta - 30

GAMBERI DIAVOLA*
Jumbo Shrimp, sautéed in a rustic
& spicy tomato sauce, spaghetti pasta - 26

SALMONE DELICATO A LIMONE
8oz Scottish Salmon seared in light lemon
cream sauce, served with broccoli or spinach - 28

CLASSICI

POLLO GRIGLIATO VEAL AVAILABLE
Fire Grill seasoned & marinated chicken paillard,
Fresh lemon, served with broccoli or spinach - 23

COTOLETTA MILANESE CHICKEN AVAILABLE
Veal cutlet, lightly breaded & pan-fried
served with Parmigiano fondue, arugola salad - 26

ALLA PARMIGIANA

MELANZANE
Lightly breaded & fried eggplant, baked,
with mozzarella, tomato sauce, Parmgiano - 23

ROLLATINI
Lightly breaded & fried eggplant, stuffed with ricotta
& baked with mozzarella & tomato sauce, Parmigiano - 23

CHICKEN VEAL AVAILABLE
Breaded & lightly fried, tomato sauce,
baked with mozzarella, tomato sauce, Parmigiano - 24

side of pasta tomato sauce and basil - Sub Broccoli or Spinach +$3

POLLO O VITELLO

MARSALA
Fresh mushroom & Marsala wine sauce

PICCATA
Fresh lemon, capers & white wine sauce

Side of pasta in marsala or piccata sauce - Sub Broccoli or Spinach +$3

Chicken $24 | Veal $26

PASTA • PARM • SEAFOOD • CHICKEN • VEAL

Soup or House Side Salad Included - No Side? **$3** Off Item Price

Dressings icluted: EVOO & Balsamic • Italian

*Parties of 6+: Soup or Salad Included

EXPRESS ORDERS:

If no soup or salad is selected, please allow normal kitchen cooking time.

Pastas available for substitution
Ziti | Angel hair $1 Fettucine $1.50 | Rigatoni $1.50
Gnocchi $2 | Cheese ravioli $3 | Tortellini $3

SOUTHSIDE SPECIALTY PIZZA

UNBLEACHED FLOUR | DOP PRODUCTS | PREMIUM ITALIAN IMPORTS | CLASSIC RECIPES

Gluten free 10" Cheese pizza available - $15
Prepared in Common Kitchen. Cross contamination may occur

MAKE YOUR OWN PIZZA
Create your own pizza, stromboli, calzone
by adding your favorite toppings:

	10" PERSONAL	14" MEDIUM
TRADITIONAL CHEESE Tomato sauce, mozzarella, Parmigiano	14	18
BIANCA Garlic, mozzarella, Parmigiano, EVOO	14	18
BUILD YOUR OWN PIZZA Your choice of up to 5 toppings	19	26

TOPPINGS

VEGGIES & DAIRY
Mushroom, peppers, hot peppers, broccoli, onion, spinach, sliced tomatoes, ricotta, breaded eggplant, Taggiaschedblack olives, Castelvetrano green olives
PERSONAL $2 | MEDIUM $3

MEATS
Pepperoni, sausage, salami,
grilled chicken, bacon, ham, beef meatballs
PERSONAL $2 | MEDIUM $3

HERBS & CONDIMENTS
Chopped garlic, Chopped basil,
Arugula, Basil pesto oil
PERSONAL $1.50 | MEDIUM $2.50

GOURMET NOT INCLUTED IN YOUR OWN
Prosciutto di Parma, Burrata,
fresh mozzarella, anchovies, Sundried tomatoes,
Gorgonzola, Hot Honey, basil pesto sauce
INDIVIDUAL PRICE

PIZZE ROSSE
(TOMATO SAUCE, MOZZARELLA, PARMIGIANO)

MARGHERITA Fresh mozzarella, chopped basil, EVOO	17	23
VEGANA NO CHEESES NEW Artichoke, mushroom, black olives	15	21
EGGPLANT PARM NEW Breaded eggplant, ricotta, basil pesto	18	24

PIZZE BIANCHE
(MOZZARELLA, PARMIGIANO)

RUSTICA PIZZA Ham, bacon, meatballs, pepperoni, sausage, ricotta cheese	20	27
MORTADELLA NEW Arugula, burrata, basil pesto	20	27
PRIMAVERA Tomato, Prosciutto, arugula, Parmigiano	21	28

PIZZA BREAD
Garlic, EVOO, Rosemary, side of tomato sauce - 7

STROMBOLI

A half-moon shaped pocket stuffed with mozzarella, Parmigiano
add ricotta to make Calzone - $1.50

CHEESE
Mozzarella, Parmigiano, side of marinara - 16

COMBINATION
Pepperoni, sausage, mushroom, side of tomato sauce - 18

VEGETARIANO
Your choice of 4 of our fresh vegetable - 18

TOPPINGS STROMBOLI / CALZONE $2 - GOURMET I/P

FLAT-BREADS

A 12" inches versatile Mediterranean hot yeast bread

CHICKEN & BASIL PESTO
Mozzarella, marinated chicken, tomato, basil pesto oil - 19

HOT HONEY
Pepperoni, Gorgonzola, mozzarella, basil, Hot honey - 19

GRANDMA
Mozzarella topped with tomato sauce, basil, EVOO - 17

SANDWICHES AVAILABLE

Homemade ciabatta, served hot or cold

Please alert your server of any food allergies, as not all ingredients are listed on the menu.
Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Gratuity of 18% will be applied to parties of 6 or more persons

Vegetarian
Gluten Free