

# Di Annoia's EATERY

## ANTIPASTO

- House Salad** ..... 8  
Olives, Chickpeas, Cherry Tomatoes, Red peppers, Oregano Vinaigrette
- Burrata Crostini** ..... 11  
Arugula, Caponata, Saba, EVO
- Escarole, Beans & Sausage** ..... 10  
Hot Italian Sausage, Cannellini Beans, Escarole, Chicken Stock
- Crudo\*** ..... 12  
Branzino, Sicilian Sea Salt, EVO
- Polpo** ..... 12  
Braised Octopus, Local Red Potatoes, Lemon, Celery, EVO
- Tortellini En Brodo** ..... 13  
House-made Cheese & Veal Tortellini in Chicken and Parmigiano Reggiano Broth
- Meat & Cheese (For 2)** ..... 32  
Assorted Italian Cured Meats & Cheeses
- Asparagus Salad** ..... 11  
Asparagus, Frisee, Lemon, Whipped Ricotta

## HOUSE-MADE PASTA

- Cacio E Pepe** ..... 16  
Spaghetti, Grana Padano, Pecorino Romano, Black Pepper
- Linguine & Mussels** ..... 17  
Fennel, Red Pepper Flake, Parmigiano Reggiano, White Wine, Garlic and Butter
- Vitello Papperdelle** ..... 19  
Pulled Veal Osso Bucco, Roasted Bone Marrow, Braised Carrots, Gremolata Bread Crumbs, Veal Stock
- Bucatini All'Amatriciana** ..... 15  
Guanciale, San Marzano Tomatoes, Chili Flake, Pecorino Romano
- Squid Ink Spaghetti Aglio E Olio** ..... 17  
Squid, Garlic, Chili Oil, Pecorino Romano, Basil
- Primavera** ..... 15  
Tagliatelle, Asparagus, Fava Beans, Spring Peas, Spinach, Caramelized Shallots, Toasted Walnuts, Pesto
- Gnocchi** ..... 17  
Potato Gnocchi, Meatballs, Red Sauce, Pecorino Romano



## SECONDI

- Steak Florentine\*** ..... 24 per lb  
Short Loin by the Pound Drizzled with EVO
- Branzino\*** ..... Half 18/Whole 33  
Served with Roasted Potatoes and Tomatoes
- Porchetta** ..... 19  
Served with Focaccia and Drippings
- Braised Lamb** ..... 19  
Pearà, San Marzano Tomatoes

## CONTORNI

- House Marinated Olives** ..... 5
- Fresh Bread With Oil And Parmigiano Reggiano** ..... 8
- Cauliflower, Ricotta, Pine Nuts & Pesto** ..... 9
- Meatballs & Sauce** ..... 9
- Roasted Potatoes A la Buzzino** ..... 7
- Brussels Sprouts, Tallegio, Almonds** ..... 10

## DOLCI

- Fresh Baked Goods From our Pasticceria** ..... MP
- Biscotti & Vin Santo** ..... 9
- Millie's Hazelnut Gelato** ..... 6
- Tiramisu** ..... 6

Ask your server about gluten free and vegetarian substitutions options.

\*Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.

Parties of 8 or more will be presented with a single check, including a 20% gratuity.