

locale

L I T T L E S I L V E R

- EST. 2024 -

APPETIZER

EGGPLANT TOWER \$18

Whipped Ricotta, Sundried Peppers, EVOO

MEATBALLS WITH RICOTTA \$21

Pomodoro, Whipped Ricotta, Basil

SALSICCIA FRIARELLI \$19

Sweet Italian Sausage, Broccoli Rabe, Garlic, EVOO

BALSAMIC WINGS \$22 (GF)

Roasted Wings, Orange Chili Gastrique, Toasted Sesame Seeds

*Calabrian Chili Sauce +\$3

CALAMARI FRITTI \$23

Fried Calamari, Calabrian Chillies, White Balsamic Reduction

EGGPLANT CAPONATA \$16

Red Pepper, Celery, Onion, Zucchini, Olives & Capers in Agrodolce with Crostini

PANZANELLA BURRATA \$24

Fresh Basil, Cucumber, Garlic Croutons, Tomato, Mixed Olives, Balsamic Dressing

BEEF TARTARE \$28

Whole Grain Mustard, Shallot, Cornichon, Capers, Crostini

ANTIPASTI \$32

Eggplant Caponata, Fior Di Latte, Parmigiano Reggiano, Salumi, Crostini

PIZZA

*Available in 12" and Full Sheet Pies

NAPOLETANA \$21

Pomodoro, Fior Di Latte, Basil, EVOO

QUATTRO FORMAGGI \$25

Mozzarella, Provolone, Scamorza, Parmigiano Reggiano

DIAVOLA \$22

Calabrian Chili, Hot Sopressata

MARGHERITA \$20

Pomodoro, Mozzarella, Basil

SAUSAGE AND BROCCOLI RABE \$26

Sweet Italian Sausage, Broccoli Rabe, EVOO

WHITE CLAM \$27

Baby Clams, Garlic, White Wine Sauce

FRATELLI \$26

Prosciutto, Arugula, Shaved Parmigiano Reggiano, EVOO

PRIMAVERA \$26

Red Pepper, Onion, Broccoli, Mushroom

HOT HONEY \$24

Pepperoni, Hot Honey, Basil

PASTA

FUSILLI VODKA \$27

Spicy Vodka Sauce, Calabrian Chili, EVOO

GNOCCHI AL FRATELLI \$26

Marinara, Fontina Cheese, Basil

CAVATELLI CON SALSICCIA E FRIARELLI \$28

Sweet Italian Sausage, Broccoli Rabe, Parmigiano Reggiano

SPAGHETTI POMODORO \$25

Fresh Tomato Sauce, EVOO

BUCATINI CACIO E PEPE \$27

Cheese and Pepper

LINGUINE ALLE VONGOLE \$34

Fresh Clams, Sautéed Garlic, Vino Bianco Sauce

RAGÚ ALLA BOLOGNESE \$36

Traditional Bolognese, Parmigiano Reggiano, EVOO

RAVIOLI ALLA CAPRESE \$26

Spinach Ravioli Stuffed with Ricotta and Mozzarella, Marinara, Fresh Basil, Parmigiano Reggiano

MAINS

NONNA'S CHICKEN PARM \$36

Pomodoro, Mozzarella, Parmigiano Reggiano, Basil Oil

PAN SEARED CHICKEN \$39

Vinegar Peppers, Fingerling Potatoes, Onions, Garlic and Pan Sauce

PORK CHOP TOSCANO \$42 (GF)

Seasonal Vegetables, Fresh Parsley, Sundried Pepper Demi Glacé

BRANZINO ALL'ACQUA PAZZA \$45 (GF)

Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce

VEAL CHOP PARM \$MRK

Pomodoro, Mozzarella, Basil Oil

RIBEYE "MY WAY" \$MRK (GF)

Long Hot Peppers and Demi Glacé

SIDES

SIDE PASTA \$12

Fusilli, Cavatelli, or Bucatini.

LOCALE CHIPS \$13 (GF)

Calabrian Chillies, Fresh Parsley, Parmigiano Reggiano

ZUCCHINE TRIFOLATE \$13 (GF)

Sautéed Zucchini with Parmigiano Reggiano

ESCAROLE AND BEANS \$12

MASHED POTATOES \$14

FRESH ROASTED PEPPERS \$14 (GF)

BROCCOLI RABE \$16 (GF)

INSALATA

CESARE \$19

Chopped Romaine, Garlic Crouton, Parmigiano Reggiano

LOCALE SALAD \$21 (GF)

Mixed Greens, Red Onion, Roasted Peppers, Provolone, Fresh Mozzarella, Parmigiano Reggiano, Lemon Vinaigrette

MINESTRA

PASTA E FAGIOLI \$14

Ditalini, Cannellini Beans, Fresh Vegetables

MINISTRONE \$12 (GF)

Fresh Vegetables, Cannellini Beans, Pomodoro

BRODO \$26

Beef Tortellini, Consommé, Parmigiano Reggiano

KIDS

CHICKEN FINGERS \$15

FRENCH FRIES \$7

MOZZARELLA STICKS \$12

RAVIOLI WITH MARINARA \$14

SPAGHETTI WITH BUTTER \$13

EXECUTIVE CHEF ANTHONY PALERMO

Items and pricing subject to change without notice.

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