

locale

LITTLE SILVER

- EST. 2024 -

PIZZA 16"

PLAIN SLICE \$3

TOPPING SLICE \$4

SPECIALTY SLICE \$5

PLAIN \$19

CHICKEN PARM \$23

BBQ CHICKEN \$23

BUFFALO CHICKEN \$23

CHICKEN VODKA \$23

MEATBALL RICOTTA \$23

WHITE RICOTTA GARLIC \$24

VEGGIE \$24

Broccoli, Tomato, Onion,
No Sauce

MARGARITA \$21

PIZZA TOPPINGS

\$4 Per Topping (Whole)

\$2 Per Topping (Half)

Pepperoni, Meatballs,
Sausage, Black Olives, Onions,
Peppers, Spinach, Broccoli,
Tomatoes, Long Hots, Cherry
Peppers, Garlic

CALZONES & STROMBOLIS

CALZONE \$12

STROMBOLI \$12

ADDITIONAL TOPPING + \$3

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.

PANUOZZO BRICK OVEN SANDWICHES

PROSCIUTTO \$16

Prosciutto, Mozzarella, Basil Pesto

MORTADELLA \$16

Mortadella, Stracciatella,
Pistachio Cream

VEGETABLE \$13

Sautéed Vegetables, Balsamic
Glaze, EVOO

SPECIALTY PIZZA

MIKE'S HOT PEPPERONI \$25

Pepperoni Cups, Hot Honey Drizzle

QUATTRO FORMAGGI \$26

Fresh Mozzarella, Smoked Mozzarella,
Grana Padana, Ricotta, and Provolone

PIZZA NAPOLETANA \$25

Fresh Mozzarella, Basil, Olive
Oil Drizzle

PIZZA PICANTE \$24

Pepperoni, Cherry Peppers,
Fresh Garlic

GRANDMA \$25

Fresh Tomato Sauce with Garlic and
Fresh Mozzarella Topped with Basil
and Olive Oil

GRANDMA VODKA \$25

Homemade Vodka Sauce,
Fresh Mozzarella

UPSIDE DOWN PIZZA \$22

Cheese And Tomato Sauce with Basil
and Olive Oil

SAUSAGE AND BROCCOLI
RABE, AND LONG HOT
PEPPERS \$26

SPINACH AND RICOTTA \$25

White Pie with Fresh Spinach, Ricotta,
Mozzarella, and Fresh Garlic

PASTA

FUSILLI VODKA \$27

Spicy Vodka Sauce, Calabrian
Chili, EVOO

GNOCCHI AL FRATELLI \$26

Marinara, Fontina Cheese, Basil

CAVATELLI CON SALSICCIA
E FRIARIELLI \$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

SIDES

SIDE PASTA \$12

Fusilli, Cavatelli, or Bucatini.

LOCALE CHIPS \$13 (GF)

Calabrian Chilies, Fresh Parsley,
Parmigiano Reggiano

FRESH ROASTED

PEPPERS \$14 (GF)

CHICKEN PARM \$16

Chicken Cutlet, Marinara,
Mozzarella, Basil

GRILLED CHICKEN \$15

Arugula, Fresh Mozzarella, Roasted
Peppers, Balsamic Glaze

CHEESESTEAK \$16

Sirloin Steak, Onions, Cherry
Peppers, Mozzarella

APPETIZERS

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 Chilies,
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

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