

locale

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

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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 \$15**
- STROMBOLI \$15**
- ADDITIONAL TOPPING + \$3**

PANUOZZO

“Brick Oven Sandwiches”

- PROSCIUTTO \$22**
Prosciutto, Mozzarella, Basil Pesto
- MORTADELLA \$21**
Mortadella, Stracciatella, Pistachio Cream
- VEGETABLE \$18**
Sautéed Vegetables, Balsamic Glaze, EVOO
- CHICKEN PARM \$22**
Chicken Cutlet, Marinara, Mozzarella, Basil
- GRILLED CHICKEN \$19**
Arugula, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze
- CHEESESTEAK \$23**
Sirloin Steak, Onions, Cherry Peppers, Mozzarella

KIDS

- CHICKEN FINGERS \$15**
- FRENCH FRIES \$10**
- MOZZARELLA STICKS \$12**
- RAVIOLI WITH MARINARA \$15**
- SPAGHETTI WITH BUTTER \$14**

EXECUTIVE CHEF ANTHONY PALERMO

Items and pricing subject to change without notice.

APPETIZERS

- MEATBALLS WITH RICOTTA \$25**
Pomodoro, Whipped Ricotta, Basil
- BALSAMIC WINGS \$24 (GF)**
Roasted Wings, Orange Chili Gastrique, Toasted Sesame Seeds

*Calabrian Chili Sauce +\$5
- CALAMARI FRITTI \$25**
Fried Calamari, Calabrian Chilies, White Balsamic Reduction
- EGGPLANT CAPONATA \$18**
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 FOR TWO \$36**
Eggplant Caponata, Fior Di Latte, Parmigiano Reggiano, Salumi, Crostini
- PRINCE EDWARD ISLAND MUSSELS \$27**
Vino Bianco Sauce or Marinara

- EGGPLANT CAPRESE \$24**
Grape Tomatoes, Burrata, Parmigiano Crisp, Basil
- WESTER ROSS SALMON TARTARE \$28 (GF)**
Avocado, Pineapple, Ponzu Sauce, Micro Cilantro

- PAN SEARED OCTOPUS \$29 (GF)**
Chickpea Purée, Roasted Tomatoes, Straciatella, Genovese Pesto

- INSALATA DI MARE \$36 (GF)**
Octopus, Shrimp, Calamari, Scungilli, Bell Pepper, Red Onion, Celery, EVOO

INSALATA

- CAESAR \$22**
Chopped Romaine, Semi-dried Tomato, Garlic Crouton, Parmigiano Reggiano
- LOCALE SALAD \$24 (GF)**
Mixed Greens, Red Onion, Roasted Peppers, Provolone, Fresh Mozzarella, Parmigiano Reggiano, Lemon Vinaigrette
- CAPRESE \$25 (GF)**
Housemade Mozzarella, Garden Tomatoes, Genovese Basil, EVOO

MINESTRA

- PASTA E FAGIOLI \$18**
Pisarei, Cannellini Beans, Fresh Vegetables
- GAZPACHO \$22**
Ripe Tomatoes, Cucumber, Bell Pepper, Onion, EVOO
- CREMA DI CECI \$23**
Chickpeas, Saffron, Paprika, Mint

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, BROCCOLI RABE, AND LONG HOT PEPPERS \$26**
- SPINACH AND RICOTTA \$25**
White Pie with Fresh Spinach, Ricotta, Mozzarella, and Fresh Garlic
- SCAMPI \$28**
Shrimp, Garlic, Fresh Parsley

PASTA

- FUSILLI VODKA \$29**
Spicy Vodka Sauce, Calabrian Chili, EVOO
- BUCATINI CACIO E PEPE \$29**
Pecorino Romano and Cracked Black Pepper
- RAGÚ ALLA BOLOGNESE \$37**
Traditional Bolognese, Parmigiano Reggiano, EVOO
- CAVATELLI CON SALSICCIA E FRIARIELLI \$31**
Sweet Italian Sausage, Broccoli Rabe, Parmigiano Reggiano
- SPAGHETTI POMODORO \$26**
Fresh Tomato Sauce, EVOO
- LINGUINE ALLE VONGOLE \$35**
Fresh Clams, Sautéed Garlic, Vino Bianco Sauce
- GNOCCHI AL PESTO E GAMBERI \$34**
Genovese Basil, Shrimp, EVOO
- RAVIOLI ALLA CAPRESE \$28**
Spinach Ravioli, Ricotta Filling, Marinara, Basil, Parmigiano Reggiano
- RISOTTO AI FRUTTI DI MARE \$39**
Shrimp, Clams, Octopus, Calamari, PEI Mussels, Pomodoro

MAINS

- NONNA’S CHICKEN PARM \$42**
Pomodoro, Mozzarella, Parmigiano Reggiano, Basil Oil
- PAN SEARED CHICKEN \$40**
Vinegar Peppers, Fingerling Potatoes, Onions, Garlic and Pan Sauce
- PORK CHOP TOSCANO \$44 (GF)**
Seasonal Vegetables, Fresh Parsley, Sundried Pepper Demi Glacé
- PAN SEARED WESTER ROSS SALMON \$48 (GF)**
Zucchini Purée, Patty Pan Squash, Basil Oil
- BRANZINO ALL’ACQUA PAZZA \$46 (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 \$14**
Fusilli, Cavatelli, or Bucatini
- LOCALE CHIPS \$15 (GF)**
Calabrian Chilies, Fresh Parsley, Parmigiano Reggiano
- SEASONAL GRILLED VEGETABLES \$15**
- POTATO & GREEN BEAN SALAD \$14**
- ESCAROLE AND BEANS \$14**
- BROCCOLI RABE \$16 (GF)**
- ZUCCHINE TRIFOLATE \$13 (GF)**
Sautéed Zucchini with Parmigiano Reggiano