

# locale

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

- 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 \$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

CHEESE RAVIOLI WITH  
MARINARA \$15

SPAGHETTI WITH BUTTER \$14

## 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

BURRATA CON

PEPPERONATA \$26

Mixed Peppers, Olives, Sweet Onions,  
Tomato Passata, House Croutons,  
Basil, EVOO

BEEF TARTARE \$28

Whole Grain Mustard, Shallot,  
Cornichon, Capers, Crostini

SALSICCIA CON

POMODORINI \$28 (GF)

Sweet Italian Sausage, Cannellini  
Beans, Rosemary, Sage, EVOO

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

SHRIMP ARRABBIATA \$28

Caramelized Onion, Guanciale Lardon,  
Calabrian Chili, Pomodoro, Crostini

POLPO ALLA

LUCIANA \$31 (GF)

Pomodoro, Black Olives, Capers,  
Parsley, EVOO

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

BUTTERNUT SQUASH \$23 (GF)

Black Pepper, Roasted Mushrooms,  
EVOO

MINISTRONE \$22 (GF)

Cannellini Beans, Carrots, Celery,  
Onion, Zucchini, Tomatoes

## 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

## PASTA

FUSILLI VODKA \$29

Spicy Vodka Sauce, Calabrian  
Chili, EVOO

BUCATINI CACIO E PEPE \$29

Pecorino Romano and Cracked  
Black Pepper

LASAGNA ALLA

BOLOGNESE \$45

Traditional Bolognese, Béchamel,  
Ricotta, Parmigiano Reggiano, EVOO

CAVATELLI CON SALSICCIA

E FRIARIELLI \$31

Sweet Italian Sausage, Broccoli  
Rabe, Parmigiano Reggiano

SPAGHETTI POMODORO \$26

Italian Plum Tomatoes, Genovese  
Basil, EVOO

## 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

CHICKEN CACCIATORA \$44

Pomodoro, Red Pepper, Mushrooms, Caramelized Onions, Rosemary

PORK CHOP TOSCANO \$44 (GF)

Seasonal Vegetables, Fresh Parsley, Sundried Pepper Demi Glacé

OSSO BUCO AL GREMOLATA \$66

Veal Foreshank, Saffron Risotto, Garlic, Lemon, Parsley, EVOO

PAN SEARED HALIBUT \$55

Sautéed Broccolini, Creamy Polenta, Lemon Caper Sauce

BRANZINO ALL'ACQUA PAZZA \$46 (GF)

Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce

VEAL CHOP PARM \$MRK

Pomodoro, Mozzarella, Basil Oil

ROASTED VEAL TOMAHAWK \$MRK

Mixed Mushrooms, Vinegar Peppers, Caramelized Onions, Demi Glacé, Wild Thyme

RIBEYE "MY WAY" \$MRK (GF)

Long Hot Peppers and Demi Glacé

## SIDES

SIDE PASTA \$14

Fusilli, Cavatelli, or Bucatini

ESCAROLE AND BEANS \$14

LOCALE CHIPS \$15 (GF)  
Calabrian Chilies, Fresh Parsley,  
Parmigiano Reggiano

ROASTED SEASONAL

VEGETABLES \$15

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

LINGUINE ALLE VONGOLE \$35

Fresh Clams, Sautéed Garlic, Vino  
Bianco Sauce

GNOCCHI QUATTRO

FORMAGGIO \$37

Housemade Gnocchi, Mozzarella,  
Provolone, Scamorza, Parmigiano  
Reggiano

ZITI ALLA GENOVESE \$38

Braised Beef, Caramelized Onions,  
Provolone, Mozzarella, Genovese  
Sauce

RISOTTO CON ZUCCA E

TALEGGIO \$46

Sweet Italian Sausage, Acquerello  
Aged Carnaroli Rice, Winter Squash,  
Taleggio Fonduta, Fried Rosemary

EXECUTIVE CHEF ANTHONY PALERMO

Items and pricing subject to change without notice.

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