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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
CHEESE 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
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
MINESTRONE \$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, Potatoes, 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