

APPETIZERS

BURRATA PANZANELLA \$27

Arugula, Farro, Shallot, Nectarine, Cucumber, Cherry Tomato, Eggplant Croutons

SHRIMP ARRABBIATA \$28

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

MEATBALLS WITH RICOTTA \$25

Pomodoro, Whipped Ricotta, Basil

BALSAMIC WINGS \$24 (GF)

Orange Chili Gastrique, Toasted Sesame Seeds, Parsley

*Calabrian Chili Sauce +\$5

PRINCE EDWARD ISLAND MUSSELS \$27

Vino Bianco Sauce or Marinara

EGGPLANT MEATBALLS \$27

Golden Raisins, Toasted Pine Nuts, Pomodoro, Grana Padano, Genovese Basil

CALAMARI FRITTI \$25

White Balsamic Reduction, Calabrian Chilies, Marinara, Lemon

EGGPLANT CAPONATA \$18

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

BEEF TARTARE \$28

Whole Grain Mustard, Shallot, Cornichon, Capers, Crostini

ANTIPASTI FOR TWO \$36

Mozzarella Caprese, Prosciutto, Salami, Mortadella, Castelvetrano Olives, Grana Padano, Eggplant Caponata, Crostini

CHEVALATTA \$29

Sweet Pinwheel Sausage, Pecorino, Parsley, Romesco Sauce, Pepperoncini

EGGPLANT CAPRESE \$29

Cherry Tomatoes, Stracciatella, Grana Padano Crisp, Basil

SICILIAN SASHIMI \$35

Bluefin Tuna, Capers, Shallots, Parsley, EVOO

PAN SEARED OCTOPUS \$33

Roasted Fingerling Potatoes, Cherry Tomatoes, Arugula, Castelvetrano Olives, Lemon Aioli

INSALATA DI MARE \$36 (GF)

Octopus, Shrimp, Calamari, Scungilli, Bell Pepper, Red Onion, Celery, EVOO

MINESTRA

PASTA E FAGIOLI \$18

Pisarei, Cannellini Beans, Fresh Vegetables

MINISTRONE \$22 (GF)

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

CHICKEN NOODLE \$14

GAZPACHO \$14

MELON GAZPACHO \$21 (GF)

Watermelon, Cantaloupe, Cucumber, Crispy Prosciutto, EVOO

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

Additional Topping +\$3

STROMBOLI \$15

Additional Topping +\$3

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

locale

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AVAILABLE ON

DOORDASH

slice

Uber Eats

EXECUTIVE CHEF ANTHONY PALERMO

*Items and pricing subject to change without notice.

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, Beefsteak Tomatoes, Genovese Basil, EVOO	MEDITERRANEAN SALAD \$14 Arugula, Feta, Semi-Dried Tomatoes, Onions, Cucumbers, Roasted Peppers, Olives
CASA NOSTRA \$17 Mixed Greens, Roasted Peppers, Cherry Tomato, Mozzarella, Pancetta, Honey Balsamic	SICILIAN WATERMELON SALAD \$25 Ricotta Salata Cheese, Shallot Vinaigrette, Micro Mint
SHRIMP SALAD \$19 Celery, Shallot, Mayo, Tarragon, Parsley, Lemon	

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
HOUSEMADE ROAST BEEF \$27 Fresh Mozzarella, Roasted Garlic, Hot Gravy
CHICKEN BRUSCHETTA \$25 Grilled Chicken Breast, Tomato Bruschetta, Provolone, Basil
BREADED CHICKEN CUTLET \$24 American Cheese, Honey Mustard, Lettuce, Pickle, Mayo
ITALIAN CLUB \$24 Sweet Coppa, Spicy Coppa, Turkey, Prosciutto Cotto, Fresh Mozzarella, Lettuce, Tomato, Bacon, Mayo, Red Wine Vinaigrette
ITALIAN HOAGIE \$24 Prosciutto, Mortadella, Sweet Coppa, Lettuce, Tomato, Red Onion, EVOO, Red Wine Vinegar
GRILLED VEGGIE \$22 Zucchini, Red Pepper, Onion, Fried Eggplant, Mozzarella, Balsamic Glaze
MIKE ALI \$25 Sirloin Steak, Demi Glacé, Coopers Cheddar
OVEN ROASTED TURKEY \$24 American Cheese, Mayo, Lettuce, Tomato, Onion, EVOO, Vinegar

PASTA

FUSILLI VODKA \$29 Spicy Vodka Sauce, Calabrian Chili, EVOO	FUSILLI VODKA \$29 Spicy Vodka Sauce, Calabrian Chili, EVOO
BUCATINI CACIO E PEPE \$29 Pecorino Romano and Cracked Black Pepper	BUCATINI CACIO E PEPE \$29 Pecorino Romano and Cracked Black Pepper
MALFADINE ALLA LIMONE \$35 Grana Padano, Vino Bianco Sauce, Lemon Zest, Basil	MALFADINE ALLA LIMONE \$35 Grana Padano, Vino Bianco Sauce, Lemon Zest, Basil
CAVATELLI ALLA NERANO \$36 Sautéed Garlic, Provolone, Zucchini Chips	CAVATELLI ALLA NERANO \$36 Sautéed Garlic, Provolone, Zucchini Chips
TAGLIATELLE BOLOGNESE \$38 Pomodoro, Grana Padano, Rosemary, EVOO	TAGLIATELLE BOLOGNESE \$38 Pomodoro, Grana Padano, Rosemary, EVOO
CAVATELLI CON SALSICCIA E FRIARIELLI \$31 Homemade Cavatelli, Sweet Italian Sausage, Broccoli Rabe, Garlic, EVOO	CAVATELLI CON SALSICCIA E FRIARIELLI \$31 Homemade Cavatelli, Sweet Italian Sausage, Broccoli Rabe, Garlic, EVOO
SPAGHETTI POMODORO \$26 Italian Plum Tomatoes, Genovese Basil, EVOO	SPAGHETTI POMODORO \$26 Italian Plum Tomatoes, Genovese Basil, EVOO
LINGUINE ALLE VONGOLE \$35 Baby Clams, Sautéed Garlic, Vino Bianco Sauce	LINGUINE ALLE VONGOLE \$35 Baby Clams, Sautéed Garlic, Vino Bianco Sauce
GNOCCHI AMATRICIANA \$38 Pomodoro, Guanciale, Pecorino Romano, Red Chili Flakes	GNOCCHI AMATRICIANA \$38 Pomodoro, Guanciale, Pecorino Romano, Red Chili Flakes
ROASTED CORN RISOTTO \$45 Sautéed Shrimp, Spicy Italian Sausage, Parmigiano Reggiano	ROASTED CORN RISOTTO \$45 Sautéed Shrimp, Spicy Italian Sausage, Parmigiano Reggiano
PACCHERI BOLOGNESE \$31 Mirepoix, Red Wine, Marinara, Ground Beef, Parmigiano	PACCHERI BOLOGNESE \$31 Mirepoix, Red Wine, Marinara, Ground Beef, Parmigiano
CAVATELLI RICOTTA \$22 Housemade Cavatelli, Pomodoro, Ricotta, EVOO	CAVATELLI RICOTTA \$22 Housemade Cavatelli, Pomodoro, Ricotta, EVOO
BAKED RIGATONI VODKA \$21 Fresh Mozzarella, Grana Padano, Basil	BAKED RIGATONI VODKA \$21 Fresh Mozzarella, Grana Padano, Basil
SHRIMP ADRIATICA \$24 Marinara, Cherry Tomatoes, Spaghetti, EVOO	SHRIMP ADRIATICA \$24 Marinara, Cherry Tomatoes, Spaghetti, EVOO

SIDES

SIDE PASTA \$14 Fusilli, Cavatelli, or Bucatini	POTATO BRAVAS \$14 Fingerling Potatoes, Smokey Tomato Sauce, Garlic Aioli, Guanciale, Grana Padano
BROCCOLI RABE \$16 (GF)	
ESCAROLE AND BEANS \$14	
FRIED POLENTA BITES \$15 Gorgonzola Sauce, Wildflower Honey, Thyme	SAUTÉED SEASONAL VEGETABLES \$14 Sauteed Zucchini, Roasted Corn, Shaved Parmigiano Reggiano
SAUTEED SPINACH \$13	CHARRED BRUSSEL SPROUTS \$15 Brussels, Balsamic Glaze, Raisins, Pancetta
POTATOES & BEAN SALAD \$15	

MAINS

NONNA'S CHICKEN PARM \$42 Pomodoro, Mozzarella, Parmigiano Reggiano, Basil Oil	NONNA'S CHICKEN PARM \$42 Pomodoro, Mozzarella, Parmigiano Reggiano, Basil Oil
PAN SEARED CHICKEN \$40 Vinegar Peppers, Fingerling Potatoes, Onions, Garlic and Pan Sauce	PAN SEARED CHICKEN \$40 Vinegar Peppers, Fingerling Potatoes, Onions, Garlic and Pan Sauce
BRANZINO ALL'ACQUA PAZZA \$46 (GF) Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce	BRANZINO ALL'ACQUA PAZZA \$46 (GF) Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce
ROASTED HALF CHICKEN \$45 Basmati Rice, Patty Pan Squash, Rosemary Demi	ROASTED HALF CHICKEN \$45 Basmati Rice, Patty Pan Squash, Rosemary Demi
PAN SEARED BLUEFIN TUNA \$53 Sautéed Caulilini, Basmati Rice, Moqueca Sauce	PAN SEARED BLUEFIN TUNA \$53 Sautéed Caulilini, Basmati Rice, Moqueca Sauce
CHILEAN SEA BASS MONTALCINO \$63 Fregula, Roasted Fennel, Castelvetrano Olives, Orange Segments, Vino Bianco Sauce	CHILEAN SEA BASS MONTALCINO \$63 Fregula, Roasted Fennel, Castelvetrano Olives, Orange Segments, Vino Bianco Sauce
ROASTED DUROC PORK CHOP \$46 Sautéed Asparagus, Potato Hash, Romesco Sauce	ROASTED DUROC PORK CHOP \$46 Sautéed Asparagus, Potato Hash, Romesco Sauce
LOBSTER CUTLET \$61 Creamy Risotto, Saffron Butter, Chives	LOBSTER CUTLET \$61 Creamy Risotto, Saffron Butter, Chives
VEAL CHOP PARM \$MRK Pomodoro, Mozzarella, Basil Oil	VEAL CHOP PARM \$MRK Pomodoro, Mozzarella, Basil Oil
ROASTED VEAL TOMAHAWK \$MRK Mixed Mushrooms, Vinegar Peppers, Caramelized Onions, Demi Glacé, Wild Thyme	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	RIBEYE “MY WAY” \$MRK (GF) Long Hot Peppers and Demi Glacé
SAUTÉED VEAL CUTLET \$39 Broccoli Rabe, Long Hot Peppers, EVOO	SAUTÉED VEAL CUTLET \$39 Broccoli Rabe, Long Hot Peppers, EVOO
CHICKEN MARSALA \$34 Sautéed Chicken Breast, Potatoes, White Mushrooms, Marsala Sauce	CHICKEN MARSALA \$34 Sautéed Chicken Breast, Potatoes, White Mushrooms, Marsala Sauce
CHICKEN FRANCESE \$34 Sautéed Chicken Breast, Vino Bianco Sauce, Parsley	CHICKEN FRANCESE \$34 Sautéed Chicken Breast, Vino Bianco Sauce, Parsley
SHRIMP FRANCESE \$26 Sautéed Shrimp, Vino Bianco Sauce, Parsley	SHRIMP FRANCESE \$26 Sautéed Shrimp, Vino Bianco Sauce, Parsley
EGGPLANT PARMIGIANO \$25 Breaded Eggplant, Marinara, Fresh Mozzarella, Basil	EGGPLANT PARMIGIANO \$25 Breaded Eggplant, Marinara, Fresh Mozzarella, Basil

KIDS

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