locale

LITTLE SILVER

APPETIZERS

BURRATA CON ZUCCA $28 (GF)
Roasted Acorn Squash, Basil Pesto, Sage Brown Butter, Pomegranate

EGGPLANT CAPONATA $18
Red Pepper, Celery, Onion, Zucchini, Olives, Capers in Agrodolce with Crostini

CALAMARI FRITTI $25
White Balsamic Reduction, Calabrian Chilies, Marinara, Lemon

SHRIMP ARRABBIATA $28
Caramelized Onion, Guanciale Lardon, Calabrian Chili, Pomodoro, Crostini

BALSAMIC WINGS $24 (GF)
Orange Chili Gastrique, Toasted Sesame Seeds, Parsley *Calabrian Chili Sauce +$5

EGGPLANT MEATBALLS $27
Golden Raisins, Toasted Pine Nuts, Pomodoro, Grana Padano, Genovese Basil

ANTIPASTI FOR TWO $36
Mozzarella Caprese, Prosciutto, Salami, Mortadella, Castelvetrano Olives, Grana Padano, Eggplant Caponata, Crostini

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

MEATBALLS WITH RICOTTA $25
Pomodoro, Whipped Ricotta, Basil

PRINCE EDWARD ISLAND MUSSELS $27
Vino Bianco Sauce or Marinara

BEEF TARTARE $28
Whole Grain Mustard, Shallot, Cornichon, Capers, Crostini

SICILIAN SASHIMI $35 (GF)
Bluefin Tuna, Capers, Shallots, Parsley, EVOO

EGGPLANT CAPRESE $29
Cherry Tomatoes, Stracciatella, Grana Padano Crisp, Basil

LUGANEGA SAUSAGE $31 (GF)
Cannellini Beans, Chopped Cherry Peppers, Escarole, Parmigiano Reggiano

ROASTED OCTOPUS $34 (GF)
Fingerling Potatoes, N'Duja, Romesco Sauce, Lime, Frisée Salad

PIZZA

NAPOLETANA $21
Pomodoro, Fior Di Latte, Basil, EVOO

MARGHERITA $20
Pomodoro, Mozzarella, Basil

QUATTRO FORMAGGI $25
Mozzarella, Provolone, Scamorza, Parmigiano Reggiano

CRISPY THIN VODKA $26
Mozzarella, Spicy Vodka Sauce, Parsley

SAUSAGE & BROCCOLI RABE $26
Sweet Italian Sausage, Broccoli Rabe, EVOO

WHITE CLAM $27
Baby Clams, Garlic, White Wine Sauce

FRATELLI $26
Prosciutto, Arugula, Shaved Parmigiano Reggiano, EVOO

CHICKEN VODKA CRISPY THIN $27
Grilled Chicken, Fresh Mozzarella, Basil

POCO PICANTE $26
Pepperoni, Fresh Garlic, Sliced Cherry Peppers

HOT HONEY $24
Pepperoni, Hot Honey, Basil

THE FIG & PIG $27
Baby Arugula, Fig Jam, Prosciutto, EVOO

MINESTRA

PASTA E FAGIOLI $18
Pisarei, Cannellini Beans, Fresh Vegetables

MINESTRONE $22 (GF)
Cannellini Beans, Carrots, Celery, Onion, Zucchini, Tomatoes

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

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

PASTA

FUSILLI VODKA $29
Spicy Vodka Sauce, Calabrian Chili, EVOO

BUCATINI CACIO E PEPE $29
Pecorino Romano and Cracked Black Pepper

CAVATELLI CREMOSA $37
Pomodoro, Ricotta, Parsley, EVOO

BAKED ZITI BOLOGNESE $39
Ricotta, Mozzarella, 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

LINGUINE ALLE VONGOLE $35
Baby Clams, Sautéed Garlic, Vino Bianco Sauce

BUTTERNUT SQUASH GNOCCHI $42
Grana Padano, Sage Brown Butter, Ground Nutmeg

SHORT RIB RISOTTO $51
Aged Carnaroli Rice, Wild Mushrooms, Demi Glaze, Pecorino Romano, Chives

MAINS

NONNA'S CHICKEN PARM $42
Pomodoro, Mozzarella, Parmigiano Reggiano, Basil Oil

PAN SEARED CHICKEN $40
Vinegar Peppers, Fingerling Potatoes, Onions, Garlic, Pan Sauce

BRANZINO ALL'ACQUA PAZZA $46 (GF)
Cherry Tomatoes, Sautéed Garlic, Vino Bianco Sauce

ROASTED HALF CHICKEN $46 (GF)
Whipped Potatoes, Lemon Garlic Sauce, Fresh Thyme

PAN SEARED BLUEFIN TUNA $55 (GF)
Potato Galette, Pink Peppercorn Cream Sauce, Chives

ROASTED HALIBUT $65 (GF)
Sautéed Artichokes, Cannellini Beans, Caramelized Onions, Cherry Tomatoes, Lemon Dill Sauce

ROASTED DUROC PORK CHOP $46
Sautéed Asparagus, Potato Hash, Romesco Sauce

LOBSTER CUTLET $64
Creamy Risotto, Saffron Butter, Chives

VEAL CHOP PARM $MRK
Pomodoro, Mozzarella, Basil Oil

ROASTED VEAL TOMAHAWK $MRK
Roasted Acorn Squash, Fingerling Potatoes, Mushroom Cream Sauce, Fresh Thyme

RIBEYE "MY WAY" $MRK (GF)
Long Hot Peppers and Demi Glacé

SIDES

SIDE PASTA $14
Fusilli, Cavatelli, or Bucatini

BROCCOLI RABE $16 (GF)

ESCAROLE AND BEANS $14

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

FRIED POLENTA BITES $15
Gorgonzola Sauce, Wildflower Honey, Thyme

CAESAR SPROUTS $19
Crispy Brussels Sprouts, Semi-Dried Tomatoes, Croutons, Caesar Dressing, Parmigiano Reggiano

SAUTÉED SEASONAL VEGETABLES $14

EXECUTIVE CHEF ANTHONY PALERMO

**Items and pricing subject to change without notice.*

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