

La Pizza Fresca Ristorante

CUCINA E VINI ITALIANI
VENTI XX ANNI 1996 - 2016

UNO / ONE

ZUPPA DI ASPARAGI

soup of pureed asparagus 10

CARPACCIO DI TONNO

thinly sliced raw yellowfin tuna*, gaeta olives, capers, sicilian sea salt, sicilian extra virgin olive oil 16

CARPACCIO DI MANZO

thinly sliced raw beef tenderloin*, sicilian sea salt, sicilian extra virgin olive oil, shaved parmigiano reggiano 16

INSALATA DI RUCOLA

wild arugula, endives, shaved parmigiano reggiano 12

MOZZARELLA DI BUFALA CON PROSCIUTTO

imported bufala mozzarella, prosciutto di parma 16

CALAMARI ALLA GRIGLIA

grilled squid, mixed greens, gaeta olives 15

INSALATA FRESCA

marinated mushrooms, grilled asparagus, cherry tomatoes, gaeta olives 13

POLPETTINE

veal meatballs, san marzano tomato 15

SPINACI AL PARMIGIANO

sauteed spinach, parmigiano reggiano, garlic, sicilian extra virgin olive oil 12

INSALATA MISTA

mixed greens, cherry tomatoes, vinaigrette 12

DUE / TWO

Prepared with imported DeCecco pasta & Beretta riso

Prepared with our own handmade pasta

LINGUINE VONGOLE E ZUCCHINE

baby clams, pinot grigio, zucchini 13 / 19

SPAGHETTI AL LIMONE CON ASPARAGI

grilled asparagus, lemon, grated ricotta salata 12 / 18

PACCHERI ZAFFERANO CON SALSICCIA

sausage, saffron, parmigiano reggiano 13 / 19

ORECCHIETTE SALSICCIA E CIME DI RAPA

sausage, brocoli rabe, roasted peppers 13 / 19

MEZZI RIGATONI CON POLPETTINE

veal meatballs, san marzano tomato 13 / 19

PENNE QUATTRO "P"

basil pesto sauce, parmigiano reggiano, tomato, cream 12 / 18

RIGATONI ALLA SICILIANA

eggplant, fresh mozzarella, san marzano tomato. 12 / 18

RISOTTO RISI E BISI

carnaroli rice, parmigiano reggiano, english peas, pancetta 13 / 19

TAGLIATELLE ALL ANATRA E CAPPERI

handmade pasta, shredded duck ragu, capers 15 / 21

TORTELLI DI VITELLO

handmade filled pasta, veal, seasonal vegetables 15 / 22

GNOCCHI DEL DUOMO

handmade potato dumplings, asparagus, morels 13 / 19

RAVIOLI DI MAGRO

handmade filled pasta, ricotta, spinach 14 / 20

SPAGHETTI AL POMODORO E BASILICO

san marzano tomato, basil 12 / 17

LASAGNE DELLA TRADIZIONE

handmade pasta, bolognese sauce, parmigiano reggiano 13 / 19

TRE / THREE

BRANZINO AL VINO BIANCO

striped bass, pinot grigio, spinach, ginger 31

PESCE DEL MERCATO

seasonal market fish 33

POLLO CAPRICCIOSA / POLLO ALLA GRIGLIA

ciabatta crusted chicken cutlet, cherry tomatoes, greens 27
grilled chicken, cherry tomatoes, greens 27

MANZO BRASATO AL VINO ROSSO

chianti marinated boneless beef short ribs, olive oil
crushed potatoes 33



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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PIZZE

Our authentic pizza is crafted in the tradition of Naples, Italy, the birthplace of pizza. We adhere to the standards set forth by the Associazione Verace Pizza Napoletana, using fresh ingredients. We use imported Italian bufala mozzarella, our sauce is created with Italian San Marzano tomatoes, and our freshly prepared hand-pressed dough creates the authentic thin crust and puffy edges that made Neapolitan pizza famous. Our pizzas are organized by region, respecting the origin of the ingredients and tradition.

SPECIALITÀ

ASPARAGI

asparagus, pancetta, taleggio, fontina 20

CAMPANIA

MARINARA

san marzano tomato, sicilian extra virgin olive oil, garlic 13

MARGHERITA

san marzano tomato, imported bufala mozzarella, parmigiano reggiano, sicilian extra virgin olive oil 17

"LA PIZZA FRESCA"

san marzano tomato, imported bufala mozzarella, cherry tomatoes, black olives, parmigiano reggiano, basil 18

BIANCA NEVE

imported bufala mozzarella, cherry tomatoes, garlic 17

PUTTANESCA

anchovies, capers, black olives, san marzano tomato, garlic, oregano, red pepper 17

PIEMONTE

FUNGHI

cremini mushrooms, imported bufala mozzarella, san marzano tomato 18

MONTE BIANCO

robiola, parmigiano reggiano, fontina, porcini mushrooms, prosciutto di parma 24

SAVOIA

cremini mushrooms, pancetta, fontina, imported bufala mozzarella 21

EMILIA ROMAGNA

EMILIA

san marzano tomato, balsamic vinegar, shaved parmigiano reggiano 16

RUSTICA

pancetta, onions, imported bufala mozzarella 19

PROSCIUTTO

san marzano tomato, imported bufala mozzarella, prosciutto di parma 21

SICILIA

PRIMAVERA

eggplant, zucchini, roasted peppers, cremini mushrooms, imported bufala mozzarella, san marzano tomato 18

MELANZANE

eggplant, parmigiano reggiano, imported bufala mozzarella, san marzano tomato 18

CALABRIA

SALAME PICCANTE

san marzano tomato, bufala mozzarella, soppressata piccante, black olives 19

PUGLIA

CIME DI RAPA

broccoli rabe, sausage, bufala mozzarella 19

UMBRIA

SALSICCIA

san marzano tomato, sausage, mushrooms, sicilian extra virgin olive oil, garlic 19

