

Fried Snacks

- SUPPLI 12
- ZUCCHINI FRITTI 12
- FRIED ARTICHOKEs 12



Fresh-Spun Gelato

Churned to order
with assorted toppings
SERVES 2+



Crudo

TUNA CRUDO*	SALMON CRUDO*	SNAPPER TARTARE*
calabrian chile vinaigrette, crispy rosemary, pine nuts	fennel, shallot, lemon, chive, capers	local peppers, citrus, castelvetro, fried shallots
24	21	24



Salads, Small Plates and Such

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13

WOOD-FIRED SWEET PEPPERS 17
formaggio bianco, pickled garlic, capers, saba

MELFI'S SPICY CAESAR SALAD* 18
dressed in calabrian chili and anchovy dressing

A BEAUTIFUL LETTUCE SALAD 14
mixed seasonal lettuces with herbs and english peas
(add prosciutto +6)

PROSCIUTTO & BURRATA 25
with seasonal fruit, fig vincotto, and basil

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. *Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Please no substitutions.
Cash, American Express, Visa/Mastercard, Discover
No checks, and no smoking in restaurant.

Pizza

BIANCO 25	STRECH ARMSTRONG 27	MR. WALLY 26
ricotta, robiola, fresh mozzarella, fontina, sottocenere al tarufo & fried sage	tomato sauce topped with cool, freshly made stracciatella, basil and extra virgin olive oil	vodka sauce topped with salami, red onion, mushrooms, pickled fresno peppers, & oregano

pizzas served on Melfi's signature cracker thin crust

Fresh Pasta



BUCATINI 31
cacio e pepe with
parmigiano
reggiano, pecorino
and cracked pink &
black peppercorns



SPAGHETTI 27
in a classic
pomodoro sauce, topped
with freshly grated
parmigiano reggiano and
basil



CANNELLONI 32
pasta stuffed
with a ricotta and
parmigiano reggiano
filling, topped with an
heirloom pomodoro



MAFALDE 34
with heritage pork &
veal bolognese, topped
with freshly grated
parmigiano reggiano



PACCHERI 35
with a hearty duck
ragu, topped with
freshly shaved
parmigiano
reggiano

Entrées

OSSO BUCCO 52
red wine braised pork shank
served with parmesan risotto
and crispy onions

GRILLED BRANZINO 48
two crispy skin fillets served
with a fennel salad;
with extra virgin olive oil
and lemon

Steak Florentine*

145
36oz grilled porterhouse; served
with crispy smashed potatoes,
roasted garlic butter, and
seasonal vegetables
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