

Fried Snacks

SUPPLI 12

ZUCCHINI FRITTI 12

FRIED ARTICHOKES 12



Fresh-Spun Gelato

Churned to order with assorted toppings SERVES 2+



Salads, Small Plates and Such

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13

TUNA CRUDO* 24

calabrian chile vinaigrette, crispy rosemary, pine nuts

WOOD-FIRED SWEET PEPPERS 17

formaggio bianco, pickled garlic, capers, saba

ROASTED TOMATO CAPRESE 21

roasted tomatoes, buffalo mozzarella, pistachio, basil

MELFI'S SPICY CAESAR SALAD* 18

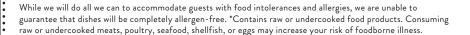
dressed in calabrian chili and anchovy dressing (add confit chicken +12)

TUNA & CANNELLINI BEAN SALAD 25

cured tuna belly, endive, red onion, cannellini beans

PROSCIUTTO & BURRATA 25

with seasonal fruit, fig vincotto, and basil





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





BIANCO 25

STRECH ARMSTRONG 27

ricotta, robiola, fresh mozzarella, fontina, sottocenere al tarufo & fried sage

tomato sauce topped with cool, freshly made stracciatella, basil and extra virgin olive oil

MRS. MELFI'S 26

tomato sauce with hand-pulled mozzarella, italian sausage, broccoli rabe, green onion, and parmigiano

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



GRILLED BRANZINO

Entrées

CHICKEN WITH TRICOLORE SALAD

confit chicken with a very

colorful salad 29

a crispy skin on fillet served with a fennel salad; with extra virgin olive oil and lemon 26



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

