

Fried Snacks

- SUPPLI 13
- ZUCCHINI FRITTI 12
- FRIED ARTICHOKEs 12



Fresh-Spun Gelato
Churned to order
with assorted toppings
SERVES 2+



Crudo

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|---|---|---|
| TUNA CRUDO*
calabrian chile vinaigrette
crispy rosemary, pine nuts
26 | SALMON CRUDO*
fennel, shallot
lemon, chive, capers
22 | SNAPPER TARTARE*
local peppers, citrus
castelvetro, fried shallots
25 |
|---|---|---|



Salads, Small Plates and Such

- STRACCIATELLA & OLIVE OIL BRUSCHETTA 14
- WOOD-FIRED SWEET PEPPERS 18
formaggio bianco, pickled garlic, capers, saba
- MELFI'S SPICY CAESAR SALAD* 18
dressed in calabrian chili and anchovy dressing
- A BEAUTIFUL LETTUCE SALAD 17
mixed seasonal lettuces with herbs and english peas
(add prosciutto +9)
- PROSCIUTTO & STRACCIATELLA 32
with seasonal fruit, fig vincotto, and basil

We apply a universal 3% fee to offset payment processing costs. 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 VERDE 25
whipped ricotta with lemon, fontina
hand-pulled mozzarella, aleppo
pepper, leeks and salsa verde
(add prosciutto +9) | STRETCH ARMSTRONG 27
tomato sauce topped with cool
freshly made stracciatella, basil
and extra virgin olive oil | MR. WALLY 26
vodka sauce topped hand-pulled
mozzarella, salami, red onion
mushrooms, pickled fresno
peppers & oregano |
|---|---|--|

pizzas served on Melfi's signature cracker thin crust

Fresh Pasta



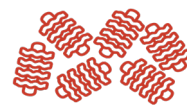
- BUCATINI 31**
cacio e pepe with
parmigiano
reggiano, pecorino
and cracked pink &
black peppercorns



- SPAGHETTI 34**
in a white wine sauce
tossed with lump crab,
tomatoes, garlic, and
topped with fresh
parsley and bread
crumbs



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



- RADIATORI 34**
with heritage pork &
beef bolognese, topped
with freshly grated
parmigiano reggiano



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

Entrées

- OSSO BUCCO 57**
red wine braised pork shank
served with parmesan risotto
and crispy onions
- GRILLED BRANZINO 62**
two crispy skin fillets served
with a fennel salad
with extra virgin olive oil
and lemon
- AQUA PAZZA MP**
a gently poached
seasonal fish filet served
over a broth of tomatoes, white
wine, garlic, fresh herbs, and
extra virgin olive oil

Steak Florentine*

- 145
36oz grilled porterhouse served
with wood-fired potatoes,
garlicky greens, and salsa verde
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