

## ANTIPASTI

## EGGPLANT CAPONATA | 9

Fennel, pine nuts, capers GF

## SAUSAGE CON MARINARA | 7

Roasted in the wood oven GF

## MOZZARELLA AL FORNO | 9

Wrapped in prosciutto di Parma, pomodoro, pesto GF

## PAIGE'S ARTICHOKE | 12

Oven roasted, garlic, bread crumbs, EVOO, lemon

## POLPO | 10

Grilled octopus, potato salad, red wine scallion vinaigrette, baby arugula, cherry tomato GF

## SHRIMP &amp; BROCCOLI RABE | 10

EVOO, garlic, lemon, chile GF

## FRITO MISTO | 12

Calamari, polpo, potato, lemon caper aioli

## VONGOLE | 12

Littleneck clams, sausage, garlic, Calabrian chile, olives GF

## BOARDS

## ARTISAN CHEESE BOARD | 17

Daily selection of four cheeses, truffle honey, sour cherry mostarda, candied fennel, grissini

## SALUMI BOARD | 17

Prosciutto di Parma, Braseola, Soppresata, Mortadella, house pickled veg, sour cherry mostarda, grissini

## INSALATE E ZUPPE

## CHICKEN &amp; ESCAROLE SOUP | 6 GF

## CAESAR | 7

Romaine, EVOO, Parmigiano Reggiano, anchovy, garlic croutons GF

## LUNA | 7

Field greens, balsamic, baby roma tomato, carrot GF

## ARUGULA | 9

EVOO, sea salt, lemon, Parmigiano Reggiano GF

## CENTRO SALAD | 10

Spinach, goat cheese, pistachio, sour cherry vinaigrette GF

## CRAB SALAD | 12

Jumbo lump crab, baby arugula, Belgium endive, radicchio, lemon caper aioli GF

## INSALATE GRANDE

## MEDITERRANEAN | 14

Chicken, roasted red peppers, feta, Kalamata olive, cucumber, tomato GF

## CAESAR GF

## THE LARGE CLASSIC | 10

## ADD CHICKEN | 13

## ADD NORWEGIAN SALMON\* | 15

## CHICKEN &amp; CRANBERRY | 14

Chicken, caramelized walnuts, chevre, cucumber, tomato GF

## PIZZE

## NAPOLETANE

## MARGHERITA | 11

Sea salt, San Marzano tomato, basil, fresh mozzarella

## SPEZIATO | 15

Marinara, hot Soppresata, Calabrian chile

## GUISEPPE | 15

Margherita, spinach, prosciutto di Parma, roasted red peppers

## MARINARA | 12

Margherita plus garlic, oregano, red pepper, Parmigiano Reggiano, romano

## AMALFI COAST | 15

Marinara with fresh clams, parsley, lemon

## BIANCA (not saucy)

## BIANCA | 10

EVOO, garlic, spices, imported cheeses

## TERRY'S BIANCA | 13

EVOO, garlic, spices, imported cheeses, sea salt, baby arugula, baby Roma tomato, lemon, pepper

## PAVIA BIANCA | 14

EVOO, spices, spinach, gorgonzola, roasted tomato

## GRECO BIANCA | 14

EVOO, spices, Kalamata olive, feta, chicken

## JOSH'S BIANCA | 16

Soppresata, egg, black truffle

## PIEMONTESE | 15

Sautéed wild mushrooms, gorgonzola

## LUNA Al Pomodoro (saucy)

## NO LUNA | 10

Plain cheese

## LA CAPRA | 14

Goat cheese, spinach, chicken

## FRANCO | 15

Sausage, ricotta, roasted peppers, fennel fronds

## GENOVA | 13

Soppresata, pepperoni

## TOPPINGS

All additional pizze toppings on whole pizze only

Extra Sauce • Red Onion • Spinach • Pepperoni  
Garlic • Basil 1Ricotta • Kalamata Olive • Soppresata • Feta  
Anchovy • Roasted Red Pepper • Eggs • Pesto  
Oven Roasted Tomato • Goat Cheese • Sausage  
Fresh Mozzarella • Extra Cheese • Gorgonzola 2Chicken • Baby Arugula • Broccoli Rabe  
Wild Mushroom • Black Truffle  
Prosciutto di Parma 3

## PASTA

## FETTUCCINE ALLA PANNA | 13

Parmigiano Reggiano, cream, butter

## FETTUCCINE ALLA MARINARA | 12

Fresh tomato sauce, basil

## AGNOLOTTI CON RICOTTA | 15

Fresh spinach in pomodoro sauce

## AGNOLOTTI CON ZUCCA | 15

Roasted butternut squash, Parmigiano Reggiano in sage butter, toasted pine nuts

## AGNOLOTTI CON GRANCHIO | 20

Truffled ricotta, jumbo lump crab, brown butter, egg yolk

## BUD'S BOLOGNESE SPECIALE | 16

Ain't nothin' like the real thing, baby!

## BUCCATINI CON VONGOLE | 22

Clams, ramps, fennel fronds, EVOO

## DUCK CONFIT GNOCCHI | 24

Wild mushrooms, sage brown butter, crispy duck skin

## ENTRATA

## HALF ROASTED CHICKEN | 18

Roasted citrus, fennel, fried potato

## GRILLED NORWEGIAN SALMON | 20

Sardinian fregola, fennel, fire roasted tomato, pistachio butter

## GRILLED SHRIMP | 22

Saffron polenta cake, escarole, roasted red peppers, roasted garlic

## GRILLED BONE IN PORK CHOP | 24

Wild mushroom risotto, broccoli rabe, sour cherry demiglace

## BAROLO BRAISED SHORT RIB | 26

Marscapone polenta, sautéed escarole, horseradish

## BISTECCA ALLA FIORENTINA | 30

NY strip steak, sautéed spinach, fried potato, horseradish aioli

## PANINI

## IRON PIG | 14

Roast pork, eggplant caponata, roasted garlic aioli

## THE BAUM.COM | 12

Italian sausage, roasted red pepper, marinara, mozzarella

## CITY CENTRO | 13

Mortadella, Prosciutto di Parma, Soppresata, fire roasted tomato, horseradish aioli

## THE PHANTOM | 11

Fresh mozzarella, fire roasted tomato, spinach, pesto, pine nuts, basil

## HAMILTON ST | 12

Chicken, roasted red peppers, broccoli rabe, sharp provolone, garlic aioli

## CHE PALLA!

## MEATBALLS | 10

## CLASSIC BALL

Pomodoro sauce, gremolata

## KRISTAL BALL

Kalamata olive, feta, orange

## EIGHT BALL

Garlic, shallot, white wine, chicken stock

## RISOTTO BALLS | 10

## DISCO BALL

Bolognese, pomodoro, pesto, ricotta

## LUCILLE BALL

Sweet pea, lemon, mozzarella, pesto cream

## BALL HOG

Prosciutto, wild mushroom, gorgonzola cream, truffle

PLEASE VISIT OUR OTHER RESTAURANTS



## SPUMANTE

**LA COLLINA IL | 42**

Quaresimo Lambrusco IGT Emilia  
Romagna NV

**VILLA DEGLI OLMI PROSECCO | 46**

Veneto NV

**CA'DEI ZAGO COL FONDO | 66**

Prosecco di Valdobbiadene DOC  
Veneto 2014

**LA VALLE ROSE | 110**

Brut Franciacorta  
Lombardia NV

**SOLO UVA****FRANCIACORTA | 85**

DOCG  
Lombardia NV

## NORTHERN

## BIANCHI

**PINOT BIANCO | 42**

Durer-Weg Suditrol DOC  
Alto Adige 2015

**PINOT GRIGIO | 36**

Badissa  
Veneto 2015

**SOAVE | 45**

Suavia Classico  
Veneto 2015

**CHARDONNAY | 38**

Tiefenbrunner  
Alto Adige 2016

**ARNEIS | 48**

Monchiero Carbone  
Piemonte 2016

## ROSSI

**DOLCETTO | 52**

Castello Di Nieve Dolcetto  
Piemonte 2013

**Barbera | 48**

Iuli "Umberta" Monferrato VdT  
Piemonte 2015

**SANGIOVESE | 52**

Podere dal Nespole Romagna DOC Emilia  
Romagna 2014

**NEBBIOLO | 105**

Ceretto Barolo  
Piemonte 2012

**NEBBIOLO | 62**

Cascina Pace Roero Riserva DOCG  
Piemonte 2011

**NEBBIOLO | 105**

Cascina Roccalini Barbaresco DOCG  
Piemonte 2010

**CORVINA / RONDINELLA | 125**

Le XI Terre Amarone Classico DOC  
Veneto 2011

## CENTRAL

## BIANCHI

**VERMENTINO / VERDICCHIO | 33**

Vitiano Bianco  
Umbria 2015

**TREBBIANO | 45**

Valle Reale  
Abruzzo 2015

**PECORINO | 52**

Cantina Frentana Terre di Chieti Organic IGT  
Abruzzo 2013

**SAUVIGNON BL / BOMBINO | 42**

Podere dal Nespole Pagadebit DOC Emilia  
Romagna 2015

**VERDICCHIO | 48**

Fattoria San Lorenzo Classico Vigna di Gino  
DOC Marche 2015

## ROSSI

**SANGIOVESE | 60**

Castello di Bossi Chianti Classico  
Toscana 2013

**SANGIOVESE | 62**

Poggio Trevalle Morellino di Scansano DOCG  
Toscana 2012

**SYRAH | 56**

Tenimenti Luigi D Alessandro Borgo  
Toscana 2012

**SANGIOVESE | 125**

Angelo Sassetti Brunello di Montalcino DOCG  
Toscana 2010

**SANGIOVESE | 105**

Cappannelle Solare IGT  
Toscana 2007

**SAGRANTINO / MERLOT | 85**

Leonucci Montignanello VdT  
Umbria 2011

## SOUTHERN

## BIANCHI

**GRECO | 32**

Librandi Ciro Bianco  
Calabria 2015

**FALANGHINA | 36**

Masseria Frattasi Taburno DOC  
Campania 2015

**NERELLO BLEND | 56**

Fessina Erse Etna Bianco  
Sicilia 2014

**CHARDONNAY | 60**

Marabino Eureka Siciliane Bianco IGT  
Sicilia 2014

## ROSSI

**AGLIANICO | 38**

Bisceglia Aglianico  
Basilicata 2014

**SALICE SALENTINO | 32**

Leone De Castris Maiana  
Puglia 2015

**NERO D'AVOLA | 36**

Tasca D Almerita Nero D Avola  
Sicilia 2014

**NEGROAMARO | 48**

Pichierri-Savese Vittoria Negroamaro dal  
Salento IGT  
Puglia 2014

**NERELLO MASCALESE | 88**

Frank Cornelissen Munjebel Terre Rosso IGT  
Sicilia 2015

## DOLCI

**MAMA'S CHEESECAKE | 6**

As only a grandmother can...

**PISTACHIO CANNOLI | 7****TERRY'S WHITE CHOCOLATE****PANNA COTTA | 6**

Topped with fresh fruit and amaretti  
cookie crumbles

**CHOCOLATE MOUSSE AND****VANILLA BEAN SEMIFREDDO | 6**

Josh's special recipe, Grand Marnier and  
fresh cream

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