

THE NEW SALUGO NOW OPEN
 (DALUCA ITALIAN MARKET & DELI - COMING SOON)
 510 BLOOMFIELD AVE. VERONA | 973.857.2384 | salugopizzeria.com

GIOIA MODERN ITALIAN KITCHEN & BAR
 40-1 RIVERWALK PLACE WEST NEW YORK | SEPTEMBER OPENING

SMALL SALADS & GRAINS

BURRATA \$16

blistered heirloom tomato, roasted tomato jam, grilled peasant toast

MEDITERRANEAN LARGE GRAIN COUS COUS \$16

diced apples & figs, rainbow peppers, arugula, grilled ricotta salata

CHOPPED \$16

crispy romaine hearts, avocado, pancetta, crumbled hard boiled egg, cherry tomatoes, bleu cheese crumbles & dressing

ROASTED FALL VEGETABLES \$16

purple & green romanesco, baby cipollini onions, tri color heirloom baby carrots, parsnips, fall honey harvest & white balsamic

GRILLED CAESER \$15

charred baby romaine hearts, classic dressing, parmesan crisp

"CENTO"COLORI \$15

castelfranco, radicchio, frisee, baby arugula, dried figs sicilian blood orange vinaigrette

FROM THE GRILL

chicken breast \$10 shrimp(3) \$15 salmon \$13 marinated skirt steak \$18

CROSTINI \$13

3 pieces * each additional \$3

burrata, roasted tomato & crispy pancetta jam
 eggplant caponata, basil, shaved reggiano
 gorgonzola, granny apple, truffle honey
 dried figs, goat cheese, aged saba
 herbed stracchino, roasted root vegetables

APPETIZERS

ARANCINI \$16

mini arborio rice balls, perlini mozzarella & pancetta, brandy aurora

CRACKLING CALAMARI SALAD \$17

semolina crusted, frisee & radicchio, honey-lime-balsamic dressing

PIZZETTE MARGHERITA \$16

personal pizza, crushed tomato, fiore di mozzarella, basil

IMPEPATO \$18

little neck clams, black shell mussels, long hot pepper, tomato & wine

CARCIOFI \$15

grilled artichoke hearts, herb & lemon crumbs, lemon aioli

POLPETTE \$15

2 blended meatballs, herbed ricotta, tomato ragu, hot italian pepper

GAMBARETTI \$18

baby florida rock shrimp, mint, lemon zest, calabrain chili flakes

CAPONATINA \$16

diced italian eggplant, chunks of reggiano, spicy calabrian n'duja

ZUPPA \$12

cheese tortellini, diced potato & carrots, parmesan brodetto

PASTA *HOMEMADE | gluten free or whole wheat penne \$4

*GNOCCHI \$26

soft potato dumplings, cherry tomato sughetto, melted burrata

*RAVIOLI \$27

brasied short rib filled, creamy truffled shiitake & porcini sauce

*TORTELLINI \$26

"bolognese style" crumbled fennel sausage, nutmeg besciamella

*TAGLIOLINI \$28

littleneck clams, crispy pancetta, white wine, chili flakes

RIGATONI \$26

broccoli rabe, crumbled fennel sausage, roasted long hot italian pepper

*FUSILLI LONGO \$26

long fusilli "amatriciana" pancetta, pomodorini, calabrian chilis

SPIRALE \$25

short spiral pasta, 2 meatballs, whipped ricotta, slow tomato ragu'

*LUMACONI \$24

green peas, smoked pancetta, diced onions, shiitake mushrooms

CIOPPINO \$29

couscous, shrimp, calamari, clams & mussels, tomato & fennel broth

*MAFALDINE \$25

"creamless carbonara," pancetta, onion, egg, grana padano cheese

FARROTTO \$27

shiitake mushrooms, green peas, roasted shallots, parmesan

SUPPER

PAILLARD \$27

pounded grilled chicken breast, "centocolori" salad, shaved reggiano

SALMONE \$28

horseradish~mustard crumbs, mediterranean cous cous salad
 cucumber, cherry tomato, shallots, lemony~mustard aioli

PIZZAIOLA \$28

grilled double center cut pork rib chop, shiitake mushrooms
 crushed tomato pulp & white wine, herbed rosemary french fries

ARRABIATTA \$27

boneless chunks of chicken, spicy lemon & white wine, parmesan mashed

DENTICE \$32

grilled red snapper filet, caper & lemon, broccoli rabe & white beans

BISTECCA \$39

marinated 12oz skirt steak, baby arugula insalatina, sweet potato fries

GALINA \$26

chicken breast, shiitake mushrooms, cubed potato, hot cherry peppers

GAMBERI \$29

grilled jumbo shrimp, herbed wine sauce, roasted root vegetables

POLLO \$27

chunks of chicken, oregano & parmesan crust, red wine vinegar
 long hot italian peppers, thin crispy herbed potatoes

MILANESE \$27

breaded chicken cutlet, tomato, cucumber & onion chopped salad, baby arugula, perlini mozzarella, red wine vinaigrette

CAPELANTE \$36

pan seared jumbo dry sea scallops, green pea & parmesan "farrotto"

TABLE TASTINGS \$12

cucumber & cherry tomato mediterranean cous cous
 roasted cauliflower & root vegetables
 2 meatballs, herbed ricotta, tomato sauce
 sautéed broccoli rabe
 sweet potato fries * herbed rosemary fries
 sauteed spicy shiitake mushrooms * parmesan mashed potato

GUEST PRICING NOTICE
 Cash Payment: No Fee Debit Card Payment: No Fee Credit Card Fee: 3.99%
 *this fee is not more than our costs for third party credit card processing