

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

GIOIA MODERN ITALIAN KITCHEN & BAR
RIVERWALK PLACE WEST NEW YORK | OPENING SOON

CHOPPED SMALL SALADS & GRAINS

DRUNKEN FRUIT BOWL \$12

liquore soaked berries, citrus simple syrup, mint, whipped cream

BURRATA \$11

blistered heirloom tomato, basil pesto, grilled peasant toast

MEDITERRANEAN QUINOA \$9

diced apples & figs, rainbow peppers, arugula, goat feta

COUS COUS \$10

diced cucumber, tri-color pepper, cherry tomato, shallots
torched shaved feta, lemon vinaigrette

CHOPPED \$16

diced grilled chicken, romaine hearts, avocado, crispy pancetta
crumbled hard boiled egg, cherry tomatoes, bleu cheese dressing

ROASTED ROMANESCO \$10

purple & green cauliflower, tri color heirloom baby carrots
watermelon radish, red bermuda onion, white balsamic

GRILLED CAESAR \$12

charred baby romaine hearts, classic dressing, parmesan crisp

"CENTO"COLORI \$13

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

ADD FROM THE GRILL

chicken breast \$7 u-7 shrimp(3) \$10 salmon \$9 marinated skirt steak \$14

APPETIZERS & SOUP

POLPETTE \$12

2 meatballs, herbed ricotta, slow ragu, bruschetta, hot italian pepper

ARANCINI \$12

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

CARCIOFI \$11

grilled artichoke hearts, herb & lemon crumbs, lemon aioli

POLIPO \$21

charred octopus, white bean, kalamata olive, cherry tomato, fingerlings

CAPONATINA \$14

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

TORTELLINI IN BRODETTO \$9

cheese tortellini, diced potato, celery & carrots, parmesan broth

PASTA E FAGIOLI \$9

tuscan white beans, mezza tubetti pasta, tomato broth, pecorino
add crumbled sausage \$3

STRACCIATELLA \$9

italian egg soup, baby spinach pecorino vegetable broth

PANNINI

HERBED FRENCH FRIES OR SWEET POTATO FRIES +3

MIXED BERRIES +5 SIMPLE SALAD +4

ORTOLANO \$12

breaded chicken cutlet, arugula, roasted peppers, mozzarella, balsamic

GRILLED CHICKEN \$13

avocado, bacon, lettuce, tomato

MEATBALL \$11

blended meatballs, san marzano tomato sauce, melted mozzarella

CHICKEN CHEESE STEAK \$12

mixed peppers, onions, mushrooms, melted cheese
add hot cherry peppers +2

BLT \$11

7~grain toast, mayo, applewood smoked bacon, lettuce, tomato

CHICKEN CAESAR WRAP \$12

sliced grilled chicken, chopped romaine, caesar dressing

PANKO CHICKEN & FRIED EGG SANDWHICH \$13

bacon, lettuce, tomato, fried egg, tomato aioli, toasted kaiser

ANCIENT GRAIN VEGGIE BURGER \$12

toasted multi grain roll, avocado, lettuce, tomato, spicy aioli

LUNCH

AVOCADO TOAST \$12

7 grain toast, spicy smashed avocado, lemon, micros
add: sunny side egg +4 | sliced hard boiled egg +4 | 2 grilled shrimp +10

PANETTONE FRENCH TOAST \$14

sweet italian dried fruit bread, fall berries
marsala whipped cream, cinnamon syrup, sifted sugar

CREPES \$12

hazelnut nutella, strawberries, mint, powdered sugar

EGGS IN PURGATORY \$12

2 minute poached eggs, spicy tomato sauce, grilled herbed focaccia toast

OMELETTE \$14

roasted tomatoes, spinach, feta, petite simple salad

FRITTATA \$14

italian egg omelette, sweet soppressata, caramelized onions, crostini

CRACKLING CALAMARI SALAD \$14

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

ITALIAN ADRIATIC TUNA SALAD \$16

soaked in tuscan olive oil, fingerling potato, cherry tomatoes
kalamata olives, shallots, red pepper flakes, charred bruschetta

POUNDED GRILLED CHICKEN BREAST \$16

"centocolori" salad, shaved reggiano

GRILLED COLLOSAL SHRIMP \$19

cucumber, tomato & mixed greens salad, red wine vinaigrette

POLLO \$18

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

SALMONE \$19

horseradish-mustard crumbs, mediterranean cous cous salad
cucumber, shallots, lemon aioli

MILANESE \$16

breaded chicken cutlet, tomato chopped salad, baby arugula
ciliegini mozzarella, red wine vinaigrette

DINNER ITEMS AVAILBALE UPON REQUEST

PLEASE ALLOW ADDITIONAL PREPRATION TIME

INDIVIDUAL PIZZA \$16

gluten free \$4 whole wheat \$4

MARGHERITA> tomato pulp\ mozzarella\ basil

NDJUA> "spicy" calabrian sausage\ crushed tomato\ mozzarella

SCAMORZA> smoked scamorza\ long hot peppers\ hot soppressata

SPECK> fontina\ baby arugula\ speck

PICCOLINA> gorgonzola dolce\ dried figs\ parma prosciutto \ saba syrup

TRIFOLATI> fontina\ shiitake\ porcini\ truffle oil

BIANCA> ricotta\ fontina\ mozzarella\ beefsteak tomato

OGGI> crumbled fennel sausage \ hot cherry peppers \ perlini mozzarella

PASTA *HOMEMADE | gluten free or whole wheat penne \$5

*GNOCCHI \$15

soft potato dumplings, cherry tomato sughetto, melted burrata

*FALL RAVIOLI \$16

brasied short rib filled, creamy truffled shiitake & porcini sauce

*TORTELLINI \$12

"bolognese style" crumbled fennel sausage, nutmeg besciamella

*TAGLIOLINI \$15

littleneck clams, crispy pancetta, white wine, chili flakes

RIGATONI \$16

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

*FUSILLI LONGO \$13

long fusilli "amatriciana" pancetta, pomodorini, calabrian chilis

SPIRALE \$15

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

*MAFALDINE \$15

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

FARROTTO \$14

shiitake mushrooms, green peas, roasted shallots, parmesan

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