

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 | SEPTEMBER OPENING

.....PARKING DECK ACROSS THE STREET.....

CHOPPED SMALL SALADS & GRAINS

BURRATA \$11

roasted tomato & crispy pancetta marmelatta crostini

CHOPPED \$12

cherry tomatoes, baby arugula, cucumbers, red onions
 kalamata olives, shaved ricotta salata, herbed white balsamic

MEDITERANNEAN COUS COUS \$9

large grain cous cous, diced rainbow bell peppers, baby arugula
 shallots, cherry tomato, cucumber, herbed lemon aioli

GRILLED CAESER \$11

charred baby romaine hearts, parmesan crisp

TRECOLORE \$10

belgian endive, trevisan radicchio, baby arugula
 shaved parmigiano reggiano, aged balsamic dressing

FROM THE GRILL

chicken breast \$10 shrimp(3) \$16 salmon \$12 marinated skirt steak \$17

APPETIZERS & SOUPS

PASTA E FAGIOLI \$9

tuscan white bean & tubetti, tomato & parmesan brodetto | add sausage \$3

STRACCIATELLA \$9

italian spinach & whipped egg soup, parmesan broth

TORTELLINI \$9

cheese filled, diced potato, carrot & celery broth

SEMOLINA CRUSTED CRISPY CALAMARI SALAD \$15

radicchio & frisee, sicilian blood orange & honey vinaigrette

LOLLIPOP CHICKEN \$15

spicy asian bbq drumettes, gorgonzola dipping sauce

CRISPY OYSTERS \$15

wilted baby spinach, spicy aioli, tobiko caviar

TARTAR \$19

diced ahi tuna, avocado, citrus~ponzu sauce

ARANCINI \$12

mini rice balls, perlini mozzarella & pancetta, herbed ricotta

CARCIOFI \$12

baked baby artichoke hearts, lemon crumbs, white wine pan sauce

POLPETTE \$13

2 blended meatballs, ricotta, long hot pepper & honey jam bruschetta

GAMBARETTI \$16

rock shrimp, mint, lemon zest, calabrain chili flakes

POLIPO \$21

charred octopus, gigante beans, gaeta olives, fingerling potatoes

CROSTINI \$15

grilled ciabatta bread, burrata, roasted tomato & pancetta marmelatta

LUNCH

seafood may be "simply grilled"
 served with broccoli rabe & gigante white beans
 herbed lemon sauce

CREPES \$14

hazelnut nutella, strawberries, mint, powdered sugar

EGGS IN PURGATORY \$14

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

FRITTATA \$14

italian egg omelette, sweet soppressata, caramelized onions
 baby arugula, crostini

POUNDED GRILLED CHICKEN BREAST \$16

trecolore salad, lemon & olive oil, shaved reggiano

3 GRILLED COLLOSAL SHRIMP \$21

spicy basil~ginger sauce, thai fried rice cake
 julienne lemongrass & cilantro slaw

MONKFISH "OSSO BUCO" \$20

prosciutto wrapped, whipped mascarpone soft polenta
 crispy shiitake, white wine & crushed tomato pulp

7 SPICE AHI TUNA \$34

seared "rare," stir fry julienne vegetables
 green soba noodles, sweet soy & scallion reductions

SALMONE \$19

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

POLLO \$16

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

MAIALE PIZZAIOLA \$24

grilled double center cut pork rib chop, shiitake mushrooms
 crushed tomato pulp & white wine, whipped cauliflower puree'

MILANESE \$16

breaded chicken cutlet, burrata & tomato chopped salad

PANNINI

served on homemade parmesan & herb focaccia

HERBED FRENCH FRIES OR SWEET POTATO FRIES +3 SIMPLE SALAD +4

ORTOLANO \$12

breaded chicken cutlet, arugula, roasted peppers, mozzarella

GRILLED CHICKEN \$13

arugula, tomato, mozzarella, balsamic vinaigrette

PARMIGIANO \$11

blended meatball | breaded chicken | eggplant
 san marzano tomato sauce, melted mozzarella

SAN DANIELE \$12

prosciutto, arugula, mozzarella

SOPPRESSATA \$12

italian egg frittata, sweet soppressata,
 caramelized onions, baby arugula, extra virgin olive oil

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 \$17

soft potato dumplings, cherry tomato sughetto, burrata

*RAVIOLI \$18

brasied short rib, truffled shiitake & porcini mushrooms

*SPAGHETTINI \$16

littleneck clams, crispy pancetta, white wine, chili flakes

*ORECCHIETTE \$16

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

*FUSILLI LONGO \$14

straw like pasta "amatriciana," pancetta, pomodorini, calabrian chilis

SPIRALE \$16

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

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