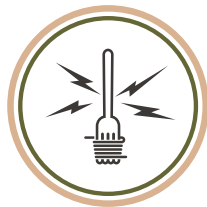




ACME

PIZZA & PASTA

co.



SNACKS

MARINATED OLIVES GF V

MARKET OLIVES, ROSEMARY, LEMON

00

HOUSE FOCACCIA V

ROSEMARY, MALDON, XV OLIVE OIL, AGED BALSAMIC

00

STUFFED PAPPADEW PEPPERS GF V

SWEET & SPICY PICKLED PEPPERS, CUCUMBER, LEMON-CHIVE MACEDONIAN FETA, DILL, XV00

00

PARM FRITES GF V

FRIES, PARMIGIANO, MALDON, CITRUS AIOLI

00

MIXED VEGETABLE FRITTO GF V

‘TEMPURA’ YAM, GREEN BEANS, SHIMIZI MUSHROOM, KALE, GREEN GODESS DIP

00

FRITTO PRAWNS GF

‘TEMPURA’ PRAWNS, SCALLION OIL, FRESH CHIVE, CALABRESE SALAMI & SHERRY VINAIGRETTE

00

NDUJA CROQUETTES GF

POTATO CROQUETTE, NDUJA SAUSAGE, CHIVE, GRANA PADANO, HERBED YOGURT DIP

00

ACME ‘MOZZA STICKS’ GF V

PANKO & PARMIGIANO-CRUSTED MOZZARELLA, TOMATO AGRODOLCE DIP, CHIVE

00

BEEF CARPACCIO GF

SHAVED BEEF TENDERLOIN, SHERRY VINAIGRETTE, GARLIC CHIPS, SHALLOT, CALABRIAN CHILI OIL

00

PIZZA

GLUTEN FREE PIZZA CRUST AVAILABLE ON REQUEST

MARGHERITA V

ACME RED SAUCE, FIOR DE LATTE, BASIL OIL, GRANA PADANO, FRESH BASIL

00

CARBONARA

PARMESAN CREAM, MOZZARELLA, COPPA HAM, PECORINO, CARBONARA SAUCE, BLACK PEPPER

00

FUNGHI V

GARLIC CREAM, SMOKED MOZZARELLA, CRIMINI MUSHROOMS, ARUGULA, TRUFFLE OIL, PECORINO

00

CARNE DF

ACME RED SAUCE, MOZZARELLA, SPICY ITALIAN SAUSAGE, BACON, CALABRESE SALAMI, PORCHETTA, GRANA PADANO

00

ORTOLANA 2.0 DF V

ALMOND ROMESCO, MOZZARELLA, GREEN OLIVES, ZUCCHINI, EGGPLANT, FETA, PARSLEY

00

PARMIGIANA DF

ACME RED SAUCE, MOZZARELLA, ROASTED EGGPLANT, SPICY ITALIAN SAUSAGE, GRANA PADANO, BASIL OIL

00

CHICKEN ALFREDO

ALFREDO SAUCE, CHICKEN, MOZZARELLA, BACON, PARSLEY, BLACK PEPPER

00

SALAMI DF

ACME RED SAUCE, OREGANO, CHILI FLAKES, MOZZARELLA, KALAMATA OLIVES, RED ONION, CALABRESE SALAMI, GRANA PADANO

00

SAPORITA

WALNUT CREAM, MOZZARELLA, GORGONZOLA DOLCE, PROSCIUTTO, WALNUTS, HONEY, PECORINO

00

JUST CHEESE

ACME RED SAUCE, MOZZARELLA

00

BIANCANEVE

MASCARPONE CREAM, MOZZARELLA, SMOKED PROSCIUTTO, GRANA PADANO

00

PEPPERONI DF

ACME RED SAUCE, MOZZARELLA, PEPPERONI

00

ANANASCOSTA PICANTE DF

ACME RED SAUCE, MOZZARELLA, PICKLED JALAPENO, SPICY CAPICOLA, PINEAPPLE

00

DIPS

GARLIC PARM	3	SPICY MAPLE	3
MARINARA	2	CAESAR	3
HONEY	3		

PASTA

FRESH PASTA MADE IN-HOUSE DAILY * GLUTEN FREE PASTA AVAILABLE FOR MOST PASTA DISHES ON REQUEST

SHORT RIB MEZZELUNE	00	CHILI-CRAB CAPOLETTI	00
SLOW-BRAISED BEEF SHORT RIB & MARSCAPONE STUFFED HALF-MOON PASTA, PARMIGIANO CREAM, DEMI GLAZE, FRIED SAGE		DUNGENESS CRAB, LEMON-RICOTTA & CHIVE STUFFED PASTA, CHILI-BASIL LOBSTER SAUCE, PAPADEW PEPPERS, XV00	
PAPPARDELLE BOLOGNESE GF	00	MARE E MONTE GF	00
FRESH PAPPARDELLE, ALL-DAY PORK & VEAL BOLOGNESE, BASIL OIL, GRANA PADANO, CARROT FRONDS		SQUID INK TAGLIATELLE, PRAWN, CALAMARI, OYSTER MUSHROOM, WHITE WINE-SEAFOOD BROTH REDUCTION	
FRESH HERB FAZZOLETTI V	00	RIGATONI ALL’AMATRICIANA GF	00
CHIVE, BASIL, PARSLEY & DILL-LAMINATED ‘HANDKERCHIEF’ PASTA, WHITE WINE CREAM, BASIL OIL, PECORINO, FRESH HERBS		SAN MARZANO TOMATO SAUCE, GUANCIALE, CHILIS, WHITE ONION, CRACKED PEPPER, FRESH BASIL, PECORINO	
LINGUINI LIMONE GF V	00	MUSHROOM RISOTTO (NOT PASTA) GF V	00
LINGUINE, LEMON-PARMIGIANO CREAM, FRESH BASIL		WHITE WINE & MUSHROOM STOCK SIMMERED ABORIO RICE, OYSTER MUSHROOMS, GORGANZOLA DOLCE, GRANA PADANO, PARSLEY	

SMALL PLATES

ACME CEASER SALAD GF V	00	GREEN BEANS GF V	00
LEMON-ANCHOVY DRESSING, FOCACCIA CROUTON, SMOKED BACON, PECORINO		HAZELNUTS, CARAWAY-BROWN BUTTER, FETA CHEESE, CORRIANDER, BRASICA MUSTARD, XV00	
GORGONZOLA BEET SALAD GF V	00	SPRING MUSSELS GF	00
CITRUS MARINATED BEETS, APPLE SLICES, ARUGULA GORGONZOLA VINNY, MINT, PISTACHIO		STEAMED P.E.I. MUSSELS & GREEN PEAS, LEMON-BUTTER GARLIC SAUCE, SCALLION OIL	
BURRATA SALAD ‘GIARDINO’ GF V	00	TROUT CREMA DI NOCE GF	00
BURRATA, FRESH ARUGULA, SHALLOT VINAIGRETTE, OREGANO CROUTON, SEMI-SUNDRIED TOMATO, KALAMATA, BASIL OIL, PECORINO		STEELHEAD TROUT, WALNUT CREAM, APPLE MOSTARDA, FRESH HERBS	
ROAST TOMATO GF V	00	CHICKEN CACCIATORE GF	00
TOMATO ON THE VINE, SHERRY VINEGAR, WHIPPED PECORINO, SALSA VERDE, HERB SALAD		CHICKEN SUPREME, VODKA HUNTER SAUCE, ROASTED MUSHROOM, ARUGULA OIL, CASTELVETRANO OLIVE	
CARROTS ROMESCO GF V	00	FLANK STEAK GF	00
ORGANIC RAINBOW CARROTS, ALMOND ROMESCO, PARMIGIANO CREAM, BASIL OIL, FRIED CHICKPEA		GRILLED 7OZ FLAT IRON - CHOICE OF: SALSA VERDE OR LEMON-CHIVE BUTTER & VEAL DEMI	
ROAST BABY POTATO GF V	00		
SALSA VERDE, CITRUS AIOLI, PICKLED PEARL ONIONS			

DOLCE

AMARENA & PISTACHIO CANNOLI	00	PAYLOVA GF	00
PISTACHIO MASCARPONE, AMARENA CHERRIES, FRESH MINT		BAKED MERINGUE, MIXED BERRIES IN COINTREAU LEMON CURD, BERRY COMPOTE, WHIPPED CREAM	
TIRAMISU	00	AFFAGATO GF	00
AMARETTO SOAKED LADY FINGERS, MARSCAPONE, COFFEE LIQUER, COCOA		SHOT OF ESPRESSO OVER NOTO HONEY-VANILLA BUFFALO-MILK GELATO,	