ACME PIZZA & PASTA CO.

SNACKS

MARINATED OLIVES GF V DF — 8
MARKET OLIVES, ROSEMARY, LEMON

HOUSE FOCACCIA V DF — 9
ROSEMARY, XV OLIVE OIL, MALDON SALT, AGED BALSAMIC

STUFFED PICKLED PEPPADEW PEPPERS GF V — 8
SWEET & SPICY PICKLED PEPPERS, LEMON-CHIVE MACEDONIAN FETA, CUCUMBER, FRESH DILL

PRAWNS FRITTO GF DF — 16
'TEMPURA' PRAWNS, CALABRIAN SALAMI MARMALETTA, CHIVE OIL, GREEN ONION

PARM FRITES GF V — 9
FRIES, PARMIGIANO, CITRUS AIOLI

VEGGIE FRITTO GF V — 15
'TEMPURA" YAM, SHIMIJI MUSHROOM & GREEN BEANS, GREEN GODDESS DIP

NDUJA CROQUETTES GF — 10
POTATO CROQUETTE, NDUJA SAUSAGE, CHIVE, GRANA PADANO, HERBED YOGURT DIP

ACME 'MOZZA STICKS' GF V — 15
PANKO & PARMIGIANO-CRUSTED MOZZARELLA, TOMATO-AGRODOLCE DIP, CHIVE

PIZZA

GLUTEN FREE PIZZA CRUST AVAILABLE UPON REQUEST (+ 3)

MARGHERITA V — 21
ACME RED SAUCE, FIOR DE LATTE, BASIL OIL, PARIGIANO, FRESH BASIL

FUNGHI V — 26
GARLIC CREAM, SMOKED MOZZARELLA, CRIMINI MUSHROOMS, ARUGULA, TRUFFLE OIL, PECORINO

ORTOLANA 2.0 DF V — 25
ALMOND ROMESCO, MOZZARELLA, GREEN OLIVES, ZUCCHINI, EGGPLANT, FETA, PARSLEY

CHICKEN ALFREDO — 25
ALFREDO SAUCE, ROAST CHICKEN, MOZZARELLA, BACON, PARSLEY, BLACK PEPPER

SAPORITA — 26
WALNUT CREAM, MOZZARELLA, GORGONZOLA DOLCE, PROSCIUTTO, WALNUTS, HONEY, PECORINO

BIANCANEVE — 25
MASCARPONE CREAM, MOZZARELLA, SMOKED PROSCUITTO, PARMIGIANO

PEPPERONI DF — 22
ACME RED SAUCE, MOZZARELLA, PEPPERONI

ANANASCOSTA PICANTE DF — 25
ACME RED SAUCE, MOZZARELLA, PICKLED JALAPENO, SPICY CAPICOLA, PINEAPPLE

CARBONARA — 25
PARMIGIANO CREAM, MOZZARELLA, COPPA HAM, PECORINO, CARBONARA SAUCE, BLACK PEPPER

CARNE DF — 26
ACME RED SAUCE, MOZZARELLA, SPICY ITALIAN SAUSAGE, BACON, CALABRESE SALAMI, PORCHETTA, PARMIGIANO

PARMIGIANA DF — 24
ACME RED SAUCE, MOZZARELLA, ROASTED EGGPLANT, SPICY ITALIAN SAUSAGE, GRANA PADANO, BASIL OIL

SALAMI DF — 25
ACME RED SAUCE, OREGANO, CHILI FLAKES, MOZZARELLA, KALAMATA OLIVE, RED ONION, CALABRESE SALAMI, PARMIGIANO

BURRATA — 27
PARMIGIANO CREAM, MOZZARELLA, FRESH BURRATA, BASIL, ARUGULA, SHAVED PARMIGIANO, BALSAMIC REDUCTION

JUST CHEESE — 17
ACME RED SAUCE, MOZZARELLA

DIPS

GARLIC PARM	3	SPICY MAPLE	4
MARINARA	2	CAESAR	3
HONEY	3	CHILI OIL	3

(DF) DAIRY FREE OPTION AVAILABLE (GF) GLUTEN FREE OPTION AVAILABLE (V) VEGETARIAN OPTION

PASTA

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

BEEF SHORT RIB MEZZELUNE 25
SLOW-BRAISED BEEF SHORT RIB & MARSCAPONE STUFFED 'HALF-MOON' PASTA, PARMIGIANO CREAM, VEAL DEMI GLAZE, FRIED SAGE

PAPPARDELLE BOLOGNESE GF 24
FRESH PAPPARDELLE, ALL-DAY PORK & VEAL BOLOGNESE, BASIL OIL, PARMIGIANO, CARROT FRONDS

FRESH HERB FAZZOLETTI V 23
CHIVE, BASIL, PARSLEY & DILL-LAMINATED 'HANDKERCHIEF' PASTA, WHITE WINE CREAM, BASIL OIL, PECORINO, FRESH HERBS

LINGUINI LIMONE GF V 22
LINGUINE, LEMON-PARMIGIANO CREAM, FRESH BASIL

CHILI-CRAB CAPOLETTI 27
DUNGENESS CRAB, LEMON-RICOTTA & CHIVE STUFFED PASTA, CHILI-BASIL LOBSTER SAUCE, PEPPADEW PEPPERS, XVOO

MARE E MONTE (OCEAN & MOUNTAIN) GF 24
NERO DI SEPPIA TAGLIATELLE, PRAWNS, CALAMARI, OYSTER MUSHROOM, WHITE WINE-LOBSTER REDUCTION

RIGATONI AMATRICIANA GF DF 21
SAN MARZANO TOMATO SAUCE, GUANCIALE, CHILIS, WHITE ONION, CRACKED PEPPER, FRESH BASIL, PECORINO

MUSHROOM RISOTTO (NOT PASTA) GF V 22
WHITE WINE & MUSHROOM STOCK SIMMERED ABORIO RICE, OYSTER MUSHROOMS, GORGANZOLA DOLCE, PARMIGIANO, FRESH PARSLEY

SMALL PLATES

ACME CAESER SALAD 15
ACME CAESAR DRESSING, FOCACCIA CROUTON, BACON, PARMIGIANO, CRACKED PEPPER

GORGONZOLA BEET SALAD GF V 21
CITRUS MARINATED BEETS, APPLE SLICES, ARUGULA GORGONZOLA VINNY, FRESH MINT, CRUSHED PISTACHIO

BURRATA SALAD 'GIARDINO' GF V 26
WHOLE BURRATA, FRESH ARUGULA, OREGANO CROUTON, SHALLOT VINAIGRETTE, SEMI-SUNDRIED TOMATO, KALAMATA OLIVE, BASIL OIL, PECORINO

ROAST TOMATO GF V 21
ROASTED TOMATO ON THE VINE, SHERRY VINEGAR, WHIPPED PECORINO, SALSA VERDE, HERB SALAD
ADD SIDE FOCACCIA + **5*

CARROTS ROMESCO GF V 16
ORGANIC RAINBOW CARROTS, ALMOND ROMESCO, PARMIGIANO CREAM, BASIL OIL, CRISPY CHICKPEA

SEARED STEELHEAD GF 23
SEARED STEELHEAD TROUT, WALNUT CREMA DI NOCE, APPLE MOSTARDA, FRESH HERBS

SAUTEED GREEN BEANS GF V 16
FRENCH BEANS SAUTEED WITH CARAWAY-BROWN BUTTER, FETA CHEESE, CORRIANDER, BRASSICA MUSTARD, XVOO

ACME MEATBALLS GF 18
CLASSIC PORK & VEAL MEATBALLS, TOMATO GRAVY, SLICED PEPPERONCINI, PECORINO, FRESH PARSLEY
ADD SIDE FOCACCIA + **5*

STEAMED MUSSELS GF 25
STEAMED P.E.I. MUSSELS & GREEN PEAS, LEMON-BUTTER GARLIC SAUCE, SCALLION OIL
ADD SIDE FOCACCIA* **OR *SIDE FRITES + **5***

ROAST CHICKEN CACCIATORE GF 22
CRISPY SKIN CHICKEN SUPREME, VODKA HUNTER SAUCE, ROAST MUSHROOM, CASTELVETRANO OLIVE, ARUGULA OIL

GRILLED FLAT IRON STEAK GF DF 26
THIN-SLICED 7OZ SEASONED FLAT IRON STEAK, FRESH HERB-CITRUS SALSA VERDE, MALDON SALT

DOLCE

PISTACHIO & AMARENA CHERRY CANNOLI V 11
PISTACHIO MASCARPONE, AMARENA CHERRIES, FRESH MINT

BOOZY TIRAMISU V 10
AMARETTO SOAKED LADY FINGERS, MARSCAPONE, COFFEE LIQUER, COCOA

PAVLOVA GF V 11
BAKED MERINGUE, WHIPPED CREAM, MIXED BERRIES IN COINTREAU, LEMON CURD, BERRY COMPOTE,MINT

AFFAGATO GF V 9
SHOT OF ESPRESSO OVER NOTO HONEY-VANILLA BUFFALO-MILK GELATO

(DF) DAIRY FREE OPTION AVAILABLE (GF) GLUTEN FREE OPTION AVAILABLE (V) VEGETARIAN ITEM