

Fritti e Antipasti

Funghi Fritti Crimini and portobello mushrooms in rice flour batter with truffle oil	\$8
Calamari Fritti Fried fresh squid with fresh lemon	\$9
Robiola Fritta Almond crusted goat cheese, arugula, peppers, olive salad	\$8
Arancini Sicilian risotto and sausage croquettes	\$7
Crocchette di Melanzane Eggplant, mozzarella and roasted pepper croquettes	\$7
Panzerotti Fried mini tomato and mozzarella calzones	\$7
Bruschetta Mixed grilled vegetables, ciabatta, 12 yr old balsamic vinegar	\$8
Bresaola della Valtellina Air dried beef, arugula, celery and parmigiano with lemon	\$10
Bresaola di Tonno Cured sashimi grade tuna, Ashland Farms micro arugula and lemon	\$10

Spiedini

Tonno Fresh grilled sashimi Tuna, olive tapenade	\$13
Pesce Spada Sustainable Swordfish, salmoriglio	\$9
Manzo Grilled beef tenderloin marinated with fresh rosemary	\$9
Agnello Grilled lamb tenderloin marinated with fresh mint	\$10
Cape Sante Grilled diver scallops with lemon	\$10
Gamberi Grilled Georgia White Prawns with salmoriglio	\$9

Insalate

Insalata Mista Assorted greens, balsamic vinegar, olive oil	\$7
Insalata Di Pollo White meat chicken salad with mixed greens	\$9
Insalatona Mixed greens with four cheeses, cotto ham, egg, salame	\$9.5
Insalata di Rucola Arugula, red onion with lemon and olive oil	\$7
Caesar Salad Romaine hearts, Caesar dressing, Parmigiano Reggiano	\$7
Insalata di Tonno Poached tuna, tomato and cucumber salad with mixed greens	\$10
Insalata Caprese Vine ripened tomatoes, bufala mozzarella, basil	\$10

Panini

served with french fries

Cotto e Formaggi Cotto ham, Emmenthal, Fontina, pecorino, tomato	\$8
Vegetariano Zucchini, squash, artichokes, sun-dried tomato, mozzarella	\$7.5
Speck e Rucola Smoked prosciutto, smoked mozzarella, tomato, arugula	\$7.5
Insalata di Pollo White meat chicken salad, mozzarella	\$8.5
Emiliano Salame, coppa, ham, artichokes, roasted peppers, mozzarella	\$8.5
Mozzarella e Pomodoro Bufala mozzarella, tomato, basil	\$8.5
Crudo e Rucola San Daniele prosciutto, arugula, mozzarella, tomato	\$8
Tonno Tuna poached in olive oil with cucumber, red onion, celery	\$7.5

Verace Pizza Napoletana

Fritti serves authentic Neopolitan Pizza as certified by the Verace Pizza Napoletana Association. Our pizza is prepared according to traditional artisanal methods. The dough is made with 00 Caputo flour, natural yeast and sea salt. It is topped with San Marzano tomatoes, bufala mozzarella and is baked in a 700 °F wood burning oven, served not sliced. Buon Appetito.



Marinara San Marzano tomato, garlic, Calabrese wild oregano, cheeseless	\$10
Napoli Bufala, salted anchovies, Pantelleria capers, wild oregano	\$14
Regina Margherita San Marzano tomato, bufala mozzarella, a few basil leaves	\$13.5
Sorrentina San Marzano tomato, bufala, smoked mozzarella, cherry tomato, basil, Parmigiano Reggiano	\$13.5
Frutti di Mare Shrimp, scallops, calamari, mussels, oregano, cheeseless	\$15
Toscana Bufala, peppered salame, cherry tomatoes, rosemary	\$13.5
Bianca Bufala, Fontina, Emmenthal, pecorino, smoked mozzarella	\$13.5

Pizze Tradizionali Napoletane

Quattro Formaggi San Marzano tomato, mozzarella, Fontina, Emmenthal, pecorino	\$12.5
Maiolona Salame, cotto ham, sausage, pancetta, black olives	\$13.5
Vegetariana Asparagus, peppers, spinach, wild mushrooms, squash	\$12.5
Braccio di Ferro Ricotta, spinach, San Marzano tomato, mozzarella	\$12.5
Quattro Stagioni Cotto ham, artichokes, mushrooms, olives	\$13.5
Salsiccia e Peperoni Italian sausage and roasted peppers	\$12.5
Agnello e Menta Lamb and mint, red onion, mozzarella	\$13
Calamari Fritti San Marzano tomatoes, mozzarella, fried calamari	\$13
Carciofi e Olive Artichokes and black olives	\$13
Funghi di Bosco Crimini and portobello mushrooms, truffle oil	\$12.5
Estiva Fresh tomato, red onion, arugula	\$12.5
Cotto e Funghi Crimini and portobello mushrooms, cotto ham	\$12.5
Pancetta e Cipolla Caramelized onion, pancetta, hot pepper	\$12.5
Crudo e Rucola San Daniele prosciutto, arugula	\$13.5
Stracchinella Stracchino cheese, Italian sausage	\$13
Salame Piccante Spicy salame and black olives	\$12.5
Speck e Rucola Smoked prosciutto, smoked mozzarella, cherry tomatoes, arugula	\$13.5
Ananas e Gorgonzola Gorgonzola cheese, fresh pineapple, 12 yr old balsamic vinegar	\$12.5
Asparagi e Parmigiano Asparagus and Parmigiano Reggiano	\$12.5
Calzone alla Napoletana Ricotta, mozzarella, salame, cotto ham	\$13

20% Gratuity added to parties of 6 or more
Private Room and Catering Available
www.frittirestaurant.com