

CENTO ANNI

ALLA FAMIGLIA

ANNO MCMXCVII
MIO PADRE MI HA INSEGNATO LE COSE HE ORE IO INSEGNO AI MIEI FIGLI
ONORE, RISPETTO, TRADIZIONE
"100 YEARS TO THE FAMILY"

"The Italian gem of a restaurant located on the hilltop of Pittsburgh"

Alla Famiglia was started in the year 1997. Another fine Italian restaurant created from the mind of David Ayn. At that time, it was a fine compliment to the highly acclaimed Davio of Beechview. In 2005, Ayn approached a young and ambitious chef Jonathan Vasic to purchase the 8 table restaurant from him. Mr. Vasic was a perfect fit to receive the baton and move the restaurant into a new future. Alla Famiglia has evolved into a restaurant which is a representation of the years of formal culinary training of Mr. Vasic and also from his grandparents, mother and aunts of Roman and Emilia descent. The result was an eatery of superior quality with disciplined technique, vivid imagination, and passion for perfection. Through the next 15 years, the restaurant evolves, expands and stretches its footprint to accommodate its increasing popularity and growing demand of its clientele. Every year has posed and brought new challenges, and Alla Famiglia has met each one with every expansion. In 2014, Mr. Vasic decides to purchase the property adjacent to the restaurant and bring his vision to a full circle. "Il Teatro" is born in the winter of 2017. The early 20th century movie theater is now reinvented into its original depression art deco era décor for Alla Famiglia guests to enjoy. We are committed to consistently delivering the highest quality Italian food with stellar and friendly service for more decades to come. On behalf of our loyal and dedicated staff, we would like to thank you for choosing Alla Famiglia and hope you enjoy your dining experience!

♦ Gary R, Klinefelter, CEC, CCA, AAC Corporate Executive Chef
♦ Mark McManus Executive Chef ♦ Marty Sidorchuck Sous Chef
♦ Robert Piatek Wine Director ♦ Jacob Cessar Chief Mixologist ♦ Austin Harper Restaurant Supervisor

Stuzzicarelli

BURRATTA Maine lobster claw meat, heirloom tomato, shaved fennel, yellow tomato coulis 20

CURED MEAT AND CHEESE BOARD prosciutto di Parma, soppressata, spicy salumi, cab wagyu, bosca tartufo, Beemster XX, Mt. Tam, Calabrese Pecorino choose any four 18 choose any six 25

MEATBALL GIGANTE stuffed with fresh mozzarella, sea of marinara, two provolones 17

GRILLED OCTOPUS chorizo, white bean and tomato cassoulet, chimichurri 17

CALAMARI & SHRIMP black tiger shrimp, fresh rings and tentacles, oregano, spinach 20

FRIED CHEESE basil, Parmigiana reggiano, alla marinara 15

HOT BANANA PEPPERS house sausage stuffed, alla marinara, sharp provolone 17

MUSSELS DIAVOLO blue mussels, hot peppers, crushed tomatoes, sweet and spicy sauce 18

GREENS & BEANS escarole, house sausage, white beans, chicken stock 14

PROSCUITTO WRAPPED SHRIMP red pepper coulis, arugula, preserved lemon, aged balsamic 20

SMOKED PROVOLONE Allegheny mountain smoked, black truffles, arugula 17

PATATINE FRITTE French fries, mustard and caramelized shallot vinegar mayo 8

Secondi Corso

We set our tables with “holy oil” to go with our hand made breads, an imported cheese ceccini with a fresh goat cheese caprilini. All of our entrees are served with a first course of cavatappi alla vodka, and a house salad dressed with a red wine vinaigrette and imported gorgonzola. There will be a fifteen dollar supplement charge on shared dinners to provide for these items.

Italian Specialties...

SEAFOOD DIAVOLA South African lobster tail, day boat scallops, black tiger shrimp, mussels, crab and clams simmered in a spicy plum tomato sauce 60

TAGLIATELLE SCOGLIO DEL MARE South African lobster tail, scallops, mussels, clams, shrimp, and crab in a light sherry lobster cream 54

CANESTRI ALLA BOLOGNESE DI UMBRIA Handcrafted “basket” bronze die maccheroni, with veal, pork, beef and lamb. Mirepoix, white wine from the region, fresh farm milk bloom, sage and thyme 37

Vitello Scallopini

MARSALA wild mushrooms, raisins, currants, florio broth 45

PICCATTA wild mushrooms, capers, white wine, and lemon 44

PARMIGIANA prepared with alla famiglia marinara and 3 cheeses 42

MARGHERITA milanese, kitchen petite tomatoes, fresh mozzarella, basil 45

PIZZAIOLA house sausage, hot and sweet peppers, marinara, sharp provolone 46

COTOLETTA DEL MONZU milanese, mozzarella, blue crab, pine nuts, lemon butter 50

Our House Specialty, the Veal Chop

MILANESE paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and Indonesian blue lump crab 75

PIZZAIOLA lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions, and fontina 72

RIPIENO stuffed with parma ham, sharp provolone and sage leaves with wild mushrooms and a cabernet wine demi – glace 72

From the blood of the Earth...

*Piancone.
Epicureo*

*Our steaks are hand cut and dry aged to our in house specifications. We use only the finest grass fed and grain finished **USDA PRIME Angus Beef** All steaks are seasoned and roasted over our hot coal grills. You may choose your cut with a complimentary signature preparation listed below*

30 DAY DRY AGED BONE IN RIBEYE 20oz bone in ribeye from a ‘109’ rib 75

NEW YORK STRIP SIRLOIN (14 days wet aged) 14oz New York strip sirloin 68

FILET MIGNON (14 days wet aged) true center cut 12oz 62 7oz 50

Preps:

GRIGLIA simply with maître d’ hotel butter and patate fritte

GORGONZOLA cream with roasted peppers and port wine drizzle

PEPPERONI sweet and hot peppers, shallots, roasted garlic cloves, balsamic

PIZZAIOLA house sausage, hot and sweet peppers, onions, marinara

DIANE wild mushrooms, caramelized onions, worcestershire butter

THE DERBY mascarpone creamed spinach, oyster mushroom & pancetta bourbon demi (+4)

TARTUFO wild mushrooms, black truffles, demi glace (+6)

We will prepare your steaks and chops to your temperature preference. We want to accommodate you in every fashion, however, Alla Famiglia will not be held responsible for veal chops under medium rare and any protein over medium. All medium well and well temperatures will be split. Thank you for choosing Alla Famiglia.