

A VERY
MERRY
CHRISTMAS
&
HAPPY NEW YEAR
from your Alla Famiglia family



*Mio Padre mi ha insegnato le cose che 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 Vlastic to purchase the 8 table restaurant from him. Mr. Vlastic 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. Vlastic 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 12 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. Vlastic 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!

Stuzzicarelli

Cold

- WAGYU CARPACCIO** shallots, lemon, sea salt, black truffles, red cow reggiano 18
- INSALATA CAPRESE** heirlooms, bufala di campania, AF evoo, olives, 15 year balsamic 16
- CURED MEAT BOARD** prosciutto di parma, soppressata, spicy salumi, cab wagyu 16
- CHEESE PLATE** bosca tartufo, beemster xx, quadrello di bufala, alta badia 17
- ANTIPASTI MISTO** combination of imported meats and cheeses, honey, fig preserves 30
- RAW OYSTERS** east and west coast, horseradish, French mignonette, scorched cocktail 18
- OLIVE BOWL** castelvetro, north African oil cured, Sicilian green cracked, kalamata 7
- UNDER THE SEA** west coast oysters, japanese ponzu, mikimoto akoya 7.5 x 7mm 6125
- THE SUBMERSIBLE** east coast oysters, luminor pam 1024, presented in a pecan box 6250

Hot

- MEATBALL GIGANTE** stuffed with fresh mozzarella, sea of marinara, two provolones 14
- CALAMARI & SHRIMP** black tiger shrimp, fresh rings and tentacles, oregano, spinach 18
- FRIED CHEESE** basil, chervil, parmigiana reggiano, alla marinara 15
- LA PIZZA ROMANA** roman street focaccia, salumi diavola, spicy chili oil 13
- HOT BANANA PEPPERS** house sausage stuffed, alla marinara, sharp provolone 14
- OYSTERS ROCKEFELLER** daily selection, spinach, pernod, pancetta, swiss mornay 18
- MUSSELS DIAVOLO** blue mussels, hot peppers, crushed tomatoes, sweet and spicy sauce 15
- GREENS & BEANS** escarole, house sausage, white beans, chicken stock 13
- PROSCIUTTO WRAPPED SHRIMP** tiger shrimp, parma ham, chervil, aged balsamic 20
- SMOKED PROVOLONE** Allegheny mountain smoked, black truffles, arugula 15
- POMME FRITES** twice cooked French fries, mustard and caramelized shallot vinegar mayo 7

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 58

CHILEAN SEA BASS an Alla famiglia staple, char grilled, with shrimp, presented with Emilia vegetables, sautéed spinach, and a organic apple balsamic drizzle 55

COTOLETTA DEL MONZU Cutlets of veal, Milanese style, panfried and presented with fresh mozzarella, colossal lump crab, toasted pignoli, lemon scallion butter 45

The Veal Chop, Our Specialty

The Finest Eastern Pennsylvanian natural, double cut

MILANESE paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and Indonesian blue lump crab 72

PIZZAIOLA lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions, and fontina 68

GRIGLIA traditional fiorentina with lemon and rosemary jus 68

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

FILET MIGNON GORGONZOLA True center cut, roasted over hot coals, presented with a roasted pepper gorgonzola cream. Finished with a port wine reduction 58 / 45

CRAB CAKE Colossal lump blue crab, oven broiled with fresh medi pan, presented with a whole grain French moutarde, red pepper rouille 55

NEW YORK STRIP GRIGLIA (dry aged) USDA Prime center cut, roasted over hot coals and presented with pomme frites, caramelized mustard mayo, and lemon dressed watercress 68

VIRGINIA SPOTS ANGLAISE Mild black bass filets, rolled in fresh bread crumbs, oven broiled and presented with Emilia vegetables. Finished with lump crab and a sage beurre noisette 48

VITELLO TARTUFO Formula fed veal medallions, pan sauteed with wild forest mushrooms and finished in a black truffle demi glace 45

VITELLO PICCATTA Formula fed veal medallions, sauteed oyster mushrooms in a white wine lemon capered butter sauce 40

STEAK DIANE (dry aged) USDA prime bone in ribeye, char grilled, presented with a wild mushroom caramelized onion Worcestershire butter sauce. 72

CANESTRI BOLOGNESE DI UMBRIA house ground veal, lamb, and pork. simmered with mire poix, white wine, sage, san marzano tomatoes and fresh farm milk 37

SCOGLIO DEL MARE TAGLIETELLE South African lobster, scallops, clams, mussels, shrimp, spinach and toasted pignoli in a lobster cream sauce 52

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

