

CENTO ANNI

# ALLA FAMIGLIA

ANNO MCMXCVII

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 Masie to purchase the 8 table restaurant from him. Mr. Masie 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. Masie 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 14 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. Masie 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 20<sup>th</sup> 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
  - ◆ Ty Kerstetter General Manager
  - ◆ Mark McManus Executive Chef
- ◆ Robert Piatek Wine Director ◆ Alan Crow Chief Mixologist

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.

# *Stuzzicarelli*

- OYSTERS ON THE HALF SHELL** mignonette, house cocktail sauce, lemon. 19
- ANTIPASTI BOARD** prosciutto di Parma, sweet sopressata, CAB wagyu, bosca  
tartufo, Tomme de Chevre, Mt. Tam, crostini, olives, Italiano honey 30
- MEATBALL GIGANTE** stuffed w/ fresh mozzarella, sea of marinara, two  
provolones 17
- ROASTED BEET AND BURRATA** golden and red beets, burrata, arugula,  
pistachio, basil, citrus vinaigrette, crostini. 24
- GRILLED OCTOPUS** shaved fennel, radicchio, pickled carrots and onions,  
parsley, chic peas, red wine and EVOO dressing 24
- HOT BANANA PEPPERS** house sausage stuffed, alla marinara, provolone 17
- CRESCENTINE FRITTE** pillowy fried bread, prosciutto, ricotta, EVOO 16
- MUSSELS DIAVOLO** hot peppers, crushed tomatoes, sweet and spicy sauce 20
- GREENS & BEANS** escarole, house sausage, white beans, chicken stock 14
- FRIED CHEESE** basil, Parmigiana reggiano, alla marinara 15
- SMOKED PROVOLONE** Allegheny mountain smoked, black truffles, arugula 17

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked*

## *Insalata Course*

**CASA SALAD** mixed greens, roasted peppers, spiced walnuts, kalamata & Sicilian green olives, red wine vinaigrette, gorgonzola

**HAIL CAESAR!** romaine lettuce, crostini, classic Caesar dressing, pancetta crisp, parmesan +6

## *Maccheroni Course*

**CAVATAPPI ALLA VODKA** Alla marinara, farm-fresh cream, Russian Vodka, evoo, fresh basil

**MELTED SHALLOT PASTA** Chef Jonathan's favorite – House made tagliatelle pasta, melted shallots, arugula, shaved black truffles, Locatelli Romano +15

**CACIO E PEPE** linguini, farm fresh cream, evoo, cracked pepper, prepared in a locatelli romano cheese wheel. +6

## *Italian Specialties...*

**SEAFOOD DIAVOLA** lobster tail, scallops, shrimp, mussels, and clams simmered in a spicy plum tomato sauce 65 Add house salsiccia and pancetta +6

**TAGLIATELLE SCOGLIO DEL MARE** lobster tail, scallops, mussels, clams, shrimp, pignolia nuts, sherry lobster cream 60

**THE FALLEN ANGEL** campagnelle, roasted bone marrow, glace de viande, grana Padano, sea salt, black perigord truffles 58

**VEAL SWEETBREADS** with pancetta, oyster mushrooms, blistered tomatoes, pearl onions, tarragon glace de viande 50

## *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 78

**PIZZAIOLA** lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions, and fontina 74

**FIORENTINA** traditional grilled veal chop with onions, garlic and sweet peppers in a simple lemon rosemary butter 72

*Piancone*  
*Epicureo*

## *From the blood of the Earth...*

*Our steaks are hand cut and aged to our in-house specifications. We use only the finest grass fed and grain finished **USDA PRIME ALLEN BROTHERS BEEF** wet aged for 21 days. All steaks are seasoned and roasted over our hot coal grills. You may choose your cut with a complimentary signature preparation listed below*

**BONE IN RIBEYE** (21. days wet aged) 20oz bone in ribeye from a '109' rib 78

**NEW YORK STRIP SIRLOIN** (21. days wet aged) 14oz New York strip sirloin 70

**FILET MIGNON** 14 day wet aged, true center cut 12oz 72 7oz 54

### *Preps:*

**GRIGLIA** simply with maître d' hotel butter and patatine 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

**ARAGOSTA** oyster mushrooms, brandied lobster demi – glace, black truffles (+6)

**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.*