

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 Tyn. At that time, it was a fine compliment to the highly acclaimed Davio of Beechview. In 2005, Tyn 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 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. 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 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

◆ Mark McManus Executive Chef

◆ Robert Piatek Wine Director ◆ Anthony Romano Chief Mixologist

We set our tables with “holy oil” to go with our hand-made breads and fagioli spread. 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.

Due to a PA stste law change, we have now added a 1.5% surcharge to all non-cash transactions  
Thank You

## *Stuzzicarelli*

- OYSTERS ON THE HALF SHELL** mignonette, house cocktail sauce, lemon 22
- MEATBALL GIGANTE** stuffed w/ fresh mozzarella, sea of marinara, two provolones 17
- BURRATA** shaved fennel, yellow tomato coulis, heirloom tomatoes 26
- GRILLED BABY OCTOPUS** roasted fingerling potatoes, tomatoes, capers, olives, fresh herbs, EVOO 24
- HOT BANANA PEPPERS** house sausage stuffed, Alla marinara, provolone 17
- TRUFFLE DEVEILED EGGS** with caviar and scallions 18
- MUSSELS DIAVOLO** hot peppers, crushed tomatoes, sweet and spicy sauce 20
- GREENS & BEANS** escarole, house sausage, white beans, chicken stock 18
- FRIED CHEESE** basil pesto, Parmigiana Reggiano, Alla marinara 15
- SMOKED PROVOLONE** Allegheny Mountain smoked, black truffles, arugula 17
- PATATINE FRITTE** twice cooked French fries, mustard shallot mayo 9
- COCONUT SHRIMP** hand breaded, fried golden brown, served with a curried mango remoulade 20

## *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, parmesan +6

*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 4.2*

## *Maccheroni Course*

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

**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 68 Add house salsiccia and pancetta +6

**TAGLIATELLE SCOGLIO DEL MARE** lobster tail, scallops, mussels, clams, shrimp, pignolia nuts, sherry lobster cream 65

**COTOLETTA DEL MONZU** milanese, mozzarella, blue crab, pine nuts, lemon butter 58

**CHICKEN ALA LIMON** amish raised chicken, lightly battered and pan fried, finished with a lemon parsley sauce and parmigiano reggiano 45

**MONK FISH OSSO BUCCO** parmesan, risotto, summer corn puree, chorizo 56

**TRINACRIA** gnocchi bolognese from Umbria, tagliatelle truffled cream from Piedmonte, and tortellini ala pesto from Liguri, garlic bread 38

**CANESTRI ALA FORNO** braised pork shoulder, oven fired in tomato sauce with sweet carrots, accompanied with cased Italian sausage 36

## *Pollo Scallopini from Gerber Farms*

Located in the heart of Ohio's Amish country – fresh air, rolling landscapes and the casual feel of a simpler life is where Gerber chicken comes from. Better feed means better flavor. No antibiotics EVER, 100% vegetarian fed, no hormones, no by-products, no gluten.

**MARSALA** wild mushrooms, raisins, currants, Florio broth 42

**PICCATTA** wild mushrooms, capers, white wine, and lemon 40

**PARMIGIANA** prepared with Alla Famiglia marinara and 3 cheeses 40

**MARGHERITA** milanese, kitchen petite tomatoes, fresh mozzarella, basil 42

**PIZZAIOLA** house sausage, hot & sweet peppers, marinara, sharp provolone 44

**MILANESE** pan fried and breaded, arugula salad, sheeps milk romano 42

## *Our House Specialty, the Veal Chop*

**MILANESE** paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and Indonesian blue lump crab 80

**PIZZAIOLA** lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions, and fontina 76

**GRIGLIA** grilled veal chop with leek cream and sun-dried tomato pesto 76

*Piancone<sup>®</sup>  
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** 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 FILET** (21 days wet aged) 16 oz unique cut from an old classic 97

**NEW YORK STRIP SIRLOIN** (21 days wet aged) 14oz New York strip sirloin 75

**FILET MIGNON** (14-day wet aged) true center cut 7oz 54

### *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, Alla marinara

**DIANE** wild mushrooms, caramelized onions, Worcestershire butter

**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 possible, 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.*