

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 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 experience!*

♦ Gary R. Klinefelter, CEC, CCA, AAC Corporate Executive Chef

♦ Mark McManus Executive Chef

♦ Robert Piatek Wine Director ♦ Jacob Cessar Chief Mixologist ♦ Melanie Fitzgibbon Assistant Manager

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*

**COLLASSAL LUMP CRAB CAKES** lemon tarragon  
cream, crispy potato straws 23

**ANTIPASTI BOARD** prosciutto di Parma, sweet  
sopressata, CAB wagyu, bosca tartufo, Tomme de  
Chevre, Mt. Tam, crostini, olives, Italiano honey 30

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

**GRILLED OCTOPUS** chorizo, white bean and tomato  
cassoulet, chimichurri 19

**BUTTER POACHED MAINE LOBSTER** Osetra  
caviar, spinach, pernod cream, grilled lemon 26

**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

**ROSEMARY GRILLED SHRIMP** mixed greens,  
shaved fennel, pine nuts, currants, grapes, cured  
olives, lemon vinaigrette 20

**SMOKED PROVOLONE** Allegheny mountain  
smoked, black truffles, arugula 17

**BEEF CARPACCIO** Arugula, radicchio, fried capers,  
shaved parmigiano, truffled lemon mustard 20

## *Insalata Course*

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

**HAIL CAESAR!** romaine lettuce, torn croutons, classic Caesar dressing, pancetta crisp, parmesan tuille. +6

## *Maccheroni Course*

**CAVATAPPI ALLA VODKA** Alla marinara, fresh farm 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, crab and clams simmered in a spicy plum tomato sauce 60

**TAGLIATELLE SCOGLIO DEL MARE** lobster tail, scallops, mussels, clams, shrimp, pignolia nuts, crab, sherry lobster cream 54

**PAN SEARED DIVER SCALLOPS** caramelized vidalia cream, pea tendrils, shaved truffles, lemon emulsion 58

## *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 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 75

**NEW YORK STRIP SIRLOIN** (21. days wet aged) 14oz New York strip sirloin 68

**FILET MIGNON** 14 day wet aged, true center cut 12oz 62 7oz 50

### *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

**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.*