

~ 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 Vlasic to purchase the 8 table restaurant from him. Mr. Vlasic 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. Vlasic 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. Vlasic decides to purchase the property adjacent to the restaurant and bring his vision to a full circle. “A 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!

◆ CUCINA ◆

Jonathan C. Vlasic Chef, Owner **Mark McManus** Chef di Cuisine

Eric Timmons Sous Chef **Derek Yetsick** Stuzzi

◆ SERVICE ◆

Eric Trautman General Manager **Lisa Ettore** Director of Operations

Robert Piatek Wine Director **Steve Kowalczyk** Chief Mixologist

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS

Cento Anni Alla Famiglia

804 east warrington avenue Pittsburgh, Pennsylvania 15210 Phone: 412-488-1440

Stuzzicarelli

Cold

- CARPACCIO** wagyu sirloin, shallots, black truffles, red cow parmigiano reggiano 20
- INSALATA CAPRESE** heirlooms, bufala di campania, avocado, Frantoia, 15 year balsamic 16
- CURED MEAT BOARD** prosciutto di parma, hot soppressata, spicy salumi, BC kielbasa 16
- CHEESE PLATE** bosca tartufo, beemster xx, quadrello di bufala, alta badia 17
- ANTIPASTI MISTO** combination of imported meats and cheeses 30
- RAW OYSTERS** east and west coast, fresh horseradish, French mignonette, cocktail 20
- SHRIMP COCKTAIL** pickeling lemon bouillion, scorched tomato cocktail 20
- 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** osetra caviar, 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 MOZZARELLA VERDE** basil, chervil, pignoli, parmigiana reggiano, aged balsamic 15
- LA PIZZA ROMANA** roman street focaccia, salumi diavola, spicy chili oil 13
- HOT PEPPERS** stuffed with our ground sausage, marinara, three cheeses 14
- OYSTERS ROCKEFELLER** daily selection, spinach, pernod, pancetta, swiss mornay 18
- TRIFOLATA CON FUNGHI** wild mushrooms, raisins, currants, marsala cream 14
- 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** homemade mustard and caramelized shallot vinegar mayo 7

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 58

DIVER SCALLOPS seared with fois gras, oyster mushrooms, roasted shallots and madeira wine sauce 55

ALLA FAMIGLIA SPOTS mild and sweet black bass filets, oven broiled English style with roasted daily vegetables, lump blue crab and a sage beurre noisette 55

VEAL CUTLETS: only the finest formula fed Provimi veal prepared:

MILANESE crumb coated, pan fried, simple with parmigiana reggiano, lemon wedge 38

COTOLETTA DEL MONZU milanese, mozzarella, blue crab, pine nuts, lemon butter 48

MARSALA wild mushrooms, raisins, currants, florio broth 40

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

PARMIGIANA prepared with alla famiglia marinara and 3 cheeses 38

MARGHERITA milanese, kitchen petite tomatoes, fresh mozzarella, romano 42

PIZZAIOLA house sausage, hot and sweet peppers, marinara, sharp provolone 39

SALSICCIA E FAGIOLI house sausage, white navy beans, baby spinach, stock, marinara 39

TARTUFO wild mushrooms, roasted shallots, perigord black truffled demi 46

ROMANA romano cheese egg batter, toasted pignoli, arugula, lemon 40

ESCALOPES wild mushrooms, sage leaves, sautéed spinach, super tuscan demi 46

Maccheroni

Bronze Die Maccheroni, hand crafted in house with semolina and an imported '00' flour

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

BUCATINI MELANZANA eggplant, zucchini, shallots, garlic, hand crushed San Marzano tomatoes, bufala mozzarella 34

TAGLIETELLE SCOGGIO DEL MARE South African lobster tail, scallops, mussels, clams, shrimp, and crab in a light sherry lobster cream 48

THE FALLEN ANGEL canestri, roasted bone marrow, glace di viande, grana padano, sea salt, and fresh shaved truffles. Prepared tableside 45

Our House Specialty, the Veal Chop

only the finest Marcho farms formula fed natural double cut chop from Souderton, Pennsylvania:

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 sauce 72

From the blood of the Earth...

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

BONE IN RIBEYE (28 days min.) 24oz bone in ribeye from a '109' rib 75

NEW YORK STRIP SIRLOIN (28 days min.) 16oz New York strip sirloin 68

FILET MIGNON (14 days wet aged) true center cut 12oz 60 7oz 48

PORTERHOUSE (28 days min.) 32oz filet mignon and strip sirloin, this steak is perfect for sharing 125

Preps:

GRIGLIA simply with maître d' hotel butter and pomme frites

GORGONZOLA cream with roasted peppers and port wine drizzle

FIORENTINA lemon, rosemary, and sheep's milk romano

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

DIANE wild mushrooms, caramelized onions, Worcestershire butter

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

SUPER TUSCAN wild mushrooms and a red wine demi glace (+4)

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 your cooperation