

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 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 from his grandparents, mother, and aunts of Roman and Emilian 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 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!

◆ **Mark Gadd** General Manager

◆ **Michelangelo Aliaga** Corporate Executive Chef

◆ **Mark McManus** Executive Chef

◆ **Anthony Romano** Bar Director

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.

We impose a surcharge of 1.5% on the transaction amount on credit card products, which is not greater than our cost of acceptance. We do not surcharge Mastercard and Visa debit cards. We are registered with the credit card companies to do so in accordance with PA state law.

Stuzzicarelli

- OYSTERS ON THE HALF SHELL** mignonette, house cocktail sauce, lemon 22
- TAGLIERE** assorted charcuterie and cheeses including Mt. Tam, Tomme pur
Chevre, Bosco Tartufo, Prosciutto di Parma, Bresaola, spiced Juniper Salumi 34
- MEATBALL GIGANTE** stuffed with fresh mozzarella, sea of marinara, two
provolones 17
- HOT BANANA PEPPERS** house sausage stuffed, Alla marinara, provolone 17
- FRITTO MISTO** mixed fried seafood, shrimp, calamari, cauliflower, zucchini,
spicy tomato sauce 22
- 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
- PORCHETTA** roasted pork belly, braised fennel, salmoriglio sauce 22

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
- TUSCAN KALE** apples, walnuts, radish, Parmegiano Reggiano,
lemon vinaigrette +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, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

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

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

CHICKEN ALLA LIMON Amish raised chicken, egg battered, lemon parsley banquet sauce, Parmigiano Reggiano 45

CHICKEN ALLA CACCIATORA crispy roasted half chicken, wild mushrooms, shallots, tomato gastric, fingerling potatoes 52

LAMB OSSO BUCCO braised lamb shank, saffron risotto al salto, baby carrots, lamb au jus 68

BRANZINO grilled Mediterranean Seabass, potato, tomato, Italian green sauce, charred lemon 58

Pollo Scallopine and Milk-Fed Veal Medallions

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. (*Veal \$10 Supplement*)

MARSALA wild mushrooms, raisins, currants, Florio broth 44

PICCATTA wild mushrooms, capers, white wine, and lemon 42

PARMIGIANA prepared with Alla Famiglia marinara and 3 cheeses 42

MARGHERITA milanese, kitchen petite tomatoes, fresh mozzarella, basil 44

PIZZAIOLA sausage, hot & sweet peppers, marinara, sharp provolone 46

MILANESE pan fried and breaded, arugula salad, sheep's milk Romano 44

Our House Specialty, the Veal Chop

MILANESE paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and Indonesian blue lump crab 83

PIZZAIOLA lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions, and fontina 78

RIPIENO stuffed with prosciutto, sage, and sharp provolone. finished with wild mushrooms in a red wine demi – glace. 80

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** 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-day wet aged) 16 oz unique cut from an old classic 107

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

FILET MIGNON (21-day wet aged) true center cut 7oz 58

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, 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.