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 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 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. Vlasic 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** Wine & Spirits Curator

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 items.

There will be a 20% Service Charge applied for parties of 8 or more. This is for the staff and can be removed at the request of the guest.
There will be a 2% surcharge applied for credit card transactions. This is to provide for processing and the ongoing rise of operational costs. We appreciate your understanding and continued support. 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 25

TAGLIERE assorted charcuterie and cheeses, Mostarda di Frutta, marmalade, pickled vegetables, and assorted olives 34

MEATBALL GIGANTE mozzarella stuffed, sea of marinara, two provolones 17

HOT BANANA PEPPERS house sausage stuffed, Alla marinara, provolone 17

ANNOLINI IN BRODO homemade beef filled pasta, beef broth, puff pastry 12

MUSSELS DIAVOLO hot peppers, crushed tomatoes, sweet and spicy sauce 20

GREENS & BEANS escarole, house sausage, white beans, chicken stock 18

CANEDERLI AL TARTUFO NERO (KNODEL) speck and fine herb dumpling, house sausage, truffle cream, fresh black truffles 28

SMOKED PROVOLONE Allegheny Mountain smoked, black truffles, arugula 18

PATATINE FRITTE twice cooked French fries, mustard shallot mayo 9

CAPRETTO AL LATTE milk braised goat, crostini, gremolata 25

LUMACHE ALLA BOURGUIGNONNE fresh burgundy escargot, tallow herb butter, gnocco fritto 25

Insalata Course

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

HAIL CAESAR! Romaine lettuce, crostini, classic Caesar dressing, parmesan +7

TUSCAN KALE apples, walnuts, radish, Locatelli Romano, lemon vinaigrette +7

WEDGE SALAD iceberg lettuce, hard boiled eggs, gorgonzola, pancetta, cherry tomatoes, blue cheese dressing +7

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 +7

BIGOLI RAGÙ D'ANATRA bigoli spaghetti, venetian duck ragù +7

Italian Specialties…

SEAFOOD DIAVOLA South African lobster tail, scallops, shrimp, mussels and clams simmered in a spicy plum tomato sauce 72 add salsiccia and pancetta +7

TAGLIATELLE SCOGLIO DEL MARE South African lobster tail, scallops, mussels, clams, shrimp, pignolia nuts, sherry lobster cream 68

VEAL COTOLETTA DEL MONZU Milanese, mozzarella, blue crab, pine nuts, lemon butter 60

CHICKEN ALLA LIMONE Amish raised chicken, egg battered, lemon parsley banquet sauce, Parmigiano Reggiano 46

RAVIOLI DI GRANCHIO Homemade crab ravioli, fava beans, cherry tomato, lobster fumet, Alla Famiglia Diavolo oil 72

OSSOBUCO ALLA MILANESE Slow braised veal hind shank, saffron risotto, gremolata 89

ASTICE ALLA THERMIDOR whole Maine lobster, brandy cream sauce, parmesan Reggiano, patatine fritto, homemade ketchup 150

Pollo Scallopine and Milk-Fed Veal Medallions

Located in the heart of Ohio's Amish country – fresh air and rolling landscapes is where Gerber chicken comes from. No antibiotics ever, 100% vegetarian fed, no hormones, no by-products, no gluten. *(Veal $10 Supplement)*

MARSALA wild mushrooms, raisins, currants, Florio broth 46

PICCATTA wild mushrooms, capers, white wine, and lemon 44

PARMIGIANA prepared with Alla Famiglia marinara and three cheeses 44

MARGHERITA Milanese, petite tomatoes, arugula, fresh mozzarella, basil 46

PIZZAIOLA sausage, hot & sweet peppers, marinara, sharp provolone 48

MILANESE pan fried and breaded, arugula salad, sheep's milk Romano 46

Our House Specialty, the Veal Chop

MILANESE paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and Indonesian blue lump crab 90

PIZZAIOLA lightly braised to a medium temperature in our signature marinara with hot and sweet peppers, sausage, onions, and fontina 83

RIPIENO stuffed with prosciutto, sage, and sharp provolone. finished with wild mushrooms in a red wine demi – glace. 85

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 115

NEW YORK STRIP SIRLOIN (21 days wet aged) 14oz New York strip sirloin 78

FILET MIGNON (21-day wet aged) true center cut 7oz 65

Preps:

GRIGLIA simply with maître d' hôtel 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 +7

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.