

**LUNCH**

MONDAY ~ FRIDAY • 12 ~ 4PM

<b>Soup &amp; Slider</b> .....	<b>11</b>
<i>Zuppa all Maccu &amp; Pane Pannelle</i>	
<b>‘Double Ricotta’ Crespelle</b> .....	<b>14</b>
<i>Bufala Ricotta Crepe Crispy Eggplant, Tomato &amp; Ricotta Salata</i>	
<b>Maccheroni alla Chitarra</b> .....	<b>13</b>
<i>Cherry Tomato &amp; Basil</i>	
<b>Tagliolini</b> .....	<b>16</b>
<i>Creamy Pistachio &amp; Lemon Pesto</i>	
<b>Bucatini Amatriciana</b> .....	<b>16</b>
<i>Tomato, Onion, Guanciale &amp; Red Chili</i>	
<b>Ricotta Cavatelli</b> .....	<b>17</b>
<i>Sausage &amp; Mushroom Ragu</i>	
<b>Linguine Vongole</b> .....	<b>18</b>
<i>Clams, White Wine, Red Chili &amp; Shaved Bottarga</i>	
<b>Insalata di Tonno</b> .....	<b>12</b>
<i>Olive Oil Poached Tuna, Cannellini Beans, Arugula, Red Onion &amp; Lemon</i>	
<b>Branzino</b> .....	<b>20</b>
<i>Lemon, Capers &amp; White Wine</i>	
<b>Chicken Saltimbocca</b> .....	<b>16</b>
<i>Parmacotto &amp; Sage</i>	
<b>PANINI</b>	
<b>Eggplant Parmigiana</b> .....	<b>12</b>
<i>On a Baguette</i>	
<b>Braciola ‘Stuffed’ Burger</b> .....	<b>12</b>
<i>Short Rib Blend, Braciola &amp; Provolone</i>	
<b>Parmacotto</b> .....	<b>12</b>
<i>Gruyere, Tomato on Pizza Bianca</i>	
<b>‘Our Hero’</b> .....	<b>12</b>
<i>Housemade Sausage &amp; Bitter Greens</i>	

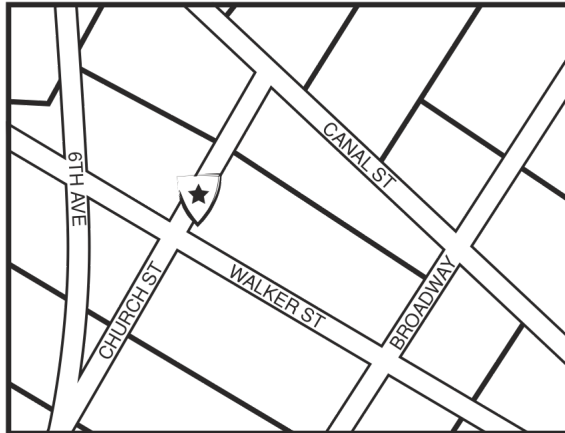
# STUZZICHERIA

APERITIVI \* VINO \* BIRRA

212 219 4037

WWW.STUZZICHERIANYC.COM

305 CHURCH STREET @ WALKER



**DELIVERY WINDOW:**

12-4pm & 5pm-30 minutes before we close

**DELIVERY LOCATION:**

Greenwich to Broadway & Canal to Murray

**DELIVERY MINIMUM:**

\$20 delivery minimum &  
\$50 outside delivery zone (based on availability)

# STUZZICHERIA

TAKE OUT \* DELIVERY



## STUZZICHINI

<b>Castelvetro Olive</b> .....	6
<i>Sicilian Green Olives</i>	
<b>Crostini</b> .....	6
<i>Ricotta &amp; Honey</i>	
<b>Arancini</b> .....	8
<i>Rice Balls</i>	
<b>“Pane Pannelle Sliders”</b> .....	10
<i>Sicilian Chickpea Fritter, Ricotta, Caciocavallo on Brioche Rolls</i>	
<b>Carciofi</b> .....	9
<i>Fried Baby Artichokes</i>	
<b>Polpo</b> .....	9
<i>Grilled Octopus &amp; Pickled Onion</i>	
<b>Vongole</b> .....	9
<i>Clams, Wine &amp; Guanciale</i>	
<b>Polpetta Pomodoro</b> .....	8
<i>La Frieda Blend Beef Meatballs</i>	
<b>Bufala Mozzarella</b> .....	6
<i>Imported from Naples</i>	
<b>Caprino Stagionato</b> .....	7
<i>Sardinian Goat Milk Cheese</i>	
<b>Capocollo</b> .....	8
<i>Neapolitan Style Spiced Pork</i>	
<b>Salume Finochietta</b> .....	8
<i>Dried Pork &amp; Fennel Sausage</i>	
<b>INSALATA</b>	
<b>Arugula</b> .....	9
<i>Toasted Pinoli, Celery &amp; Pecorino</i>	
<b>Finocchi</b> .....	9
<i>Fennel, Orange &amp; Aged Goat Cheese</i>	

## PRIMI

<b>Zuppa all’ Maccu</b> .....	9
<i>Pasta, Dried Fava &amp; Fennel Soup</i>	
<b>‘Double Ricotta’ Crespelle</b> .....	14
<i>Bufala Ricotta Crepe, Crispy Eggplant, Tomato &amp; Ricotta Salata</i>	
<b>Maccheroni alla Chitarra</b> .....	13
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<i>Sausage &amp; Mushroom Ragu</i>	
<b>Linguine Vongole</b> .....	18
<i>Clams, White Wine, Red Chili &amp; Shaved Bottarga</i>	
<b>SECONDI</b>	
<b>Eggplant Parmigiana</b> .....	16
<i>Tomato &amp; Pecorino</i>	
<b>Branzino</b> .....	20
<i>Lemon, Capers &amp; White Wine</i>	
<b>Crispy Lemon Chicken</b> .....	17
<i>Peperoncini Fritti</i>	
<b>Housemade Italian Ring Sausage</b> .....	19
<i>Traditional Cheese &amp; Parsley Sausage, Potatoes, Peperoncini &amp; Grilled Bread</i>	
<b>Short Rib Braciola</b> .....	21
<i>Slow Cooked Pizzaiola Style</i>	

## PIATTI DEL GIORNO

<b>SUNDAY</b>	
<b>Spaghetti &amp; Meatballs</b> .....	14
<b>MONDAY</b>	
<b>Cozze &amp; Birra</b> .....	14
<i>Mussels Cooked in Beer with Pizza Bianca</i>	
<b>TUESDAY</b>	
<b>Arrosticini</b> .....	12
<b>STUZZICHINI</b> .....	19
<i>Abruzzo Style Lamb Skewers</i>	
<b>WEDNESDAY</b>	
<b>Coniglio alla Porchetta</b> .....	19
<i>Braised Rabbit, Pancetta, Montepulciano &amp; Fresh Herbs</i>	
<b>THURSDAY</b>	
<b>Vitello alla Francese</b> .....	25
<i>Veal Scaloppine, Lemon, Butter, Fresh Herbs</i>	
<b>FRIDAY</b>	
<b>Cioppino</b> .....	28
<i>San Francisco’s Famous Italian Style Seafood Stew</i>	
<b>SATURDAY</b>	
<b>Timballo al Forno</b> .....	18
<i>Beef, Lamb &amp; Pork Ragu with Bechamella</i>	
<b>CONTORNI</b>	
<b>Peperoncini Fritti</b> .....	6
<b>Potatoes Diavolicchio</b> .....	6
<b>Cauliflower Fritti</b> .....	6
<b>Market Greens</b> .....	6

*Gift Cards Available*  
*Chef Mike Franzetti*

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