

Our food is made to order so please allow a few extra minutes for preparation. If you are in a rush, please let your server know.

ANTIPASTI

ZUPPA DEL GIORNO \$7.95 – Two varieties of homemade soups. Ask your server for today's choices. (Seasonal)

CROSTINI SFIZIOSI \$9.95 – Oven toasted baguette with artichoke, olives, fresh garlic, parsley, and topped with melted mozzarella.

AVVOLTINI DI MELANZANE \$10.95 – Eggplant filled with ricotta and a touch of tomato, baked with mozzarella on top.

COZZE A PIACERE \$12.95 – Mussels in your choice of a white wine and garlic or San Marzano tomato sauce, with a touch of peperoncino.

BUFALA & PROSCIUTTO DI PARMA – Mozzarella di Bufala with prosciutto di Parma served on a bed of mixed greens and olives.

CALAMARI ALLA GRIGLIA \$14.95 – Charcoal-grilled calamari served on a bed of mixed greens and lemon wedges.

GRILLED SHRIMP OR SALMON \$14.95 – Your choice of shrimp or salmon, grilled to perfection and served on a bed of mixed greens.

SFIZI DI ANTIPASTI (FOR 2) \$18.95 – Selection of fine Italian cured meats and cheeses along with assorted vegetables and olives.

INSALATE

Add: Grilled Chicken / Sausage: \$ 6.95 --- Flank Steak / Salmon / Shrimp: \$ 7.95

INSALATA MISTA \$7.95 – Our mixed house salad with extra virgin olive oil and balsamic vinegar.

INSALATA ALLA CESARE * \$9.95 – A classic, homemade Caesar salad with crostini.

ARUGULA CONTENTA \$10.95 – Arugula with shaved parmigiano reggiano and cherry tomatoes.

INSALATA DI SPINACI \$11.95 – Fresh spinach in a warm balsamic reduction with pancetta and sautéed mushrooms.

INSALATA DI VEGETALI \$10.95 – String beans, eggplant, and roasted peppers seasoned with XVOO and balsamic vinaigrette.

INSALATA CAPRESE \$10.95 – Layers of tomato slices, mozzarella, and basil, cured with balsamic oil vinaigrette.
+ substitute with mozzarella di bufala for \$3

PIZZA RUSTICA

Build your own artisan pizza based on our basic Classica or Bianca

CLASSICA – Mozzarella, San Marzano tomatoes, XVOO.

BIANCA – Mozzarella, fresh garlic, XVOO, and seasonings.

Available Toppings: Lg. \$2.50 each / Med. \$2.00 each

Anchovies, artichoke, eggplant, fresh garlic, fresh tomatoes, mushrooms, olives, onions, peppers, pepperoni, salami, sausage, sun-dried tomatoes, ricotta

CONTORNI

FUNGHI TRIFOLATI \$8.95 – Sautéed mushrooms.

PATATE & CIPOLLE AL FORNO \$8.95 – Baked layers of sliced potatoes and onions, garnished with extra virgin olive oil and sweet paprika.

VERDURE ASSORTITE \$8.95 – Zucchini, carrots, broccoli, and peppers sautéed with garlic and extra virgin olive oil.

POLPETTE O SALSICCE \$8.95 – Meatballs or sausage served with marinara sauce.

BROCCOLI DI RAPE \$9.95 – Sautéed rapini with garlic and oil.

ASPARAGI O MELANZANE ALLA GRIGLIA \$9.95 – Grilled asparagus or eggplant.

Ask about our Daily Specials!

PRIMI PIATTI

Served with a house salad and a basket of homemade foccacia and assorted bread with our signature cured dipping oil.

SPAGHETTI CON POLPETTE \$17.95 – A classic - Spaghetti with homemade meatballs in a San Marzano tomato sauce.

PENNE PRIMAVERA \$18.95 – Penne pasta with sautéed vegetables, fresh garlic, and extra virgin olive oil sauce.

LASAGNA CASALINGA \$18.95 – Homemade layers of pasta and ground beef, topped with mozzarella cheese and baked to perfection.

BUCATINI CACIO E PEPE \$18.95 – Long tube pasta in a sauce of grated pecorino cheese and freshly-ground black pepper.

RIGATONI AMATRICIANA \$18.95 – Short tube pasta tossed with pancetta, tomatoes, onions, and light tomato sauce.


GNOCCHI AL SUGO DI CARNE \$18.95 – Homemade dumplings in a mixed-meat and San Marzano tomato sauce.

RAVIOLI ALLA GORGONZOLA \$18.95 – Spinach ravioli with sun-dried tomatoes and gorgonzola cheese sauce.

TORTELLINI CON SALSICCIA & CREMA \$19.95 – Cheese tortellini in parmigiano cream sauce with sausage and peas.

 **LINGUINI ALLE VONGOLE \$20.95** – Fresh baby clams, garlic, extra virgin olive oil, with a touch of white wine and peperoncino, served over linguini.

 **CAVATELLI SALSICCIA & BROCCOLI DI RAPE \$19.95** – Homemade short pasta with sausage, rapini, fresh garlic, extra virgin olive oil, and a touch of peperoncino

 **TAGLIATELLE MARE E MONTI \$23.95** – Homemade long pasta with jumbo shrimp, cherry tomatoes, mushrooms, and extra virgin olive oil.

ASSAGI DI PASTA (FOR 2) \$28.95 – Three assorted homemade pastas with bolognese, panna and parmigiano, and pesto garlic sauces.

SECONDI PIATTI

Served with house salad OR a side of pasta marinara or aglio olio
and a basket of homemade foccacia and assorted bread, with our signature cured dipping oil

MELANZANE ROLLATINE \$19.95 – Eggplant stuffed with ricotta and a touch of marinara then baked with mozzarella.

PETTO DI POLLO FIORENTINO \$20.95 – Grilled breast of chicken, topped with sun-dried tomatoes and melted fresh mozzarella, on a bed of spinach with garlic and lemon sauce.

MAIALINO SALTIMBOCCA \$20.95 – Baby pork medallions with prosciutto di Parma and fresh sage, served on a bed of spinach in a lemon garlic sauce.

POLLO ALLA PARMIGIANA \$20.95 – Breaded chicken breast baked in tomato sauce and melted mozzarella, served with spaghetti marinara - a classic!

GAMBERI * \$23.95 – Sautéed jumbo shrimp in a white wine, garlic, and extra virgin olive oil sauce, served over spaghetti.

BISTECCA GRIGLIATA * \$23.95 – Charcoal-grilled flank steak cooked to your preference, served with sautéed vegetables.

 **FRUTTI DI MARE FRA DIAVOLO \$23.95** – Shrimp, scallops, mussels, and calamari in a spicy marinara sauce, served over linguini.

AGNELLO SCOTTADITO \$26.95 – Bone-in Australian lamb, charcoal-grilled to your liking, served on a bed of arugula and cherry tomatoes.

BRACIOLA ALLA NAPOLETANA \$23.95 – Rolled beef stuffed with parmigiano, garlic, and herbs, slowly cooked in San Marzano tomato sauce.

SALMONE GENOVESE * \$23.95 – Grilled fillet of salmon in lemon sauce with a hint of pesto, served on a bed of mixed greens.

Ask about Family Style dinners for parties of 6 or more!

20% Gratuity may be added to parties of 6 or more

Our wines are priced for retail. A serving fee of \$10 will be added to any bottle of wine under \$50 consumed on premises. A \$20 fee will be added to bottles priced over \$50.

* Items marked with an asterisk may contain raw or undercooked ingredients
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of food-borne illness.

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