

# YOSTERIA



## DA CONDIVIDERE | to share

- tagliere misti** \$16.00  
**il nord**  
Northern-Italian meats & cheeses served with torta fritta, a traditional fried dough pairing from emilia-romagna.  
**il sud**  
Southern-Italian meats & cheeses served with taralli and artichokes.
- bresaola** \$17.00  
Northern-Italian dry-aged beef from Valtellina-Lombardia, served over fresh arugula and topped with shaved parmigiano, olive oil & lemon juice.
- olive siciliane** \$8.00  
Marinated Castelvetrano olives mixed with garlic, herbs and lemon zest, served warm with a fresh rosemary garnish.
- pane e olio** \$8.00  
House bread, partially sliced and served warm with a side of olive oil.  
*add abruzzese peppers in oil +2.00*  
*add olio santo +2.00*
- focaccia** \$8.00  
Traditional focaccia baked with olive oil & herbs.  
*add abruzzese peppers in oil +2.00*  
*add olio santo +2.00*  
*add dipping sauce +2.00*  
*gluten free option available\*\* +2.00*
- pizelle fritte napoletane / 3 pcs.** \$9.00  
Napoletan' fried pizza topped with rich tomato sauce and mozzarella then baked to a crisp and garnished with olive oil, romano and fresh basil.
- vastiduzze siciliane / 3 pcs.** \$9.00  
Sicilian semolina dough, fried and topped with your choice of three traditional styles:  
*01. caciocavallo cheese, honey, oregano & olive oil garnish*  
*02. fresh mozzarella, prosciutto, fresh basil & olive oil*  
*03. stracciatella, mortadella & olive oil*
- polpette napoletane / 3 pcs.** \$14.00  
Meatballs mixed with classic southern-Italian ingredients, baked and topped with our rich tomato sauce, romano cheese, stracciatella, fresh basil and olive oil, great with bread or focaccia.
- pasta alla norma al forno** \$15.00  
An iconic Sicilian dish of pasta, eggplant, tomato sauce and our blend of Italian cheeses baked in the oven.

*We are unable to split checks for specific persons or items. Total check can be split any number of ways evenly OR by informing our staff of the dollar amount each party would like to pay. Reservations are taken for large parties of 8+.*

*All items prepared in a kitchen that contains dairy, gluten and nuts. Each dish may contain trace amounts of any of these items. \*\*Gluten free items are prepared in a kitchen which contains gluten. Cross contamination with gluten items can occur.*

## INSALATE

- insalata caprese** \$12.00  
Our twist on a Capri classic-fresh mozzarella topped with semi-dried and marinated tomatoes, garnished with olive oil and fresh basil.
- insalata di rucola** \$9.00  
Southern- Italian inspired - fresh arugula topped with shaved parmigiano, garnished with olive oil, lemon juice and salt. Semplice, ma buono!

## PIZZA

- pizza rossa** \$15.00  
Mozarella cheese, rich tomato sauce and basil
- quattro formaggi** \$15.00  
Pizza bianca topped with mozzarella, provolone, caciocavallo, pecorino romano, olive oil and black pepper garnish
- piesano** \$15.00  
Pizza bianca topped with peppers, mozzarella, thinly sliced soppressata, and romano cheese  
*add abruzzese peppers in oil to any pizza +2.00*  
*add olio santo to any pizza +2.00*  
*gluten free option available to any pizza\*\* +2.00*

## DOLCI E CAFFÉ

- zeppole** \$8.00  
Napoletan' fried dough topped with powdered sugar and nutella.
- tiramisu** \$8.00
- biscotti con amaro** \$8.00  
Vanilla biscotti paired with an amaro digestif for dipping in true, regional-Italian fashion.
- espresso** \$2.50
- americano** \$3.00

## OFFERTE SPECIALI

- gnudi** \$14.00  
A Tuscan tradition , we take our handmade ricotta and cheese dumplings and serve in a brown butter and sage sauce – delicate and delicious!
- parmigiana** \$14.00  
Our homage to this globally famous southern Italian staple Eggplant Parmesean–roasted eggplant, our sauce, melted parmigiano reggiano & fresh mozzarella cheese garnished with basil – classico!
- rapini pizza** \$17.00  
Our Calabrese inspired pizza - this classic combo of sausage and broccoli rabe is topped with mozzarella and provolone a perfect marriage of flavors.

## DOLCI SPECIALI

- sfogliatella** \$6.00  
Neopolitan specialty made of many layers of thin crispy pastry dough stuffed with a creamy custard.

## BEVANDE

Sanpellegrino	\$3.00
Sanpellegrino Aranciata	\$2.00
Sanpellegrino Limonata	\$2.00
Soda	\$2.00

## VINO

### BIANCO

	Bottle	Glass
Kitz - Rottensteiner	\$32	\$10
Greco di Tufo DOCG - Di Prisco	\$36	\$12
Gewurtztraminer Rottensteiner	\$39	\$13
Verdicchio dei Castelli di Jesi DOC - La Staffa	\$39	\$13

### ROSSO

YO VINO Zin	\$32	\$10
YO Barbera	\$32	\$10
Schiava - Rottensteiner	\$33	\$11
Valpolicella Classico - Rubinelli Vajol	\$35	\$11
Irpinia Aglianico - Di Prisco	\$46	\$15
Aglianico del Vulture "Liscone" - Madonna delle Grazie	\$48	
Chianti Classico DOCG - Le Cinciole	\$48	
Super Tuscan - Beconcini	\$60	
Bramaterra - Le Pianelle	\$78	
Amarone Della Valpolicella DOCG - Rubinelli Vajol	\$88	

### SWEET/SPARKLING/ROSE

Rose - Lagrein- Tenuta Hans Rottensteiner	\$33	\$11
Moscato	\$38	\$12
Benvolio Prosecco (Veneto)	\$34	\$11

## COCKTAILS

Campari Spritz	\$10
Aperol Spritz	\$10
Americano	\$10
Negroni	\$10
Negroni Sbagliato	\$10
Limoncello Spritz	\$10
Gin and Tonic	\$8
Vodka w/ Tonic or Soda	\$8
Bourbon w/ Tonic or Soda	\$8

## BIRRA

Noble Creature	\$5
Peroni - Superior	\$4
Moretti - Superior	\$4

## AMARI

Limoncello	\$8
Montenegro	\$8
Averna	\$8
Sambuca	\$8
Fernet-Branca	\$8
Vermut' Rossa con Ghiaccio	\$8

