

PRANZO

PIATTI

frittata del giorno - \$16

Italy's iconic egg dish, a mix of beaten eggs mixed with daily selection of ingredients and cheeses cooked on the stove and finished in the oven.

sformatino di parmigiano - \$11

Soufflee style dish of eggs and parmigiano reggiano served with arugula salad and drizzled with aged balsamic.

uovo in purgatorio - \$15

2 eggs slowly poached in YO tomato sauce served with a piece of our house made focaccia all'uovo.

focaccia all'uovo - \$16

Traditional focaccia topped with an egg and cheese and baked to perfection.

focaccia Pugliese - \$16

Rustic focaccia, traditional in Puglia, made with semolina dough topped with cherry tomatoes, oregano & olive oil.

finocchio e arancia - \$16

Simple fresh salad of thinly sliced fennel and orange slices dressed in olive oil.

insalata caprese - \$12

Our twist on a Capri classic - fresh mozzarella topped with semi-dried and marinated tomatoes, garnished with fresh basil and olive oil.

salsicce e patate - \$16

Simple but classic dish of roasted sausage and potatoes.

panini - \$14

Our house made focaccia sliced in half and filled one of three ways

1. Straciatella, mortadella, pistachio pesto
2. Prosciutto, mozzarella, fresh basil
3. Roasted veggies, cacciocavallo, provolone and mozzarella

polpette napoletane / 3 pcs. - \$15

Meatballs mixed with classic southern-Italian ingredients, baked and topped with our rich tomato sauce, romano cheese, straciatella, fresh basil and olive oil, great with bread or focaccia.

DRINK SPECIALS

Bloody Mary - \$14

Topped with soppressata, provolone, focaccia slice, fennel slice

Mimosa - \$12

Orange and cranberry.

Bellini - \$14

Strawberry, peach or blackberry.

Garibaldi - \$14

Campari and orange juice

Espresso Tonic - \$6

PIZZA

pizza rossa - \$16

Mozzarella cheese, rich tomato sauce and basil.

quattro formaggi - \$16

Pizza bianca topped with mozzarella, provolone, caciocavallo, pecorino romano, olive oil and black pepper garnish.

piesano - \$17

Pizza bianca topped with peppers, mozzarella, sausage, and romano cheese.

il calabrese - \$18

Spicy chili oil, Calabrian chili peppers, onion and thinly sliced potatoes topped with mozzarella cheese and topped with 'Nduja - a spicy spreadable Calabrian sausage.

pizza additions (add to any pizza above)

add abbruzzese peppers in oil to any pizza +2.50

add olio santo to any pizza +2.00

gluten free option available to any pizza** +2.00

DOLCI E CAFFÉ

cornetti - plain \$6 / filled \$9

Pastry similar to a croissant filled with choice of crema, nutella, pistachio cream, jam or served plain.

sfogliatella - \$9

Neopolitan specialty made of many layers of thin crispy pastry dough stuffed with a creamy custard.

millefoglie - \$9

Creamy Italian pastry cream layered between crispy pastry dough - light and delicious.

panna cotta - \$9

Classic Italian "cooked cream", this rich chocolate cream is sweetened and served chilled.

gelato - \$9

Pistachio flavored scoops of Italy's favorite summer treat!

affogato - \$8

Espresso served over a scoop of our pistachio gelato

tiramisu - \$9

macchiato - \$3.5

espresso - \$3

cappuccino - \$5.5

Americano - \$4

YOSTERIA



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SUNDAY DINNER

\$55 PER PERSON

Minimum 2 people

ANTIPASTI

salumi e formaggio -

Meats and cheseses

focaccia romano

olive

PRIMI

rigatoni al sugo di maiale -

Rigatoni in a rich pork
based tomato sauce

SECONDI

maiale - Tomato braised pork

salsicce - Sausage

pollo coteletta - Pan fried chicken cutlets

polpette - YOSTERIA Meatballs

CONTORNI

insalata di scarala semplice - Simple salad of
escarole, oil & vinegar

finocchio e arancia - Fennel & orange salad

DOLCI - Choice of dessert

A little less hungry ?

Choose from either the Primi or Secondi
course and skip the dessert:

Antipasti	Contorni
Focaccia Romano	insalata di scarala semplice
	Finocchio e arancia
Primi	
Rigatoni al sugo di maiale	\$30 Per Person

Antipasti	Contorni
Focaccia Romano	insalata di scarala semplice
	Finocchio e arancia
Secondi	
maiale	pollo coteletta
salsicce	polpette
	\$40 Per Person

Add a taglieri misti - meat and cheese board - for the table for \$19