

ANTIPASTI

Arancini (4) 13

Mini Crispy Breaded Rice Balls stuffed with Wild Mushrooms & Fontina Cheese in a White Truffle Cream Sauce

Bar Pretzel 9

10 oz Salted Pretzel with an Applewood Bacon Maple Dipping Sauce & a Honey Dijon Sauce

Cozze 🐚 13

Mussels in either Fra Diavolo Sauce, Marinara Sauce or Garlic Wine Sauce

Fried Calamari 🐙 14

Crispy Calamari served with our House Marinara Sauce

Fish Tacos (3) 🐟 14

Three Soft Tortillas filled with Blackened Cod, Pico de Gallo, Guacamole, & Shredded Cabbage topped with a Sour Cream Sauce

Sub Chicken Shrimp \$2

Burrata 13

Creamy Burrata Mozzarella, Heirloom Tomatoes, Sun-dried tomatoes, & shredded basil topped with a Balsamic Reduction & Pesto Sauce

Polpette (3) 13

Trio of Beef, Veal, & Pork Meatballs served over Creamy Polenta topped with Tomato Ragu & Whipped Ricotta Cheese

901° Sliders 14

Breaded Chicken topped with Melted Mozzarella Cheese & a Tomato Ragu

Buffalo Wings (8) 🔥 12

Served Mild, Medium, Hot, Barbecue, Teriyaki or Honey Garlic served with celery & blue cheese on the side

Angry Cauliflower 🔥 11

Golden Fried Cauliflower tossed in our Spicy Buffalo Sauce, served with a Side of Ranch
To really Piss it off, add Calabrian Chili Oil \$2

Eggplant Tower 16

Layers of Fried Eggplant with Cherry Tomatoes, Roasted Burrata topped with Pesto and Aged Balsamic

Also Available Parmigiana Style

Italian Garlic Bread 11

Brick Oven Roasted Garlic Bread with Melted Gouda Cheese, Kalamata Olives, Cherry Tomatoes and Balsamic Reduction

WOODBURNING PIZZA

All speciality pies are 14"

Margherita 15

San Marzano Tomato Sauce, Fresh Mozzarella & Basil

N.Y Style 14

San Marzano Tomato Sauce & Shredded Mozzarella

901° Clam Pizza 🐚 20

Chopped Little Neck Clams, Creamy Burrata, Garlic, Mozzarella, Italian Parsley & Roasted Extra Virgin Olive Oil

Adrianna Bella 17

Sweet Sausage, Fig Jam, Fresh Mozzarella, Burrata Cheese, & Toasted Pumpkin Seeds

Lily Rose 🌹 17

Fresh Mozzarella, Prosciutto, Goat Cheese, Pistachios, Honey & topped with Argula

Vinny & Nicky Diavolo 🔥 17

San Marzano Tomato Sauce, Spicy Soppressata, Fresh Mozzarella, Chili Oil & Calabrian Chili

Buffalo Chicken 🔥 16

Chicken Cutlet, Fresh Mozzarella & Housemade Buffalo Sauce

Blueberry & Fig 🌿 18

Goat Cheese, Mozzarella, Blueberries, Dried Figs, Fig Jam & Topped with Toasted Almonds

Don Pasquale 16

San Marzano Tomato Sauce, Fresh Mozzarella, Sausage, Broccoli Rabe, & Garlic Oil

Eggplant Calabrese 16

San Marzano Tomato Sauce, Fried Eggplant, Fresh Mozzarella, Ricotta Cheese, & Caramelized Onions

Solo Carne 🔥 19

San Marzano Tomato Sauce, Fresh Mozzarella, Sweet Sausage, Meatball, Hot & Sweet Soppressa

Bronx Bomber 🔥 18

San Marzano Tomato Sauce, Fresh Mozzarella, Chicken, Roasted Peppers, Hot Peppers & Caramelized Onions

Caprese 16

Fresh Mozzarella, Sliced Tomato, Roasted Peppers topped with Pesto & Balsamic Reduction

Bianco 16

Ricotta and Mozzarella with a touch of Garlic

Florentini 17

Ricotta, Baby Spinach, Mushroom and White Truffle Oil

Alfresco 18

Ricotta, Prosciutto, Cherry Tomatoes, Baby Arugula, Basil Pesto and a Balsamic Glaze

20% Gratuity will be added to Parties 6 or more

Alert your server if you have special dietary requirements before ordering.

Owner/Chef: Vincent Gaudio

Owner: Barbara Degaltini

INSALATA / ZUPPA

**Salmon \$11, Chicken \$7, Shrimp \$9, Steak \$16
Escarole and Beans 8**

Pasta Fagioli 8

Ditalini Pasta, Cannellini Beans, Parmigiano Reggiano
Cheese & Crispy Pancetta in a Rich Tomato Broth

Market Salad 🥗 12

Mixed Greens, Cranberries, Apples, Toasted Pumpkin
Seeds, Pistachios & Gorgonzola Cheese in a White Honey
Balsamic Dressing

Kale & Romaine Caesar 12

Kale and Romaine Lettuce, Served with Shaved Parmesan
Cheese & Garlic Croutons in a Creamy Caesar Dressing

Caesar Salad 12

Romaine Lettuce, Served with Shaved Parmesan Cheese &
Garlic Croutons in a Creamy Caesar Dressing

Chopped Salad 🥗 13

Romaine Lettuce, Grilled Chicken, Tomatoes, Avocado,
Bacon, Shaved Parmesan Cheese, Apples & Candied
Walnuts in a Creamy Caesar Dressing

Sliced Steak 🥩 24

Sliced Steak, Baby Arugula, Grilled Artichoke, Red
Onions, Avocado, Walnuts & Gorgonzola with a Cilantro
Vinaigrette Dressing

Rucola Carciofi 🥗 14

Baby Arugula, Grilled Artichoke, Red Onions, Toasted
Almonds, Shaved Parmesan Cheese in a Lemon
Vinaigrette Dressing

Cobb Salad 13

Romaine Lettuce, Sliced Egg, Bacon, Grilled Chicken,
Avocado & Tomatoes in a Blue Cheese Dressing

PRIMI PIATTI

All Dishes are Served with a Side House Salad

Risotto Primavera 21

Creamy Italian Risotto, Asparagus, Mushrooms,
Eggplant & Sundried Tomatoes

Spaghetti Carbonara 17

Served with Crispy Pancetta, Onions, Grated Parmesan
Cheese, Egg Yolk & a Touch of Cream

Rigatoni Taormina 18

Served with Sautéed Crumbled Sausage & Broccoli
Rabe in a Garlic Wine Sauce

Linguini Vongole 🦑 20

Whole and Chopped Clams served in a Choice of
Garlic Wine Sauce or Marinara Sauce

Pappardelle Bolognese 17

Veal, Beef & Pork Bolognese with Sweet Peas in a Pink
Marinara Sauce

Crab Ravioli 🦀 26

Blue Crab filled Ravioli served with Baby Shrimp, Plum
Tomatoes, Sweet Peas in a Sambucca Cream Sauce

Penne alla Vodka 17

Served with Crispy Pancetta and Shallots in a Creamy
Vodka Sauce

Gamberi Scampi 🦐 22

Shrimp sautéed in Garlic and Butter served over
Linguine and topped with Toasted Bread Crumbs

Rigatoni alla Nickolas 18

Crumbled Sausage, Eggplant, Plum Tomatoes topped
with Roasted Ricotta Cheese and Light Marinara

Linguini Nero Pescatore 🐟 24

Black Squid Ink Linguini, Sautéed Calamari, Shrimp,
Clams & Mussels with Shredded Basil in a Light
Marinara Sauce

Pasta Choices: Penne, Linguine, Spaghetti, Rigatoni
Gluten Free Pasta **\$3.00**
Squid Ink Linguine **\$4.00**
Pappardelle **\$4.00**

SECONDI PIATTI

*All Dishes, Excluding the 901° Burger, Are Served with
a Side House Salad*

901° Burger 17

Grilled Beef, Brisket & Short Rib Patty on a Kaiser Roll
with Melted Gouda Cheese, Applewood Smoked
Bacon Topped with a Fig Jam Mayonnaise
Served with French Fries & Onion Rings

Grilled Skirt Steak 32

10 Oz Grilled Skirt Steak served with Sautéed
Broccoli Rabe and Roasted Potatoes

N.Y Strip Steak 34

Grilled 16 Oz Strip Steak Served with Grilled
Asparagus & Hand Cut Steak Fries
Choice of Garlic Herb or Gorgonzola Butter

Pollo 18

Parmigiana, Francese, Marsala or Milanese

Pollo Scarpariello 🍋 20

Sautéed Chicken Breast, Sliced Sausage, Potatoes &
Wild Mushrooms with Hot Cherry Peppers in a Lemon
Wine Sauce

Arctic Char 🐟 28

Pan Seared Arctic Char served over Asparagus &
Gorgonzola Risotto in a Roasted Red Pepper Cream
Sauce

Gamberi Florentini 🦐 23

Garlic Sautéed Shrimp over Escarole and Sundried
Tomatoes in a Gorgonzola Cream Sauce

Also Available in Parmigiana or Francese Style \$21

Braised Short Rib 27

Over Three Cheese Mashed Potatoes & Wilted
Spinach Topped with Frizzled Onions

Cauliflower Steak 🥦 16

Roasted Cauliflower served with Cherry Tomatoes,
Sicilian Olives, Caper Berries, Red Onions & Tuscan
Kale Topped with Pesto and a Balsamic Reduction

Risotto 901 🦐 🦑 26

Creamy Risotto served with Shrimp, Mussels & Sun
Dried Tomatoes in a Pink Sauce

CONTORNI

Brussel Sprouts 9

Sautéed with Pancetta, Red Onion & Chickpeas
in a Fig Jam Balsamic Reduction

Parmigiana Truffle Fries 9

Crispy Shoestring Fries tossed in Parmigiana
Cheese and Truffle Oil

Broccoli Rabe 9

Escarole 9

Spinach 9

Asparagus 9

Mashed Potatoes 9

Meatballs 9

Onion Rings 9

French Fries 9

Mixed Vegetables 9