

FALCONE'S KITCHEN DINNER MENU

Antipasti

- FALCONES OIL PLATE 6**
SPICE BLEND, PARMESAN CHEESE
- FLASH FRIED CALAMARI 17**
ROASTED BELL PEPPER, GORGONZOLA CHEESE,
SPICY TOMATO SAUCE
- GRANDMA BOON'S ZUCCHINI STICKS 14**
BREADED AND FRIED, HOUSE RED SAUCE
- PEI MUSSELS 17**
PANCETTA, HORN PEPPER, GARLIC,
WHITE WINE & BUTTER BROTH, CHARRED LEMON,
GRILLED RUSTIC BREAD
- STUFFED HOT BANANA PEPPERS 17**
ITALIAN SAUSAGE, SMOKED PROVOLONE,
MARINARA, WILTED ARUGULA
- RUSTIC BRUSCHETTA 15**
MARINATED TOMATOES, BURRATA CHEESE,
GARLIC, RED ONION, BASIL AIOLI
- CHARRED BEEF CARPACCIO (GF) 19**
CHOPPED EGG, CAPERS, PARMESAN,
ARUGULA, ANCHOVY AIOLI
- RICOTTA STUFFED MEATBALL 14**
ROMAN STYLE GNOCCHI CAKE, MARINARA,
ASIAGO CRISP
- GRILLED OCTOPUS (GF) 24**
ARUGULA, TOMATO, PICKLED RED ONION,
PARMESAN, BALSAMIC REDUCTION

Zuppe e Insalate

- CIOPPINO STYLE FISH STEW (GF) 10**
- ROTATING SEASONAL SOUP 8**
- FALCONE'S SALAD (GF) 7**
CHOPPED MIXED GREENS, TOMATOES,
CUCUMBERS, RADISH, CARROTS,
HOUSE VINAIGRETTE
- BABY ICEBERG WEDGE (GF) 9**
TOMATOES, CUCUMBERS, EGG, PARMESAN,
RED ONION, ITALIAN VINAIGRETTE
- ARUGULA AND SHAVED FENNEL (GF) 11**
ARTICHOKES, CHARRED ORANGES,
TOASTED WALNUT, PECORINO,
WHITE BALSAMIC VINAIGRETTE
- CAESAR 10**
SEASONED CROUTONS, WHITE ANCHOVIES,
PARMESAN
- SPINACH (GF) 12**
COMPRESSED PEARS, WALNUTS,
CAPRINO CHEESE, WARM PANCETTA DRESSING
- PROTEIN ADD-ONS:**
CHICKEN +10, JUMBO SHRIMP +13, GRILLED
SALMON +13, GRILLED FLAT-IRON STEAK +16

CURED SALUMI CHARCUTERIE AND ARTISAN CHEESE (GF)

2PPL - 16, 4PPL - 32, 6PPL - 46

PISTACHIO MORTADELLA, PROSCIUTTO, COPPA SECCA,
SOPPRESSATA, ROTATING CHEESES OF THE DAY,
ACCOMPANIMENTS

Primi

ALL ENTREES SERVED WITH BREAD SERVICE AND CHOICE OF FALCONES HOUSE SALAD OR CUP OF SEASONAL SOUP.
ADD +2 CUP FISH STEW, CAESAR SALAD +5, ICEBERG WEDGE +5, SHAVED FENNEL SALAD +6.
GLUTEN FREE PASTA AVAILABLE +2

- SPAGHETTI + MEATBALLS 22**
- CLAMS + LINGUINE 28**
CHOICE OF CIOPPINO OR WHITE WINE GARLIC
- TAGLIATELLE ALLA BOLOGNESE 28**
BEEF, PORK, GUANCIALE, PLUM TOMATOES, PASSATA SAUCE, FINISHED WITH PECORINO,
BLACK PEPPER, AND WHOLE MILK
- VEGETABLE RISOTTO 23**
MIXED VEGETABLES, PORCINI MUSHROOM BROTH
- RIGATONI ALLA ZAZZONA 28**
HOT SAUSAGE, GUANCIALE, PLUM TOMATOES, FINISHED WITH PECORINO AND EGG YOLK
- CHICKEN BREAST ALLA PARMESAN 30**
BREADED IN SEASONED ITALIAN BREAD CRUMBS, MELTED PROVOLONE AND MOZZARELLA
BLEND, SERVED WITH SPAGHETTI AND HOUSE MARINARA SAUCE
- POTATO GNOCCHI CON CAPESANTE 40**
SCALLOPS, SHRIMP, TOMATO, BASIL, MAFALDA SAUCE, BAKED WITH PARMESAN
(ADD CRAB +16)
- FUSILLI SHRIMP DIAVOLO 32**
SHRIMP, SPICY TOMATO SAUCE, ROASTED PEPPERS, ARUGULA, FONTINA
- SPINACH FETTUCINI ALLA PESTO 26**
MARINATED GRILLED CHICKEN, SUN-DRIED TOMATOES, SPINACH,
PORTABELLO MUSHROOM, BASIL PESTO CREAM

Secondo Piatti

ALL ENTREES SERVED WITH BREAD SERVICE AND CHOICE OF FALCONES HOUSE SALAD OR CUP OF SEASONAL SOUP.
ADD +2 CUP FISH STEW, CAESAR SALAD +5, ICEBERG WEDGE +5, SHAVED FENNEL SALAD +6.
GLUTEN FREE PASTA AVAILABLE +2

PORCINI DUSTED ATLANTIC SALMON 34

PEARLED PASTA RISOTTO STYLE, ASPARAGUS, WILTED SPINACH,
BRAISED FENNEL, MINISTRONE BROTH

SEAFOOD CIOPPINO 68

CRAB, SHRIMP, SEA SCALLOPS, CLAMS, MUSSELS, WHITE FISH, CALAMARI,
WHITE WINE TOMATO BROTH, GRILLED RUSTIC BREAD

PORK OSSO BUCCO 38

HERBED ROMAN STYLE GNOCCHI CAKE, ROASTED VEGETABLES, CRISPY PROSCIUTTO,
CITRUS GREMOLADA, PAN SAUCE

ROASTED CHICKEN BREAST (GF) 30

STUFFED WITH SUN DRIED TOMATOES, FONTINA CHEESE, SPINACH.
SERVED WITH ROASTED ASPARAGUS, CARROTS, BABY POTATOES, BELL PEPPERS, ROSEMARY JUS

12 OZ PRIME NEW YORK STRIP 54

CRISPY GENOA SALUMI, FRESH MOZZARELLA, BALSAMIC ROASTED BABY POTATOES
AND VEGETABLES, CRISPY ROSEMARY ONIONS, BROWN BUTTER

VEAL CUTLET 52

PORCINI MUSHROOM RISOTTO, CRISPY ROSEMARY ONIONS,
ROASTED ASPARAGUS, FONTINA CHEESE, VEAL PAN SAUCE (ADD CRAB MEAT +16)

EGGPLANT ROLLATINI 28

BREADED EGGPLANT ROLLED WITH RICOTTA CHEESE, MARINARA, TOPPED WITH FONTINA,
BROCCOLI RABE, ASIAGO CRISP

Contorni

ASPARAGUS (GF) – OLIVE OIL, LEMON 6

GREENS & BEANS (GF) – 7

ROASTED ROSEMARY POTATOES (GF) 5

BABY VEGETABLES (GF) 5

SOFT POLENTA 6

PARMESAN RISOTTO (GF) 8

Dolci

TIRAMISU 14

CLASSIC ITALIAN DESSERT WITH LAYERS OF
MASCARPONE CREAM, ESPRESSO-SOAKED
LADYFINGERS, AND COCOA POWDER.

CANNOLI SICILIANI 12

THREE TRADITIONAL SICILIAN CANNOLI
WITH SWEET RICOTTA FILLING AND
PISTACHIO CRUMBLE.

GELATO SINGLE SCOOP 6

GELATO DOUBLE SCOOP 10

VANILLA, CHOCOLATE, OR PISTACHIO

ASK YOUR SERVER ABOUT ROTATING DESSERT FEATURES

Coffee Shop

COFFEE, DECAFFEINATED COFFEE, ESPRESSO (SINGLE OR DOUBLE),
CAPPUCCINO, ITALIAN FRESH PRESS, HOT TEA – SELECTION TBD

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*



THE PIE BAR MENU

Pizza Pie

SPECIALTY PIES 15

HONEY BEAR

MOZZARELLA-PROVOLONE, SMOKED BACON, PORCHETTA, BURRATA, HONEY, ARUGULA

SAUSAGE AND MUSHROOM

TOMATO SAUCE, PORK SAUSAGE, CALABRIAN CHILI BOMBA, PROVOLONE-MOZZARELLA, MUSHROOMS

ALFONSO

PARMESAN CREAM, MOZZARELLA-PROVOLONE, RICOTTA, HOT CHERRY PEPPERS, HONEY

TOMATO PIE

FALCONE'S TOMATO SAUCE, PECORINO ROMANO, BASIL

SPICY VODKA PIE

TOMATO SAUCE, CREAM, CALABRIAN CHILI BOMBA, BASIL, RICOTTA

VEGGIE

BASIL PESTO, GRILLED ZUCCHINI, SQUASH, ROASTED RED PEPPERS, PLUM TOMATO, SPINACH, MOZZARELLA-PROVOLONE

ANCHOVY

PARMESAN CREAM, ROASTED RED PEPPERS, SPINACH, ARTICHOKE, ANCHOVIES, MOZZARELLA-PROVOLONE

GENOVESE

BASIL PESTO, MUSHROOMS, PARMESAN, MOZZARELLA-PROVOLONE, GARLIC, CHILI FLAKES

CUSTOM PIES

PLAIN CHEESE 10

RED SAUCE, MOZZARELLA-PROVOLONE

PROTEIN ADD-ONS 3 EACH

PORK SAUSAGE, PEPPERONI, BACON, PROSCIUTTO HAM, SOPPRESATA, PORCHETTA, CAPICOLA, WHITE ANCHOVY

OTHER ADD-ONS 2 EACH

MUSHROOMS, BELL PEPPERS, ARUGULA, HOT CHERRY PEPPERS, GRILLED ZUCCHINI, SPINACH, ARTICHOKE, BLACK OLIVES, RED ONION, ROASTED PLUM TOMATOES