

## SMALL PLATES

*We're famous for our Sicilian & Southern-Italian antipasti.*

### ARANCINI della NONNA

handmade risotto croquettes, veggie-meat ragù, marinara · 8½

### CUCUZZA FRITTA

zucchini slices panko-crust by hand, aioli sauce · 7½

### PEPERONI RIPIENI

hot banana peppers, stuffed with **homemade sausage**, marinara · 8½

### CARCIOFO RIPIENO

roasted whole artichoke, breadcrumb stuffing (*allow 10 mins*) · 8½

### CROSTINI al FORNO

homemade oven-baked crostini, tuscan extra virgin olive oil (*evoo*) · 2½

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### BURRATA di GIOIA

cream-infused fresh mozz, roasted red pepper, *evoo* (*filled with joy!*) · 12½

### PIATTO di FORMAGGI

gorgonzola, fontina, aged provolone, roasted red pepper, olives · 12½

### ANTIPASTO MISTO

sliced italian **meats**, cheeses, olives, with crostini · 14½

### PROSCIUTTO & MELONE

**prosciutto di parma**, seasonal melon · 9

### PROSCIUTTO & FICHI

**prosciutto**, gorgonzola, grilled asparagus, figs (*seasonal*) · 13½

### MELANZANE alla GRIGLIA

sliced eggplant, marinated, grilled, served at room temp · 6½

### PEPERONI ROSSI alla GRIGLIA

hand-select red bell peppers, house-roasted with garlic, *evoo* · 7½

### OLIVE MISTE

castelvetro, morrocan and sicilian olive trio, carrot, celery, *evoo* · 7½

\*Ohio law advises our patrons that consuming raw or undercooked meat or seafood can increase your risk of foodborne illness.

## ZUPPE

*Homemade every day, our soups include an oven-baked crostino.*

### WEDDING SOUP

pastini, Nonna Q's **chicken broth**, **beef meatballs**, carrot, escarole  
pint 5 / quart 10

### PASTA & FAGIOLI «alla SICILIANA»

pennette pasta, cannellini beans, non-traditional **tomato-meat broth**  
pint 5 / quart 10

We appreciate your understanding that we cannot always accommodate special requests.  
Prices are subject to change.

## SALADS & EXTRAS

*Always fresh & organic, our greens include an oven-baked crostino.*

### MISTA

mesclun greens, homemade balsamic vinaigrette, strawberry · 6  
(add **free-range chicken breast** to any salad +5)

### ROMAINE

artisan romaine, homemade white balsamic dressing · 6½

### CAESAR

artisan romaine, homemade Caesar dressing\* · 7

### INSALATA di RUCOLA

baby arugula, our white balsamic dressing, lemon squeeze · 7½

### CHICKEN MISTA

grilled **free-range chicken breast** – on insalata mista · 11

### CHICKEN CAESAR

grilled **free-range chicken breast** – on insalata Caesar\* · 12

### CAPRESE

mozzarella, tomato, basil, balsamic glaze, *evoo* · 8½

### CAPRESE con BUFALA D.O.P.

bufala mozzarella (*certified d.o.p.*), tomato, basil, glaze, *evoo* · 13

### INSALATA con BISTECCA

sliced fatty-edge **prime rib** atop arugula, lemon, sea salt, *evoo* · 12½

### NY BISTECCA con RUCOLA

hand-chopped NY **strip** atop baby arugula, white balsamic, *evoo* · 17

### CARPACCIO di TONNO

seared **ahi tuna\***, mesclun, mozz, ginger, sesame oil dressing · 15½

**ADD-ON:** mozzarella 2 · extra dress ½ · shaved parm 2  
anchovies 2 · free-range chicken breast 5 · shrimp 6

## PASTA

*Our homemade pasta incorporates Antimo Caputo “tipo 00” flour, water and love. Made daily, Nonna Q's marinara sauce uses only San Marzano tomato and is said, by many to be “the best marinara in all The Land!”*

### CAVATELLI alla MARINARA

homemade pasta with ricotta folded-in, marinara · 14½

### RAVIOLI alla MARINARA

homemade egg pasta, ricotta/pecorino/reggiano filling, marinara · 15

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### PASTA del GIORNO (*please ask*)

**ADD-ON:** homemade meatballs 5 · homemade sausage links 5  
meatball & sausage 5 · pesto instead of marinara 4 · shrimp 6

## WOOD-FIRED PIZZA

*Our pizza are 12” round, hand-formed in the Neapolitan style, wood-fired in a brick oven crafted by artisans from the old country. Each day our dough is leavened naturally in a climate-controlled environment using Antimo Caputo “tipo 00” flour and a touch of sea salt.*

### MARINARA

san marzano tomato base, oregano, garlic, *evoo* (*no cheese*) · 11

### MARGHERITA

san marzano tomato base, fresh mozzarella, basil, *evoo* · 13

### MARGHERITA con BUFALA D.O.P.

san marzano base, bufala mozz (*certified d.o.p.*), basil, *evoo* · 15½

### SALSICCIA alla GIANNI

san marzano base, mozz, **homemade italian sausage**, *evoo* · 15½

### ai FUNGHI

san marzano, mozzarella, crimini & shiitake mushroom, *evoo* · 14½

### ALBA con UOVO

san marzano, mozzarella, **capocollo**, arugula, farm egg, *evoo* · 15½

### CLASSICA

bufala margherita + roasted roma toms, caramelized onion, mushroom · 16

### QUATTRO STAGIONI

margherita + **sausage**, artichoke, mushroom, roasted red pepper · 17

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### BIANCA

mozzarella, gorgonzola, shaved reggiano, *evoo* (*no tomato*) · 15

### QUATTRO FORMAGGI

mozz, grana padano, ricotta, gorgonzola (*no tomato*) · 15½

### PROSCIUTTO & RUCOLA

mozz, **prosciutto**, baby arugula, shaved reggiano, lemon squeeze · 18

### SALSICCIA & RAPINI

fontina, **sausage**, red onion, sautéed broccoli raab, chili flakes · 18½

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### PIZZA del GIORNO (*please ask*)

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### PESTO & BUFALA D.O.P.

homemade basil pesto (*pine nuts*), certified bufala mozz · 15½

### PESTO & POLLO

**chicken breast**, homemade basil pesto, bufala mozz · 18½

### PESTO & GAMBERETTI

**shrimp**, basil pesto, bufala mozzarella · 19½

**ADD-ON:** hot hungarian pepper 1½ · caramelized onion 2  
roasted roma tomato 2 · mushroom 2 · broccoli raab 3  
house-roasted red pepper 2½ · certified bufala mozz 4  
farm fresh egg 1½ · prosciutto 4 · house-ground sausage 3  
salami 3 · capocollo 3 · anchovies 2 · chicken breast 5 · shrimp 6

## MEAT & FISH

### COTOLETTA di MAIALE

organically-raised berkshire **pork cutlet**, **ciabatta-breaded**,  
sautéed, wine finished, over artisan romaine & white balsamic · 16

### COTOLETTA di POLLO

north carolina free-range **chicken breast**, **ciabatta-breaded**,  
sautéed, wine finished, over artisan romaine & white balsamic · 15

### SEA BASS SELVAGGIO del CILE

wild chilean **sea bass**, potato-crust by hand,  
sautéed with capers, wine finished, with grilled asparagus · 29

### MERLUZZO dell'ARTICO

line-caught **arctic cod**, breaded by hand,  
sautéed, wine finished, with battered cauliflower · 16

### GAMBERETTI alla CROSTATAS

sustainably-raised **shrimp**, **deep-fried**, panko-crust by hand,  
with homemade cocktail sauce & smashed fingerling potatoes · 16½

### FILET MIGNON

grilled 9 oz. USDA choice **filet mignon**,  
with french green beans & smashed fingerling potatoes · 37

## PANINI

**\*UNTIL 4:00pm ONLY\*** Sandwiches on your  
choice of Orlando's multigrain or ciabatta roll.

### CHICKEN BREAST

grilled **free-range chicken breast**, side of mista salad with balsamic · 10

### GONDOLA di SALUMI

**parma cotta**, **salami**, **capocollo**, provolone, tomato, greens · 10

### ITALIAN SAUSAGE

**homemade italian sausage**, sautéed green pepper & onion · 10

### PRIME RIB alla GIANNI

sliced fatty-edge **prime rib**, house-roasted red pepper, au jus · 11

### MEATBALL

three **homemade meatballs** (*pork & beef*), marinara · 10

### VERDURE di SIENA

vegetarian: zucchini, roasted roma tomato, mozz, balsamic glaze · 10

**ADD-ON:** house-roasted red pepper 2½ · shaved parm 2  
mushroom 2 · eggplant 2 · zucchini 2 · mozzarella 2 · provolone 1

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## DESSERT

### CANNOLO SICILIANO

homemade ricotta-mascarpone, cannolo shell,  
chocolate nibs, cinnamon, pistachio nuts · 6

### TIRAMISÙ

espresso-soaked lady fingers, sweet mascarpone cream, cocoa · 7½

### NAPOLEON al LIMONE

homemade lemon curd, puff pastry, whipped cream, raspberry sauce · 8

### CROSTATA ai FRUTTI di BOSCO

homemade pastry tart with seasonal berries (*sometimes apple!*) · 7½  
(add a scoop! +2)

### NUTELLA CALZONE

hot calzone, nutella cream filling... for sharing · 13

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### GELATO

homemade italian style ice cream · 5

### TARTUFO al CIOCCOLATO

frozen egg custard core, chocolate gelato, caramelized hazelnuts, cocoa · 7

### AFFOGATO al CAFFÉ

two scoops vanilla gelato, double espresso pour-over · 7

### TONI SPUMONI™

hand-layered: pistachio gelato, double-dark chocolate gelato,  
whipped cream melded with candied cherries  
(*said to be the best spumoni in all The Land!*) · 6½

## OUR PURVEYORS

Miceli Dairy Products • Orlando Baking Co • New Creation Farm  
Oleksy Meats • Euro Foods • Canal Fulton Provisions  
Stefano Ferrara Forni • Crooked River Coffee • Caseificio Gioia  
Sanson & Sons Produce • Sidari Imports

## GRAZIE MILLE!

Since 1967 the Quagliata family has taken great pride  
in offering authentic Italian cuisine of the highest  
quality to our friends in Greater Cleveland.

Thank you for your continued patronage these past 50+ years!



*dal 2008*

*«pizza & cucina tipica italiana.... naturalmente»*

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[www.crostatas.com](http://www.crostatas.com)

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11:30am – 9:00pm  
Friday & Saturday  
11:30am – 10:00pm

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