

ANTIPASTI

ARANCINI della NONNA

hand-formed risotto croquettes, tomato-meat ragù · 8

CUCUZZ' FRITTA

panko-crusted zucchini slices, aioli sauce · 7.5

PEPERONE RIPIENO

hot banana peppers, filled with Gianni's housemade sausage, marinara · 8

CARCIOFO RIPIENO

roasted whole artichoke, breadcrumb stuffing (*allow 10 mins*) · 8

RAVIOLI al POMODORO

hand-made pasta, Miceli ricotta/pecorino/reggiano filling, marinara · 8 / 15

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BURRATA di GIOIA

cream-infused fresh mozzarella, roasted red peppers (*filled with joy!*) · 12.5

PIATTO di FORMAGGIO

gorgonzola, fontinella, aged provolone, roasted red peppers, olives · 12

ANTIPASTO MISTO

selected Italian meats, cheeses, olives · 13

PROSCIUTTO di PARMA

prosciutto di parma, seasonal melon · 9

PROSCIUTTO con FICHI

prosciutto di parma, gorgonzola, grilled asparagus, figs (*seasonal*) · 13

MELANZANE alla GRIGLIA

sliced eggplant, marinated and grilled, at room temp · 6.5

PEPERONE ROSSO

hand-selected red peppers, house-roasted, evoo · 7

OLIVE MISTE

trio of castelvetrano, morrocan, sicilian, carrots, celery, evoo · 7

CROSTINI

housemade crostini, oven-baked, extra virgin olive oil (*evoo*) · 2

ZUPPA

WEDDING SOUP

Nonna Q's chicken broth, meatballs, vegetables, escarole, acini di pepe ·
pint · 5 / quart · 10

PASTA e FAGIOLI

pennette pasta, tomato-meat broth, cannellini beans · pint · 5 / quart · 10

INSALATA

INSALATA MISTA

mesclun greens, balsamic vinaigrette, strawberries · 5.5

INSALATA ROMAINE

artisanal romaine, white balsamic dressing · 6

INSALATA CAESAR

artisanal romaine, housemade Caesar dressing* · 7

CAPRESE

mozzarella, tomato, basil, evoo · 8.5

BUFALA CAPRESE

bufala mozzarella, tomato, basil, evoo · 13

CHICKEN MISTA

grilled chicken breast – on insalata mista · 10

CHICKEN CAESAR

grilled chicken breast – on insalata Caesar* · 11

INSALATA BISTECCA

sliced prime rib atop arugula, sea salt, lemon, evoo · 12

BISTECCA con RUCOLA

choice NY strip atop arugula, white balsamic, evoo · 15

TONNO CARPACCIO

seared ahi tuna*, mesclun greens, mozz, ginger, sesame oil dressing · 15

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add to any salad: chicken · 5, shrimp · 5, extra dress · .5

**Ohio law advises our patrons that consuming raw or undercooked meat or seafood can increase your risk of food borne illness*

PASTA

Our hand-shaped cavatelli and ravioli are housemade with Antimo Caputo “tipo 00” flour. Our marinara sauce follows Nonna Q’s recipe from a blend of La Valle San Marzano tomatoes.

CAVATELLI al POMODORO

housemade cavatelli, folded with Miceli ricotta, marinara · 14

RAVIOLI al POMODORO

ravioli, egg-based, Miceli ricotta/pecorino/reggiano filling, marinara · 15

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add to any pasta: housemade meatballs · 5 housemade link sausage · 5
pesto instead of marinara · 4

PIZZA

Our pizzas 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. Sorry, no slices!

MARINARA

san marzano tomatoes, oregano, garlic, evoo (*no cheese*) · 10

MARGHERITA

san marzano tomatoes, mozzarella, basil, evoo · 12

MARGHERITA D.O.C.

san marzano, certified bufala mozzarella, basil, evoo · 15

SALSICCIA da GIANNI

san marzano, mozzarella, italian sausage, evoo · 15

AMALFITANA

san marzano, smoked mozzarella, roasted red peppers, garlic · 14

FUNGHI

san marzano, mozzarella, mushrooms, evoo · 14

ALBA

san marzano, capocollo, arugula, farm egg, evoo · 14.5

CLASSICA

bufala mozzarella, roasted tomato, caramelized onions, mushrooms · 15

QUATTRO STAGIONI

margherita, sausage, artichokes, mushrooms, roasted red peppers · 16

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BIANCA

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

PROSCIUTTO con RUCOLA

pizza bianca, prosciutto, arugula, reggiano (*no tomato*) · 17

QUATTRO FORMAGGI

mozzarella, grana padano, ricotta, gorgonzola (*no tomato*) · 15

CAPRESE

bufala mozzarella, cherry tomato, reggiano, ricotta · 16

PESTO con BUFALA

housemade basil pesto, bufala mozzarella · 15

PESTO con POLLO

chicken breast, basil pesto, bufala mozzarella · 18

PESTO con GAMBERETTI

shrimp, basil pesto, bufala mozzarella · 19

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add to any pizza: farm egg · 1.5, capocollo · 3, salami · 3,
house-ground sausage · 3, prosciutto · 4, chicken · 5, shrimp · 5

SECONDI

COSTOLETTA di MAIALE

organically-raised Berkshire pork cutlets ciabatta-breaded, sautéed, wine finished, over artisanal romaine & white balsamic · 15

COSTOLETTA di POLLO

North Carolina free-range 8oz. chicken breast, ciabatta-breaded, sautéed, wine finished, over artisanal romaine & white balsamic · 14

SEA BASS del CILE

wild chilean sea bass, potato-crust, sautéed with capers, wine finished, with grilled asparagus · 25

MERLUZZO dell' ARTICO

line-caught arctic cod, breaded, sautéed, wine finished, with battered cauliflower · 15

GAMBERETTI alla CROSTATAS

farm-raised shrimp, panko-crust, deep fried, with housemade cocktail sauce & potato salad · 15

PANINI

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

GRILLED CHICKEN BREAST

with side mista salad, balsamic dressing · 8.95

GONDOLA di SALUMI

parma cotta, salami, capocollo, provolone, tomatoes, greens · 8.95

ITALIAN SAUSAGE

housemade Italian sausage, sautéed peppers, onions · 8.95

PRIME RIB da GIANNI

“fatty edge” prime rib, roasted red pepper, au jus (*Gianni's favorite!*) · 9.95

MEATBALL alla POLPETTE

three large meatballs, marinara · 8.95

SIENA VERDURA

vegetarian – zucchini, roasted tomatoes, mozz, balsamic reduction · 8.95

DESSERT

CROSTATATA ai FRUTTI di BOSCO

housemade pastry tart with fresh seasonal berries · 7

CANNOLO SICILIANO

cannolo shell, housemade ricotta-mascarpone cream, pistachio nuts, chocolate · 5

TIRAMISÙ

espresso-soaked lady fingers, sweet mascarpone cream, cocoa · 6.5

GELATO

housemade Italian style ice cream · 5

NUTELLA CALZONE

hot calzone, nutella cream filling · 11

AFFOGATO al CAFFÈ

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

NAPOLEON al LIMONE

puff pastry, lemon curd & whipped cream layers, raspberry sauce · 7.5

TONI SPUMONI™

hand-layered: pistachio gelato, double-dark chocolate, whipped-cream with candied cherries (*the best in all the land!*) · 6

OUR PURVEYORS

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

MILLE GRAZIE!

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!



«pizza e cucina tipica italiana.... naturalmente»

558 Bishop Road
Highland Hts, OH 44143
440-449-7800 · www.crostatas.com

Monday – Thursday

11:30am – 9:00pm

Friday & Saturday

11:30am – 10:00pm

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Closed Sunday