

# sixth + mill

RISTORANTE • PIZZERIA • BAR

## STARTERS

<b>minestra</b> soup + vegetables + quinoa + ceci + ricotta + olive oil	9
<b>brussels sprouts</b> toasted almonds + paprika + lemon	10
<b>melanzana</b> crispy eggplant + grana + onion crema + stracciatella	10
<b>friarielli</b> shishito pepper + creamed ricotta + breadcrumbs + botarga	11
<b>cacio e uova</b> fried bread balls + cheese stuffed + tomato sauce	11
<b>arancinotti</b> rice + tomato + beef + pork + mozzarella	12
<b>u'vrocchio</b> cauliflower + parmigiano sauce + fried parsley	11
<b>calamaretti</b> lightly battered squid + lemon aioli	16

## SALADS

<b>rughetta</b> arugula + lemon + shaved grana padano	10
<b>tricolore</b> escarole + radicchio + frisee + sundried tomato + ricotta	12
<b>romaine hearts</b> creamy garlic dressing + parm + anchovie + crostini	12
<b>caprese</b> heirloom tomatoes + fresh mozzarella + basil + red onion	17

## PIZZA

<b>margherita</b> fior di latte + apulian evoo + oregano	20
<b>4 formaggi</b> fior di latte + scamorza + gorgonzola + pecorino	22
<b>vince</b> mozzarella + burrata + mortadella + pistachio + orange zest	22
<b>diavolina</b> mozzarella + spicy salame calabrese + scallion	23
<b>salsiccia</b> fennel sausage + broccoli rabe + ricotta + garlic	23
<b>funghi</b> mozzarella + field mushrooms + roasted garlic + arugula	24

## HOMEMADE FRESH PASTA

<b>gnocchi sorrentina</b> potato-dumpling + tomato + burrata	16
<b>fettuccine alfredo</b> egg pasta + parmesan cream sauce	18
<b>lasagna</b> pasta + ricotta + provolone + tomatoes + beef~pork ragú	19
<b>fusilloni bolognese</b> + pork + beef + tomato + stracciatella	19
<b>spaghetti &amp; meatballs</b> beef + pork + san marzano + parmesan	21
<b>garganelli</b> hand rolled pasta + wild boar sugo + tomatoes + pecorino	22
<b>linguine vongole</b> littleneck clams + garlic + chili flakes + white wine	26

## SEAFOOD + MEAT + POULTRY

<b>gamberoni</b> shrimp + rapini + chili + garlic + lemon + white wine	28*
<b>salmone</b> fennel + onions + saffron + putanesca sauce + parsley	31*
<b>risotto di mare</b> shrimp + scallops + mussels + clams + lobster butter	32
<b>branzino acqua pazza</b> sea bass + fregola sarda + cherry tomatoes	33*
<b>capesante</b> sea scallops + escarole + olives + capers + nardello peppers	36*
<b>chicken parmigiana</b> san marzano + mozzarella + parsley oil	26
<b>porchetta</b> roasted pork belly + sautéed vegetables + aromatic herbs	29
<b>filetto</b> seared filet mignon + blue cheese + spinach + onion marmalade	39*
<b>agnello</b> lamb chops + eggplant + artichokes + peppers + rosemary	43*
<b>costoletta</b> veal chop + mushrooms + crescenza + marsala wine	46*
<b>bistecca</b> herb crusted flannery dry aged prime bone in ny + potato	59*

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

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## desserts

- **O' baba'** - rum soaked cake + whipped cream + orange 12
- **NY style cheesecake** - cookie crust + strawberry sauce + whipped cream + pistachios 12
- **Tiramisu** - espresso-soaked cake + mascarpone + caramel + chocolate sauce 12

### ...please choose two flavors ...

- **House Made Gelato** - vanilla + pistachio + caramel + chocolate 9
- **House Made Sorbet** - strawberry + peach + raspberry 9

## caffè'

Espresso	6
Doppio Espresso	7
Macchiato	6
Latte	6
Cappuccino	6
Americano	6

- **Passito Di Pantelleria** – donnafugata, “ben rye”, sicilia, italy 2016 15

sweetening it up jorge luque



tag us @sixthandmillpizzeria  
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