

sixth + mill

RISTORANTE • PIZZERIA • BAR

STARTERS

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

SALADS

rughetta arugula + lemon + shaved grana padano	10
tricolore escarole + radicchio + frisee + sundried tomato + ricotta	12
romaine hearts creamy garlic dressing + parm + anchovie + crostini	12
autunnale butternut squash + spinach + frisee + crescenza + toasted pepitas	14

PIZZA

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

HOMEMADE FRESH PASTA

gnocchi sorrentina potato-dumpling + tomato + burrata	16
ravioli cacio e pepe cheese filled pasta + pecorino cream + black pepper	17
fettuccine alfredo egg pasta + parmesan cream sauce	18
lasagna pasta + ricotta + provolone + tomatoes + beef~pork ragú	19
fusilloni bolognese + pork + beef + tomato + stracciatella	19
spaghetti & meatballs beef + pork + san marzano + parmesan	21
garganelli hand rolled pasta + wild boar sugo + tomatoes + pecorino	22
ravioletti salmon + shrimp + calamari + scallops + lobster crema	24
linguine vongole littleneck clams + garlic + chili flakes + white wine	26

SEAFOOD + MEAT + POULTRY

gamberoni shrimp + rapini + chili + garlic + lemon + white wine	28*
salmone fennel + onions + saffron + putanesca sauce + parsley	31*
risotto di mare shrimp + scallops + mussels + clams + lobster butter	32
branzino acqua pazza sea bass + fregola sarda + cherry tomatoes	33*
capesante pancetta wrapped sea scallops + celery root puree + balsamic	36*
chicken parmigiana san marzano + mozzarella + parsley oil	26
porchetta roasted pork belly + sautéed vegetables + aromatic herbs	27
filetto seared filet mignon + blue cheese + spinach + onion marmalade	39*
agnello lamb chops + eggplant + artichokes + peppers + rosemary	43*
vitello veal rib eye + mushrooms + crescenza + marsala wine	41*
bistecca 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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