DUCALI

289 Causeway St.

617.742.4144

duca.li

@ducali

ducalipizza

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ANTIPASTI

ANTIPASTO MISTO 16
Prosciutto, salami, provolone and pecorino cheese. Served with country bread

ANTIPASTO SOTT'OLIO 14
Grilled eggplant, roasted red pepper and portobello mushroom drizzled with extra virgin olive oil and kalamata olives. Served with country bread

POLPETTE 17
Homemade beef meatballs served with marinara sauce, shaved parmiggiano and basil

MOZZARELLA FRITTA 11
Fresh mozzarella battered and fried. served with marinara sauce

BURRATA CROSTINI 16
Crispy country bread served with prosciutto, burrata, pesto, cherry tomatoes and topped with balsamic glaze

NACHOS ITALIANO 15
Pizza dough chips baked with mozzarella cheese, hot pepper and salami. Served with a spicy tomato sauce.

INSALATE

CASA 13
Salad of mixed greens, balsamic dressing

CAPRESE 15
Fresh mozzarella and heirloom tomato salad, served with a bed of arugula, balsamic dressing

CAPRINO E BACCA 16
Baby spinach, goat cheese, fried pancetta and dried cranberries, cranberry dressing

PASTORE 15
Pear and arugula salad topped with walnuts and fresh ricotta cheese, balsamic dressing

ROMANA CON PORTOBELLO 15
Caesar salad with portobello mushrooms and shaved Parmiggiano Reggiano and croutons

PANINI

Served with choice of fries or salad

PORCHETTA 19
Roast pork sandwich on rustic country bread served with arugula, caramelized onions and shaved Parmiggiano Reggiano

POLLO PESTO 17
Grilled chicken, carmelized onions pesto and mozzarella cheese served on freshly baked ciabatta bread

POLLO FRITTO 17
Fried chicken topped with our garlic aioli, arugula and Pecorino Romano cheese. Served on freshly baked ciabatta

POLLO PARMIGIANA 17
Fried chicken cutlet baked with mozzarella and tomato sauce. Served on freshly baked ciabatta

POLPETTE PANINI 17
Homemade Meat balls baked with mozzarella and tomato sauce. Served on freshly baked ciabatta

GRILLED CHEESE ITALIANO 13
Mozzarella and provolone cheese on country bread

VERDURE GRIGLIATE 16
Grilled eggplant, roasted red pepper and caramelized onions with mozzarella cheese on country bread

CAPRESE 13
Arugula, tomato, fresh mozzarella cheese topped with pesto on freshly baked ciabatta

add grilled chicken....6 add prosciutto...4

PIZZE

small serves 1/ large serves 2-3

MARGHERITA D.O.C 13/24
Fresh mozzarella, basil and tomato sauce

PATATE 16/30
Potato, rosemary, mozzarella, gorgonzola and pancetta

POLLO PESTO 17/31
Chicken, pesto, caramelized onions and mozzarella cheese

TRE PORCELLINI 19/36
Sausage, soppressata, pancetta, mozzarella and tomato sauce

SALSICCIA 18/34
Fresh Italian sausage, rosemary, mozzarella and tomato sauce

CHEESE 12/22
Shredded mozzarella and tomato sauce

RUGOLA 14/26
Shredded mozzarella, arugula, shaved Parmiggiano Reggiano drizzled with truffle oil

BURRATA 18/34
Tomato sauce, shredded mozzarella, prosciutto, topped with burrata and drizzled with truffle oil

SPINACI 14/26
Fresh mozzarella, garlic and spinach topped with black pepper and Romano cheese

MELANZANE 14/26
Grilled eggplant, crushed tomato, and stracciatella cheese

PROSCIUTTO 18/34
Prosciutto, arugula, mozzarella and cherry tomatoes

POLPETTA 18/34
House made meatballs with fresh mozzarella, tomato sauce and basil

TARTUFO 17/31
Spicy soppressata, red peppers, mozzarella topped with Parmiggiano Reggiano and drizzled with truffle oil

Before placing your order, please inform your server if anyone in your party has a food allergy.
*Consuming raw or undercooked foods may increase the risk of food borne illness.
Gratuity of 18% added to parties of 6 or more

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BIRRE

	PINT	GROWLER
3 FLOYDS ZOMBIE DUST (FILTERED IPA, 6.5%, NEW YORK)	11	33
MIGHTY SQUIRREL CLOUD CANDY (HAZY IPA, 6.5 %, BOSTON)	11	33
EXHIBIT A GOODY TWO SHOES (KOL SCH, 4.5%, W ILLIAMSBURG)	9	27
SAM ADAMS OCTOBERFEST (MÄRZEN LAGER, 5.3%, BOSTON)	10	30
JACKS ABBEY BANNER CITY (LIGHT LAGER, 3.8%, FRAMINGHAM)	8	24
NOVA FAR FROM THE TREE (CIDER, 7.5% SALEM)	9	27
OXBOW (ROTATING, MAINE)	11	33
PAULANER HEFENWIZEN (WHEAT, 5.5%, GERMANIA)	10	30
PERONI NASTRO AZZURRO (PALE LAGER, 5.1%, ITALIA)	10	30
VON TRAPP HELLES (GOLDEN LAGER, 4.9%, VERMONT)	9	27

I VOLI

BUILD YOUR OWN FLIGHT

CHOOSE FROM ANY FOUR BEERS FROM OUR DRAFT LIST

$16

VINI

ROSSI

	GLASS	BOTTLE
MONTEPULCIANO D'ABRUZZO, FRATTAROLI 2021 (ITALIA)	12	38
PINOT NERO, J. HOFSTATTER 2023 (ITALIA)	13	41
CHIANTI CLASSICO, CASTELLO DI RADDA 2021 (ITALIA)	13	41
MALBEC, CANTENA APPELLATION VISTA FLORES 2022 (ARGENTINA)	13	41
CABERNET SAVIGNON, COUSINO-MACUL, ANTIGUA RESERVA 2019 (CHILE)	13	41
SANGIOVESE, TENUTA DI CAPEZZANA BARCO 2021 (ITALIA)	13	41
NEBBIOLO, LANGHE 2022 (ITALIA)	15	49
COTES DU RHONE, DOMAINE LA GARRIGUE 2018 (FRANCIA)	15	49
MERLOT, TUSSOCK JUMPER 2017 (FRANCIA)	12	38

BIANCI

SAUVIGNON BLANC, CHASING VENUS 2023 (NEW ZEALAND)	12	38
CHARDONNAY, COUSINO-MACUL, ANTIGUA RESERVA 2022 (CHILE)	12	38
PINOT GRIGIO, SCARPETTA (ITALIA)	13	41
SOAVE PIEROPAN (ITALIA)	14	45

SPARKLING/ROSÉ

PERLAGE PROSECCO DI CALDOBBIADENE SUPERIORE SPUMANTE CANAH (ITALIA)	11	37
LAMBRUSCO VECCHIA MODENA (ITALIA)	13	45
ROSATO, AZALEA (PUGLI)	12	40

COCKTAILS

AUTUMN EMBER 15
Beefeater gin, cranberry liqueur, lime juice, tonic

PUMPKIN SAIL 16
Captain Morgan, pumpkin puree, honey syrup, coole swan, bitters

APPLE BARREL 16
Buffalo Trace, apple crisp syrup, angostura bitters,

ESPRESSO MARTINI 16
Coole Swan, vodka, fresh espresso, hazelnut liqueur, simple syrup

HOUSE SANGRIA 15
red, white or rose

MAPLE SOUR 16
Buffalo Trace, lemon juice, maple syrup, dash of fee foam

CRIMSON COOLER 14
Georgis raspberry vodka, mint syrup, lime juice, soda water

FANEUIL FOG 15
black fig vodka, pear syrup, lemon juice, orange bitters, soda water

AUTUMN ORCHARD 15
tequila, apple cider, lemon juice, vanilla syrup, fee foam, soda water

DOLCE

TORTA FRITTA 13
FRIED DOUGH TOSSED WITH CINNAMON AND SUGAR
SERVED WITH CANNOLI DIP

NUTELLA PIZZA 15
OUR HOMEMADE PIZZA DOUGH TOPPED WITH NUTELLA, STRAWBERRIES & POWDERED SUGAR