

FERoCE

PIZZA & BOCCE BAR

This pizzeria menu is a reflection of the longlasting relationship between fourth-generation Roman family restaurateurs, the Panellas and Rosciolis. Like many other Roman residents, Francesco Panella has adored pizza from Roscioli his entire life and was proud to join them, for the first time in their family history, as they venture out of Italy to begin this collaboration in New York to share their interpretations and flavours of Roman snack food at Feroce Pizza & Bocce Bar. Each item on this menu has been created in collaboration with famed Roman institution, Roscioli, one of Italy's most celebrated fourth-generation family business of careered bakers since 1849 who own many legendary operations throughout Rome. Each pizza on the menu features a uniquely fermented dough made with imported Italian flours, crafted into a round shape and baked until it forms a very thin, crispy crust. Roscioli is known for their famed pizza and bakery items, in addition to their deep respect of traditional bread making as simple form of gastronomical expression. We hope that your dining experience at Feroce Pizza & Bocce Bar transports you to Rome through taste, sight, sound, smells, and feeling.



Antipasti

SUPLI 12

Three rice balls with tomato sauce and Fiordilatte mozzarella, served with a selection of three homemade varieties of mayonnaise

INSALATA VERDE 14

Leafy green lettuce and sherry vinaigrette

INSALATA DI CARCIOFI 18

Grilled artichokes, arugula, Pecorino Romano and crispy herb breadcrumbs

MOZZARELLA FRITTA 12

Deep fried breaded fresh mozzarella balls served with tomato mayonnaise

VIAGGIO AI CASTELLI 32

Our selection of dry-cured market Italian meats and cheeses served with Cerignola olives, sun-dried tomatoes, baby artichokes and focaccia

CACIO E PEPE CHIPS 8

Homemade potato chips, Pecorino Romano DOP cheese and black pepper

Pizza

MARGHERITA 16

Casa Barone Piennolo tomatoes, Buffalo mozzarella and organic basil

FIORE 18

Fiordilatte mozzarella, organic zucchini blossoms and imported Cetara anchovies

AMATRICIANA 16

Casa Barone Piennolo tomatoes, imported guanciale, Pecorino Romano and fresh chili

26 MAGGIO 18

Fiordilatte mozzarella, organic artichokes, imported guanciale and fresh marjoram

ROMAGNA MIA 18

Fiordilatte mozzarella, IGP mortadella, Sicilian pistachio from Bronte, stracchino cheese, and sundried tomatoes

POTATO & CO. 18

Fiordilatte mozzarella, organic potato, Italian sausage and organic rosemary

A14 18

DOP San Marzano tomato sauce, aged 24 months Prosciutto di Parma, arugula, cherry tomatoes and imported Burrata from Andria

FEROCE 22

Pizza stuffed with Fiordilatte mozzarella, porchetta, organic broccoli rabe and DOP Fontina

Crostoni

NORMA 11

Piennolo tomatoes, organic eggplant and sicilian salted ricotta cheese

CARBONARA 12

Pecorino Romano, imported guanciale and hen's eggs

CETARA 10

Stracciatella cheese, Cetara anchovies and crispy parsley

PANINO SAN GENNARO 15

Oven-cooked pizza dough panino with imported italian sausage and sautéed broccoli rabe, served with a side of cacio e pepe chips

Wine

Spumante - Sparkling

VALDO 14 / 60
Prosecco, NV Veneto

Bianco - White

CA DONINI 14 / 60
Pinot Grigio, 2018, Veneto

COLOMBAIO DI SANTA CHIARA 17 / 64
Vernaccia, 2018, Toscana

ALOIS LAGEDER 17 / 85
Chardonnay, 2018, Trentino

Rosso - Red

SAN CRISPINO 14 / 60
Chianti Classico, 2013, Toscana

BORGO NERO 19 / 80
Supertoscan, 2015, Toscana

EREDI BOSCHIS 18 / 120
Barolo, 2015, Piemonte

Rosato - Rose

COSTARIPA ROSAMARA 14 / 56
Rosato, 2018, Lombardia

Beer

MENABREA 9
Italian Lager

LAGUNITAS 9
American IPA

BROOKLYN LAGER 9
American Lager

PERONI 9
Italian Lager

Cocktail

FEROCE NEGRONI 16
Bombay Sapphire, Campari, Carpano Antica Vermouth

VECCHIA SCUOLA SPRITZ 16
Aperol, Club Soda, Prosecco

Amari

CIOCIARO 10

MONTENEGRO 10

DEL CAPO 10

Dolci

TIRAMISU 12

Traditional Italian recipe made with espresso soaked Savoiardi cookies and mascarpone cream topped with cocoa powder

BISCOTTI ITALIANI 15

Selection of sweet homemade Italian biscuits served with a shot of Vinsanto

NUTELLA PIZZA 18

Pizza with Nutella, imported ricotta and Trapani sea salt

IGP is a denomination awarded to products of specific areas and guarantees a product originating from a region whose quality, recipe and characteristics can be traced to its geographical origin

DOP is a grade that guarantees products are made locally (in Italy) using traditional methods

Guests with allergies and intolerances should make a member of the team aware before placing an order.