

RADUNO

BRICK OVEN & BARROOM

/ˈra-dū-nō/

APPETIZERS

MEATBALLS (\$8)

House made beef and Italian sausage meatballs served with marinara and toasted baguette slices

BURRATA (\$10)

Fresh mozzarella and cream with olive oil, balsamic glaze. Served with toasted Sourdough

BREAD & OIL (\$4)

Arkansas Fresh toasted baguette topped with oil and special seasonings. Served with choice of warm anchovy or smoked marconi oil

ANTIPASTO BOARD (\$19)

An assortment of seasonal gourmet meats, cheeses and veggies - Please ask your server for details -

GAMBERETTI ALL'AGLIO (\$11)

Shrimp sauteed in a white wine garlic butter sauce, with charred tomatoes and roasted lemon topped with pecorino cheese and served with sourdough bread

SALMON CARPACCIO (\$14)

Cucumber wrapped with smoked salmon topped with capers, red onion, cherry tomatoes and oregano vinaigrette soaked arugula

BEEF CARPACCIO (\$14)

Thinly sliced beef tenderloin topped with capers, pecorino cheese, oregano vinaigrette soaked arugula with a drizzle of balsamic glaze

SEASONAL BURATA - ASK SERVER FOR DETAILS AND PRICING

NON-ALCOHOLIC BEVS

SOFT DRINKS - COKE PRODUCTS (\$2.5)

HARNEY & SONS ICED TEA (\$2.5)

STUMPTOWN COFFEE (\$3)

LEIVA ICED TEA (\$3)

no refills:

SAN PELLEGRINO SPARKLING WATER (\$3)

SAN PELLEGRINO BLOOD ORANGE (\$2)

SAN PELLEGRINO LIMONATA (\$2)

WINE & BUBBLES



REDS

Sean Minor Pinot Noir - CA (\$9/32)

Decoy by Duckhorn Merlot - CA (\$12/45)

Locations Red Blend - ITA (\$10/35)

Don Rodolfo Malbec - ARG (\$8/28)

Chateau Pilel Bordeaux - FRA (\$10/38)

Tercos Bonarda - ARG (\$8.5/30)

* RED ON TAP *

A to Z Pinot Noir - OR (\$11.5)

Smith & Hook Cab Sauv - CA (\$12)



BUBBLES

Toso Brut Sparkling
ARG // (\$7/25)

Segura Viudas Brut Rose Cava
ESP // (\$9)

Zonin Prosecco
ITA // (\$11)



WHITES

Mont Gravelet Colombard - FRA (\$7/25)

Willamette Valley Riesling - OR (\$10/35)

Chamisal Chardonnay - CA (\$9/32)

Luna Nuda Pinot Grigio - ITA (\$9/32)

Black Bird Rose' - CA (\$12/45)

* WHITE ON TAP *

Round Pond Sauv Blanc - CA (\$10.5)

Hess Chard - CA (\$9)

RED BOTTLE LIST

Masi Brolo
ITA // \$45

Bertani Valpolicella
ITA // \$65

Leviathan Red Blend
CA // \$80

1318 South Main St,
Little Rock, AR 72202
501.374.7476

Tues - Thurs : 11am - 10pm
Fri - Sat : 11am - 11pm
Sun : 10am - 3pm

WHITE BOTTLE LIST

Masi Pinot Grigio
ITA // \$40

Macon-Chaintre White Burgundy
FRA // \$45

Frank Family Chardonnay
CA // \$50

RADUNO

BRICK OVEN & BARROOM

SALADS/SOUPS

CREAMY TOMATO BASIL (\$4 /\$6)

House Soup - Creamy Tomato-Basil garnished with croutons and balsamic glaze

SOUP OF THE DAY - ASK SERVER

CAESAR (\$6 /\$9.5) Chopped romaine and Pecorino cheese tossed in Caesar dressing topped with focaccia croutons

COBB (\$11) Chopped romaine and radicchio tossed with honey dijon vinaigrette topped with sliced cucumber, grape tomato, chives, crispy bacon, gorgonzola cheese & boiled egg

RADUNO SEASONAL (\$11.5) Arkansas tomato slices, mozzarella cheese and basil over a bed of mixed greens topped with smoked marconi olive oil and balsamic glaze

ARUGULA & BEET (\$10) Arugula and roasted beets tossed in Citrus vinaigrette topped with gorgonzola cheese & toasted almonds

INSALATA MISTA (\$4 /\$7) Mixed greens, grape tomatoes, red onions, and your choice of dressing

DATE NIGHT (\$10) Mixed greens, shaved fennel, dates, pistachios and gorgonzola dressing

DRESSING OPTIONS:

+caesar +citrus vin. +oregano vin.
+balsamic vin. +ranch +honey dijon vin.
+creamy gorgonzola +creamy Italian

ADD A PROTEIN TO ANY ITEM:

+chicken (\$3.5) +shrimp (\$5)
+smoked salmon (\$5) +pancetta (\$3.5)
+meatballs (\$4)

SANDWICHES

all sandwiches come with choice of small insalata mista, caesar or cup of creamy tomato basil soup.

ITALIAN BEEF (\$11) Slow roasted beef with pepperoncini peppers, provolone cheese and aioli on toasted baguette served with side of Au Jus

ITALIAN MEATS (\$11) Mortadella, sopressata, pepperoni, ham, red onions, pepperoncini and provolone cheese with oregano vinaigrette soaked arugula on toasted baguette

MARGHERITA GRILLED CHEESE (\$11) Roasted tomatoes, spinach pesto, fresh mozzarella & basil on toasted focaccia

MEATBALL (\$11) House made beef and Italian sausage meatballs on toasted baguette with marinara and mozzarella cheese

* Consuming raw or undercooked meats or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions*

Dinner MENU

PIZZA

SIGNATURES

MEATBALL (\$17) House made beef and Italian sausage meatballs, roasted roma tomatoes and red onions with fresh mozzarella over a pesto cream sauce

SALISICCIA (\$16) House made fennel sausage with peppadew peppers mozzarella over pomodoro sauce

CAPRICCIOSA (\$19.5) Fennel sausage, pepperoni, meatballs, red onions, mushrooms, pepperoncini, black & green olives topped with mozzarella over pomodoro sauce

LOX (\$17) Smoked salmon, capers and red onions with mozzarella and goat cheese over a dill cream sauce topped with arugula

THE VEGGIE (\$16.5) Broccoli, wild mushrooms, red bell pepper, sauteed spinach, smoked marconi peppers with mozzarella and goat cheese over pomodoro sauce

ITALIAN BEEF (\$15) Slow braised beef, sliced pepperoncinis, red onions, gorgonzola and mozzarella cheese over a house made chimichurri garlic cream base

PANCETTA WITH EGGS (\$17) Pancetta with smoked marconi chiles, 3 eggs, pecorino and mozzarella cheeses over olive oil base. Dressed with arugula and lemon wedges

CHICKEN PUTTANESCA (\$15) Roasted chicken, chopped garlic, kalamata olives, capers, roasted roma tomatoes and anchovies with mozzarella and pecorino cheese over a pomodoro base topped with crushed red pepper

SPICY HONEY & SOPRESSATA (\$19) Sopressata and fresh mozzarella over crushed tomatoes topped with a jalapeno honey and crispy basil

SHRIMP & PINE NUTS (\$17) Marinated shrimp, toasted pine nuts and mozzarella cheese over pesto cream sauce

CLASSICS

MARGHERITA (\$14) Traditional Italian style with fresh basil and mozzarella over pomodoro sauce

FUNGI (\$16) Wild mushrooms, sautéed spinach and red onion with mozzarella over olive oil base

PROSCIUTTO & BURRATA (\$17) Prosciutto di Parma with creamy burrata cheese over pomodoro sauce topped with crispy basil, crushed red pepper and olive oil

PEPPERONI (\$15) Pepperoni with mozzarella and Pecorino cheese over pomodoro sauce

PROSCIUTTO (\$16) Prosciutto di Parma with mozzarella and parmesan over pomodoro sauce. Dressed with baby arugula and lemon wedges.

QUATTRO (\$13) Our house cheese pizza with mozzarella, ricotta, provolone and Pecorino cheese over pomodoro sauce

ADD AN EGG TO ANY PIZZA (\$1)