



# Societa

Sicilian Influenced Gastropub

## Gli Antipasti | Appetizers

**Garlic Bread with Marinara** • Ten Spice Butter • 3<sup>95</sup>  
*Molten & Brownd Mozzarella Add* • 1<sup>95</sup>

**1982 Sourdough Ciabatta** • Extra Virgin Olive Oil • 3<sup>95</sup>

**Romaine Side Salad** ★ • 3<sup>95</sup> *No Additions, Please*  
*Substitute Arugula or Spinach Add* • 1

**Bowl of Plum Tomato Bisque** ★ • 4<sup>95</sup>

**Mediterranean Seasoned Potato Chips** ★ • Buttermilk Ranch • 3<sup>95</sup>

**Bruschetta** • Pomodoro Crudo, Sea Salt, Pepper, Garlic, Basil, Crostini • 7<sup>95</sup>

**Marinated Olives** ★ • Olive Blend, Herbs, Piment Peppers • 5<sup>95</sup>

**Hummus** ★ • Crostini, Carrot, Celery, Cucumber • 7<sup>95</sup>

**Grilled Chicken Spiedie Bites** ★ • Mint Sour Cream Zabaglione • 7<sup>95</sup>

**Mozz Tasting** ★ • Fresh Mozz, Burrata, Tomato, Basil, EVOO, Balsamic • 8<sup>95</sup>  
*Mortadella, Marinated Olives, Whole Pistachios, Piment Peppers Add* • 4<sup>95</sup>

**Herb-Crusted Mozzarella** • Breaded Fresh Mozz Rounds, Marinara • 7<sup>95</sup>

**Eggplant Caponata** ★ • Sicilian Version of Ratatouille. Slightly Sweet & Sour Eggplant, Tomato, Vegetable Medley, Crostini • 7<sup>95</sup>

**Moorish Beef Meatballs** • Seasoned Ricotta & Ricotta Salata  
2 Meatballs • 5<sup>95</sup> 4 Meatballs • 9<sup>95</sup>

### Kennebec French Fries Five Ways

Trapanese Sea Salt & Cracked Pepper ★ • 3<sup>95</sup>

Pecorino, Parsley & Smoked Paprika ★ • 4<sup>95</sup>

Buttermilk Ranch & Applewood Smoked Bacon ★ • 5<sup>95</sup>

Aged Gorgonzola Creme & Crumbles ★ • 5<sup>95</sup>

White Truffle Oil, Pecorino, Parsley ★ • 6<sup>95</sup>

### Specialty Small Plates

**Grilled Octopus** ★ • Hummus, Olives, Capers, Celery, Garbanzo, Lemon • 16<sup>95</sup>

**Tonno Crudo**\* ★ • Raw Tuna, Pistachio, Arugula, Lemon, EVOO, Sea Salt • 8<sup>95</sup>

**Grilled Sausage Pinwheel** ★ • Grilled Onions, Roasted Red Peppers, Arugula • 12<sup>95</sup>

**Deconstructed Arancine** • Crispy Grana & Pecorino Cheese Rice Balls.  
Minced Beef in Mirepoix, Pomodoro, Garlic, Wine & Herbs with a Burrata  
“Mozz” Purse • 9<sup>95</sup> *Meatless on Request*

*The skill of cooks and kitchen staff is equally as important as the quality of service. Unfortunately traditional tipping has created great disparities in the earnings between service staff and kitchen staff. As an alternative to raising prices, which leads to higher tips, we impliment a 2.9% hospitality provision for non-tipped employees working behind the scenes to provide our kitchen professionals a living wage. If you would like this charge removed, please just ask. We thank you for allowing us to share your generosity with our entire staff.*

# OFF THE CLOCK Dinner

## Le Insalatoni | Salads

### 1 • Choose Your Salad

**Giardino** ★ • Romaine, Red Onions, Cucumbers, Red Piment Peppers, Tomatoes, Olives • 7<sup>95</sup>  
*Substitute Arugula or Spinach Add* • 1

**Spinaci** ★ • Baby Spinach, Pistachio Nuts, Gorgonzola, Applewood Smoked Bacon, Hard-Boiled Egg • 8<sup>95</sup>

**Rocket** ★ • Arugula, Pomodoro Crudo, Olive Mix, Barrel Aged Feta • 8<sup>95</sup>

**Paglia e Fieno** • Whole Grain Farro, Chopped Celery, Chickpeas, Broken Olives, Mint, Oregano, Champagne Vinegar, Ricotta Salata, Pre-Dressed with Fresh Herb Sabayon • 8<sup>95</sup>

### 2 • Choose Your Dressing

Tony's of Endicott Red Wine Vinaigrette ★ •

Tony's of Endicott Buttermilk Ranch ★

Balsamic Dijon Vinaigrette ★ •

Fresh Herb Sabayon ★ •

Aged Gorgonzola Cream ★ •

## I Maccaroni | Pasta

*Our pasta is “al dente”, with firm bite. Prefer a softer bite? Please let your server know.*

### 1 • Choose Your Pasta

**Spaghetti** • **Penne Rigate** • **Gnocchetti Sardi** • Add 1<sup>95</sup> • **Gluten Free Penne** ★ • Add 1<sup>95</sup>

### 2 • Choose Your Preparation

**Tony's of Endicott Sicilian Four Hour Pomodoro** ★ • 10<sup>95</sup>  
*Moorish Beef Meatballs Add* • 3<sup>95</sup> *Parmigiana Style Add* • 1<sup>95</sup> *Burrata “Mozz” Purse Add* • 2<sup>95</sup>

**Parma Rosa** ★ • Pomodoro, Cream, Pecorino • 12<sup>95</sup>

**Picchi Pacchiu** ★ • Pomodoro Crudo, Garlic, EVOO, Basil, Burrata “Mozz” Purse • 12<sup>95</sup>

**Bolognese Farsumagru** ★ • Seasoned Beef, Pomodoro, Hard-Boiled Egg, Seasoned Ricotta, Ricotta Salata • 16<sup>95</sup>

**Puttanesca** ★ • Garlic, Onions, Olives, Capers, Pomodoro • 13<sup>95</sup>  
*Marinated White Anchovies Add* • 3<sup>95</sup>

**Cianfotta** ★ • Eggplant, Squash, Zucchini, Olive Oil, Fresh Herbs, Estratto di Pomodoro • 13<sup>95</sup>

**Alfredo Rustica** ★ • Roasted Garlic Cream Sauce • 13<sup>95</sup>

**Cacio e Pepe** ★ • Butter, Pecorino Cheese, Trapanese Sea Salt, Black Pepper, Ricotta Salata • 13<sup>95</sup>

**Levantine** ★ • Lemon & Garlic Garbanzo Coulis, Benne-hini, Baby Spinach, Feta, Roasted Red Peppers, Chickpea & Celery • 13<sup>95</sup>

\* This item may be served cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

Societa is a space where your daily routine can be paused and you can partake in a time-honored human tradition. To sit together and share time, food and drink while exchanging ideas, building relationships or, dispensing with the formalities, simply having a good time. Like the melting pot that Sicily is, this restaurant is a place brought to life by the diverse public, our community, our society or, as Sicilians say, *Societa*

### 3 • Choose Your Toppings for Salads & Pasta

#### Meat

Chicken Spiedies • 2<sup>95</sup>

Grilled Chicken Spezzato • 1<sup>95</sup>

Herb Crusted Chicken • 2<sup>95</sup>

Beef Tender Filet Skewer\* • 3<sup>95</sup>

Duroc Prime Porkchop\* • 5<sup>95</sup>

Moorish Beef Meatballs • 3<sup>95</sup>

Pistachio Mortadella • 2<sup>95</sup>

Applewood Smoked Bacon • 1<sup>95</sup>

Hard-Boiled Egg\* • 1

#### Seafood

Grilled Marinated Octopus • 13<sup>95</sup>

Marinated White Anchovies • 3<sup>95</sup>

Rare Seared Ahi Tuna\* • 5<sup>95</sup>

Jail Island Salmon\* • 5<sup>95</sup>

#### Cheese

Parmigiana Style • 1<sup>95</sup>

Fresh Mozzarella • 2<sup>95</sup>

Seasoned Ricotta • 1<sup>95</sup>

Burrata “Mozz” Purse • 2<sup>95</sup>

Sheep & Cows Milk Gorgonzola • 1<sup>95</sup>

Grated Ricotta Salata • 1

Bongards Cheddar • 1

Barrel Aged Feta • 1<sup>95</sup>

#### Vegetable

Grilled Portobello • 2<sup>95</sup>

Battered Eggplant • 1<sup>95</sup>

Roasted Red Peppers • 1

Banana Peppers • 1

Pomodoro Crudo • 1

Marinated Olives • 1

Grilled Onions • 1

Baby Spinach • 1

Shelled Pistachios • 1

★ Gluten Free • Vegetarian

5311 South Miami Blvd, Durham, NC 27703 (919) 941-6380

# Entrees

## Sicilian-American Comfort Plates

**Parmigiana Style Entrées** • Molten & Browned Mozzarella with Tony's of Endicott Sicilian Four Hour Pomodoro • 14<sup>95</sup>

Herb Crusted Chicken

Herb Battered Eggplant ★○

Over Spaghetti • 1<sup>95</sup> • Penne Rigate • 1<sup>95</sup>

Gnocchetti Sardi • 2<sup>95</sup> • Gluten Free Penne ★ • 2<sup>95</sup>

**Pressed Lasagna** • Merquez-Seasoned Ground Steak, Three Cheese • 16<sup>95</sup>

**Vegetable Lasagna** ★○ • Layered Eggplant, Roasted Red Pepper, Spinach, Grilled Onion, Caponata, Three Cheese • 14<sup>95</sup>

## Composed Plates

**Portobello & Farro Risotto** ○ • Grana & Pecorino Cheese Whole Grain Farro alla Contadino, Mirepoix, Herbs, Portobello Mushroom Caps • 14<sup>95</sup>  
*Add a Protein or Vegetable to Customize Your Risotto*

**Crisp Chicken Milanese** • Arugula, Pomodoro Crudo, Lemon, Balsamic Dijon, Salmoriglio • 14<sup>95</sup>

**Jail Island Salmon Pizzaiola**\* ★ • Garlic, Onions, Olives, Capers, Pomodoro, Whole Grain Farro alla Contadino • 19<sup>95</sup>

**Carne e Patate** ★ • Bed of Grilled Onion & Roasted Red Pepper. Served with Roasted Garlic Compound Butter, Salmoriglio, House-cut Kennebec Fries • 19<sup>95</sup>

Beef Tender Filet Skewer\*

Duroc Prime Porkchops\*

**Agrodolce** ★ • Grilled with Trapanese Sea Salt & Pepper, over Sicilian Ratatouille with Sourdough Ciabatta

Marinated Portobello Mushroom Caps ○ • 15<sup>95</sup>

Grilled Chicken Spezzato • 15<sup>95</sup>

Beef Tender Filet Skewers\* • 19<sup>95</sup>

Duroc Prime Porkchops\* • 19<sup>95</sup>

Ahi Tuna Steaks\* • 19<sup>95</sup>

Jail Island Salmon \* • 19<sup>9</sup>

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# Pane Cunzato | Sandwiches

*Our sandwiches are made with freshly baked bread, sourced right down the street at Neomonde Bakery*

Served with Romaine Side Salad & House-cut Sea Salt & Pepper Kennebec Fries

## in Submarine

**Classics in Tomato Sauce** • 12<sup>95</sup> *Parmigiana Style Add* • 1<sup>95</sup>

Battered Eggplant ○

Herb Crusted Chicken

Moorish Meatball

**Endicott, N.Y.- Style Chicken Spiedies** • Marinated for 72 Hours in EVOO, Citrus Juices, Vinegars, Fresh Herbs & Dried Spices 12<sup>95</sup>  
*Fresh Mozzarella Add* • 2<sup>95</sup>

**Buffalo Chicken** • Herb Crusted Chicken, Mild Buffalo Sauce, Aged Gorgonzola Creme & Crumbles • 13<sup>95</sup>

**Chicken A.T.O. Milanese** • Herb Crusted Chicken, Arugula, Tomato, Red Onions, Balsamic Dijon Vinaigrette • 12<sup>95</sup>  
*Applewood Smoked Bacon Add* • 1<sup>95</sup>

## in Sourdough Ciabatta

**Pane e Pannelle** ○ • Garbanzo “Polenta” Fritters, Seasoned Ricotta, Lemon • 13<sup>95</sup>

*Once only sold as street food within the city limits of Palermo this dish gained popularity and can now be found throughout Sicily. It's a hands-on experience with fresh lemon squeezed onto every bite being essential for full enjoyment.*

## Steak Burgers in Sourdough Ciabatta

Custom Blend of Short Rib, Chuck & Twice-Ground Brisket

*Applewood Smoked Bacon Add* • 1<sup>95</sup>

**Classico** • Champagne Vinegar Pickle, LTO • 13<sup>95</sup>

**Cipollata** • Aged Gorgonzola Cream & Crumbles, Grilled Onions, Arugula • 15<sup>95</sup>

**Royale** • Classico Burger with Roasted Red Pepper, Bongards Cheddar, Gorgonzola or Feta Cheese • 14<sup>95</sup>

# Dolci | Desserts

**Panna Cotta** ★ • Cross Between Crème Brulee & Flan, Caramel • 5<sup>95</sup>

**Cannoli** ○ • Crispy Shells, Sweet Ricotta, Pistachio, Milk Chocolate • 5<sup>95</sup>

**Limoncello Cake** ○ • Lemon Sponge Cake, Mascarpone, White Chocolate • 5<sup>95</sup>

**Chocolate Cake** ○ • Fudge Frosting, Chocolate Layer Cake • 5<sup>95</sup>

# Bevandi | Drinks

**Bottled Water** • Perrier • Smart Water

**Soda Fountain** • Coke • Diet Coke • Sprite • Ginger Ale  
Barq's Root Beer • Orange Fanta • Lemonade • Tonic

**Soda Cans** • Coke • Diet Coke • Sprite

**San Pellegrino Fruit Soda Cans** • Lemon • Orange

**Juice** • Orange • Apple • Cranberry • Pineapple

**Fresh Brewed Iced Tea** • Sweet • Unsweet

**S&D Dark Sky Café Coffee** • Regular • Decaf

**Stash Organic Tea** • Earl Grey • Decaf Earl Grey

## We Cater

*Trays for Pickup or Delivery.*

*Gather at Our Place!*

*Large Group Menu Options*

*Ask A Manger For Details*

*919-941-6380*

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Prices subject to change without notice due to market conditions.