



Gli Antipasti | Appetizers

Garlic Bread with Marinara • Ten Spice Butter • 3⁹⁵
Molten & Brownd Mozzarella Add • 1⁹⁵

1982 Sourdough Ciabatta • Extra Virgin Olive Oil • 3⁹⁵

Romaine Side Salad ★• 3⁹⁵ *No Additions, Please*
Substitute Arugula or Spinach Add • 1

Mediterranean Seasoned Potato Chips ★• Buttermilk Ranch • 3⁹⁵

Bruschetta • Pomodoro Crudo, Sea Salt, Pepper, Garlic, Basil, Crostini • 7⁹⁵

Marinated Olives ★• Olive Blend, Herbs, Piment Peppers • 5⁹⁵

Hummus ★• Crostini, Roma Tomatos, Celery, Cucumbers • 7⁹⁵

Grilled Chicken Spiedie Bites* • Mint Sour Cream Zabaglione • 7⁹⁵

Fresh Mozz Caprese ★• Fresh Mozz, Tomato, Basil, EVOO, Balsamic • 8⁹⁵
Salami, Mortadella, Salamino Piccante, Mortadella, Marinated Olives, Whole Pistachios, Piment Peppers Add • 4⁹⁵

Herb-Crusted Mozzarella • Breaded Fresh Mozz Rounds, Marinara • 7⁹⁵

Eggplant Caponata ★• Sicilian Version of Ratatouille. Slightly Sweet & Sour
Eggplant, Tomato, Vegetable Medley, Crostini • 7⁹⁵

Moorish Beef Meatballs • Ricotta & Ricotta Salata
2 Meatballs • 5⁹⁵ 4 Meatballs • 9⁹⁵

Kennebec French Fries Five Ways (Cooked in Zero Trans Fat Canola Oil)
Trapanese Sea Salt & Cracked Pepper ★• 3⁹⁵
Pecorino & Parmigiano Reggiano, Parsley & Smoked Paprika ★• 4⁹⁵
Buttermilk Ranch & Applewood Smoked Bacon ★ • 5⁹⁵
Aged Gorgonzola Creme & Crumbles ★• 5⁹⁵
Roasted Garlic Cream, Pecorino & Parmigiano Reggiano ★• 5⁹⁵

Specialty Sharing Plates

Grilled Sausage Pinwheel ★ • Grilled Onions, Roasted Red Peppers, Arugula • 10⁹⁵
This Sweet Fennel Italian Rope Sausage is Stuffed with Parsley & Cheeses, Grilled & Skewered to Hold its "Pinwheel" Circle Shape. It is a Generous Portion Ideal for Sharing. This dish has been served for generations and is often found on days of celebration when families gather.

Grilled Firm-Style Octopus ★ • Lemon & Garlic Garbanzo Coulis, Olives, Benne-hini, Capers • 14⁹⁵

Tonno Crudo* ★ • Raw Tuna, Pistachio, Arugula, Lemon, EVOO, Sea Salt • 9⁹⁵

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OFF THE CLOCK Dinner

Le Insaltoni | Salads

1 • Choose Your Salad

Giardino ★• Romaine, Red Onions, Cucumbers, Red Piment Peppers, Tomatoes, Olives • 7⁹⁵
Substitute Arugula or Spinach Add • 1

Antipasto ★ • Giardino Salad with Salamino Piccante Americano, Pistachio Mortadella, Wine Cured Salami, Banana Peppers, Fresh Mozzarella, Barrel Aged Feta • 15⁹⁵

Spinaci ★ • Baby Spinach, Pistachio Nuts, Gorgonzola, Applewood Smoked Bacon, Hard-Boiled Egg • 8⁹⁵

Rocket ★• Arugula, Pomodoro Crudo, Olive Mix, Barrel Aged Feta • 8⁹⁵

2 • Choose Your Dressing

Tony's of Endicott Red Wine Vinaigrette ★•

Tony's of Endicott Buttermilk Ranch ★

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.

Substitute Gluten Free Penne OR Gnocchetti Sardi ★ • Add 1⁹⁵

Choose Your Style

Tony's of Endicott Sicilian Four Hour Pomodoro Spaghetti ★• 11⁹⁵
Moorish Beef Meatballs Add • 3⁹⁵ *Parmigiana Style Add* • 1⁹⁵

Parma Rosa Penne Rigate ★• Pomodoro, Cream, Pecorino & Parmigiano Reggiano • 13⁹⁵

Picchi Pacchiu Spaghetti ★• Pomodoro Crudo, Garlic, EVOO, Basil, Fresh Mozz • 13⁹⁵

Cianfotta Penne Rigate ★• Eggplant, Squash, Zucchini, Olive Oil, Fresh Herbs, Estratto di Pomodoro • 13⁹⁵

Bolognese Farsumagru Spaghetti ★ • Merquez-Seasoned Ground Steak, Pomodoro, Ricotta, Hard-Boiled Egg, Ricotta Salata • 16⁹⁵

Alfredo Rustica Penne Rigate ★• Roasted Garlic Cream Sauce • 13⁹⁵

Cacio e Pepe Spaghetti ★• Butter, Pecorino & Parmigiano Reggiano, Trapanese Sea Salt, Black Pepper, Ricotta Salata • 13⁹⁵

Evolved from the Cataldo family owned Tony's Pizza in Endicott, NY opened in 1974, 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 • 3⁹⁵

Shaved Grilled Chicken • 3⁹⁵

Herb Crusted Chicken • 3⁹⁵

Beef Tender Filet Skewer* • 4⁹⁵

Moorish Beef Meatballs • 3⁹⁵

Applewood Smoked Bacon • 1⁹⁵

Salamino Piccante Americano • 1⁹⁵

Pistachio Mortadella • 2⁹⁵

Wine Cured Salami • 2⁹⁵

Hard-Boiled Egg* • 1

Seafood

Rare Seared Ahi Tuna Steak* • 5⁹⁵

Grilled Firm-Style Octopus • 13⁹⁵

Marinated White Anchovies • 3⁹⁵

Jail Island Salmon* • 5⁹⁵

Cheese

Sheep & Cows Milk Gorgonzola • 1⁹⁵

Grated Ricotta Salata • 1

Parmigiana Style • 1⁹⁵

Fresh Mozzarella • 2⁹⁵

Bongards Cheddar • 1

Barrel Aged Feta • 1⁹⁵

Vegetable

Grilled Portobello • 2⁹⁵

Battered Eggplant • 1⁹⁵

Roasted Red Peppers • 1

Banana Peppers • 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

* This item may be served cooked to order. 1.9% Non-cash adjustment added to final total. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

Entrees

Sicilian-American Comfort Food

Pressed Lasagna • Three Layers of Pasta, Merquez-Seasoned Ground Steak, Ricotta, Pecorino Romano, Parmigiano Reggiano, Mozzarella • **15⁹⁵**

Crisp Chicken Milanese • Arugula, Pomodoro Crudo, Lemon, Beer Mustard, Salmoriglio Sauce • **14⁹⁵**

Parmigiana Style Entrées • Molten & Browned Mozzarella with Tony's of Endicott Sicilian Four Hour Pomodoro • **14⁹⁵**

Herb Crusted Chicken

Herb Battered Eggplant ★○

Over Spaghetti • **1** • *Over Penne Rigate* • **1**

Over Gnocchetti Sardi • **1⁹⁵** • *Over Gluten Free Penne* ★ • **1⁹⁵**

Carne e Patate ★ • House-cut Kennebec Fries, Bed of Grilled Onion & Roasted Red Peppers. Served with Roasted Garlic Compound Butter & Salmoriglio Chimichurri.

Marinated Portobello Mushroom Caps ○ • **14⁹⁵**

Spice Rubbed Chicken Breast • **14⁹⁵**

Beef Tender Filet Skewers* • **16⁹⁵**

Ahi Tuna Steaks* • **17⁹⁵**

Jail Island Salmon * • **17⁹⁵**

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

Marinated Portobello Mushroom Caps ○ • **14⁹⁵**

Spice Rubbed Chicken Breast • **14⁹⁵**

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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 House-cut Sea Salt & Pepper Kennebec Fries ★○

Add a Romaine Side Salad ★○ • **1⁹⁵**

in Submarine

Classics in Tomato Sauce • **11⁹⁵** *Parmigiana Style Add* • **1⁹⁵**

Battered Eggplant ○

Herb Crusted Chicken

Moorish Meatball

Italian "Brucolino" Deli Sub • Wine Cured Salami, Pistachio Mortadella, Salamino Piccante Americano, Banana Peppers, LTO, Citrus Aioli, Red Wine Vinaigrette • **12⁹⁵**

Shaved Steak "San Gennaro" Style • Grilled Onions, Roasted Red Peppers, Banana Peppers, Shredded Mozz, Citrus Aioli • **11⁹⁵**

BLT • Applewood Smoked Bacon, Citrus Aioli • **11⁹⁵**

Herb Crusted Chicken Add • **3⁹⁵** *Grilled Chicken Add* • **3⁹⁵**

Gorgonzola • Grilled Chicken, Aged Gorgonzola Creme & Crumbles, Grilled Onions • **11⁹⁵**

Endicott, N.Y.- Style Chicken Spiedies • Marinated for 72 Hours in EVOO, Citrus Juices, Vinegars, Fresh Herbs & Dried Spices • **11⁹⁵**
Fresh Mozzarella Add • **2⁹⁵**

Pressed Crispy Chicken Cubano • Mozzarella, Pistachio Mortadella, Mustard, Champagne Vinegar Pickles • **13⁹⁵**

in Sourdough Ciabatta

Buffalo Chicken • Herb Crusted Chicken, Mild Buffalo Sauce, Aged Gorgonzola Creme & Crumbles • **12⁹⁵**

Chicken A.T.O. Milanese • Herb Crusted Chicken, Arugula, Pomodoro Crudo, Red Onions, Salmoriglio Sauce • **11⁹⁵**

Rare Seared Ahi Tuna* • Arugula, Grilled Onion, Roma Tomato, Fresh Herb Sabayon • **16⁹⁵**

Pressed Caprese ○ • Fresh Mozzarella, Basil, Pomodoro Crudo, Balsamic Reduction • **12⁹⁵**

Herb Crusted Chicken Add • **3⁹⁵**

We Cater

Trays for Pickup or Delivery

Gather at Our Place!

Large Group Menu Options

Ask A Manger For Details

919-941-6380

in Benne Seed Bun

Pane e Pannelle ○ • Garbanzo "Polenta" Fritters, Ricotta & Ricotta Salata • **11⁹⁵**

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 Benne Seed Bun

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

Applewood Smoked Bacon Add • **1⁹⁵**

Classico • Champagne Vinegar Pickles, LTO • **10⁹⁵**

Cipollata • Aged Gorgonzola Cream & Crumbles, Grilled Onions, Arugula • **12⁹⁵**

Royale • Classico Burger Build with Roasted Red Pepper, Cheddar, Pistachio Pork Mortadella • **12⁹⁵**

Dolci | Desserts

Panna Cotta ★ • Cross Between Crème Brulee & Flan, Caramel • **5⁹⁵**

Cannoli ○ • Crispy Shells, Sweet Ricotta, Pistachio, Milk Chocolate • **5⁹⁵**

Limoncello Cake ○ • Lemon Sponge Cake, Mascarpone, White Chocolate • **5⁹⁵**

Chocolate Cake ○ • Fudge Frosting, Chocolate Layer Cake • **5⁹⁵**

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