

A Y Ş E

Experience the vibrant flavors of the Mediterranean with a focus on authentic Neapolitan Italian cuisine. Our menu features fresh, high-quality ingredients and classic recipes, offering a delicious variety of pizzas & pastas.

We proudly prepare all offerings without the use of seed oils.

DIPS

ALL FOUR DIPS FOR \$16

Hummus \$8 <i>chickpeas / tahini / lemon / garlic (v.e.g.)</i>	Tzatziki \$8 <i>cucumber / garlic yogurt / dill / mint (v.g.)</i>	Raw Vegetables \$5 <i>carrots / celery / radishes / cucumbers / jicama (v.e.g.)</i>
Muhammara \$9 <i>red pepper / walnuts / pomegranate molasses (v.e.g.)</i>	Spicy Feta \$9 <i>feta yogurt / jalapeno / cilantro / aleppo (v.g.)</i>	Warm Pita (v.e.) \$1 <i>gluten free pita is available upon request. (v.e.g.)</i> \$2

MEZE

OPA!!!

Saganaki \$14 <i>kasseri cheese / brandy flambé / lemon (v.g.) (served tableside with pita bread)</i>	Brussels Sprouts \$13 <i>walnut / caper / currants / hot sweet & sour dressing (v.g.)</i>	Cauliflower \$11 <i>shawarma spice / green tahini / pickled red onions / zaatar bread (v.e.)</i>
Soujok Lollipops \$12 <i>halal beef sausage / whipped feta (g.)</i>	Grape Leaves \$10 <i>rice / currants / pine nuts / tomato / labne (v.g.)</i>	Artichokes \$14 <i>crispy baby artichokes / lemon / evoo (v.e.g.)</i>
Cheese Cigars \$10 <i>crispy yufka dough / feta / apricot - jalapeno sauce (v.)</i>	Falafel \$10 <i>chickpea fritters / cilantro / cumin / red beet tahini (v.e.g.)</i>	Calamari \$21 <i>crispy calamari / marinara / banana peppers / parmesan / lemon (g.)</i>
Spanikopita \$11 <i>spinach / dill / feta / baked in phyllo dough (v.)</i>	Beets \$11 <i>goat cheese / orange / evoo / pistachio (v.g.)</i>	Zucchini Cakes \$11 <i>grated zucchini / feta cheese / tzatziki (v)</i>
L.F.C. \$15 <i>Lebanese fried halal chicken / hot honey tahini yogurt / pickled beet salad (g.)</i>	Kofte \$17 <i>spiced lamb and beef patties / sumac red onions / cucumber yogurt</i>	Lahmacun \$13 <i>flatbread / spiced beef / tomatoes / parsley / sumac red onion / lemon</i> <i>enjoy your lahmacun in the classic Mediterranean style served with ice cold ayran (salted yogurt drink)</i> \$6
Manti \$16 <i>mini beef dumplings / garlic yogurt cream / aleppo butter / mint</i>	Eggplant Parmesan \$16 <i>eggplant / mozzarella / marinara / parmesan (v.g.)</i>	
Shawarma Fries \$7 <i>shawarma spiced potatoes / Ayse aioli (v.g.)</i>	Watermelon \$10 <i>Bulgarian feta / jalapeno / black salt (v.g.)</i>	

SOUPS & SALAD

Salad add-ons *halal chicken \$7 / gulf shrimp \$11 / Faroe Islands salmon \$16 / white anchovies \$5*

Red Lentil Soup \$7 cup <i>(v.g.)</i> \$9 bowl	Soup of the Day \$7 cup \$9 bowl	Mediterranean Salad \$13 <i>tomatoes / bell peppers / cucumbers / red onions / olives / feta / lemon evoo (v.g.)</i>
Hummus Bowl \$15 <i>hummus / green chickpeas / farro / beets / arugula / red onion / feta / pita (v.)</i>	Caesar Salad \$12 <i>romaine / caesar dressing / cherry tomatoes / garlic-toast / parmesan</i>	Arugula Salad \$10 <i>cremini mushrooms / red onion / limoncello vinaigrette / shaved parmesan (v.g.)</i>

Ayse Salad

romaine / arugula / tomatoes / cucumber / red onion / feta / crispy chickpeas/ lavish chips / house vinaigrette (v.)
\$13

SANDWICHES

Served with a kosher dill pickle and your choice of hand-cut French fries or an Ayse side salad.

Lamb Gyro \$19 <i>pitaco / spiced shaved lamb / tzatziki / lettuce / tomato / cucumber ezme / feta</i>	King Burger \$21 <i>brioche bun / Ayse aioli / grass-fed beef / cheddar / lettuce / tomato / red onion</i>	Chicken Shawarma \$18 <i>pitaco / garlic yogurt / shaved spiced chicken / lettuce / tomato / pickled red onions</i>
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(v.) Vegetarian (v.g.) Vegetarian/Gluten Free (v.e.) Vegan (v.e.g.) Vegan/Gluten Free (g.) Gluten Free

"Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions."

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TASTE OF PISTARRO'S Our sister restaurant in Frederick, MD.

PASTA

Add grass-fed beef & Berkshire pork meatball \$4 / grilled halal chicken \$7 / grilled gulf shrimp \$11 / Faroe Islands salmon \$16

Spaghetti & Meatballs <i>marinara sauce / grass-fed beef & Berkshire pork meatballs / parmesan</i>	\$21	Penne Vodka <i>tomato sauce / vodka / parmesan / butter / cream / basil (v.)</i>	\$18	Linguine Pomodoro <i>tomatoes / garlic / marinara sauce / basil (v.e.)</i>	\$16
40-Layer Lasagna <i>egg pasta / grass-fed beef & Berkshire pork bolognese sauce / besciamella / parmesan</i>	\$22	Fettuccine Alfredo <i>dairy cream / garlic / nutmeg / farm egg / parmesan (v.)</i>	\$17	Spaghetti Bolognese <i>grass-fed beef & Berkshire pork bolognese / San Marzano tomatoes / parmesan</i>	\$19

NEAPOLITAN PIZZA

Our pizza is created with 00 flour imported from Italy / San Marzano d.o.p. tomatoes

Margherita <i>tomato sauce / mozzarella / basil / evoo (v.)</i>	\$15	Bianca <i>garlic oil / mozzarella / ricotta / caramelized onions / parmesan (v.)</i>	\$16	Vedge <i>tomato sauce / mozzarella / olives / red onions / peppers / mushrooms (v.)</i>	\$17
Pepperoni <i>tomato sauce / mozzarella / nitrate-free pepperoni / basil</i>	\$17	Funghi <i>garlic oil / mozzarella / ricotta / mushrooms / baby arugula / parmesan (v.)</i>	\$18	Donatella <i>pizza bianca / topped with prosciutto / baby arugula / parmesan / evoo</i>	\$19
Nezih Pizza <i>tomato sauce / mozzarella / halal beef soujok sausage / jalapeno / feta</i>	\$18	Versace <i>tomato sauce / mozzarella / topped with prosciutto / baby arugula / parmesan / evoo</i>	\$19	Marinara <i>tomato sauce / roasted garlic oil / oregano / basil (v.e.)</i>	\$14
Polpettine <i>tomato sauce / mozzarella / ricotta / meatballs / red onion / parmesan / basil</i>	\$18	Diavola <i>tomato sauce / mozzarella / hot soppressata salami / calabrese chili / basil</i>	\$18	Salsiccia <i>tomato sauce / mozzarella / Italian sausage / peppers and onions / basil</i>	\$16

PIZZA ADDITIONS

<i>baby arugula caramelized onions jalapeños kalamata olives</i>	<i>bell peppers red onions mushrooms</i>	<i>white anchovies pepperoni chicken</i>	<i>meatball soujok sausage prosciutto</i>	Gluten Free Pizza Dough <i>substitute the dough for our gluten free flour option (v.e.g.)</i>
\$2.50	\$2.50	\$3.50	\$3.50	\$6

MAIN PLATES

Bronzino <i>grilled sea bass / topped with cauliflower / caper-brown butter / pistachios / zucchini (g.)</i>	\$27	Beef Short Rib <i>halal boneless beef short rib / cabernet wine jus / garlic mashed potatoes / corn succotash</i>	\$29	Faroe Islands Salmon <i>sesame crusted salmon / green tahini / tomato-cucumber ezme / fingerling potatoes (g.)</i>	\$26
Chicken Skewer <i>halal chicken thigh / bell peppers and onions / basmati rice pilaf / garlic yogurt / long pepper (g.)</i>	\$21	Shrimp <i>sautéed gulf shrimp / garlic / tomato / peppers / feta / oregano / basmati rice pilaf / lemon butter (g.)</i>	\$27	P.E.I. Mussels <i>tomatoes / garlic / lemon butter / basil / garlic crostini with linguine</i>	\$21 \$24
Adana Kebab <i>ground lamb & beef skewer / rice pilaf / sumac onions / long pepper / garlic yogurt (g.)</i>	\$27	Chicken Piccata <i>halal chicken scallopini / lemon caper butter / roasted garlic mashed potatoes / zucchini</i>	\$25	Scallops <i>charred sea scallops / sweet potato puree / green chickpeas / mustard / lemon butter (g.)</i>	\$29
Lamb Chops <i>grass-fed lamb / fingerling potatoes / tomato-eggplant stew / basil pesto (g.)</i>	\$33	Filet Mignon Kebab <i>beef tenderloin / bell peppers and onions / french fries / long pepper / tzatziki (g.)</i>	\$29	Grass-Fed Ribeye Steak <i>16 oz Roseda Farms ribeye / garlic mashed potatoes / spinach / chianti butter (g.)</i>	\$54

Mixed Grille

filet mignon kebab / 2 grilled lamb chops / 2 Adana kebabs / 4 soujok lollipops / hand-cut fries / basmati rice pilaf / grilled tomato / long pepper / sumac onions / tzatziki (g.)
\$54

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