

SFIZI

• • •

- 5 **Cetrioli** pickled cucumber, mint, chili
- 7 **Tentacoli** lemon marinated calamari tentacles
- 4 **Cavolfiore** spicy cauliflower, golden raisins
- 4 **Olive** marinated castelvetro olives
- 7 **Stracciatella** burrata cheese, pomodoro, basil
- 5 **Pepperoncini** sweet peppers, anchovy, basil
- 6 **Salame Piccante** spicy salame sott'olio
- 5 **Arancini** saffron risotto croquettes
- 5 **Funghi** grilled mushrooms, vin cotto

ANTIPASTI

• • •

- 10 **Insalata**
escarole, peppers, salame, provolone, olives
- 16 **Mare**
warm seafood salad, lemon, olive oil
- 14 **Sgombro**
sliced yellowtail, olivada, pistachio, scallions
- 10 **Pasta e Fagioli**
rosemary bean soup, pasta, pork fatback, tomato
- 15 **Parmigiana**
crispy prosciutto and mozzarella, eggplant, tomato
- 14 **Cuore d' Anatra**
grilled duck hearts, arugula, parmigiano, pinenuts
- 15 **Vongole**
clams, garlic, tomato, white wine
- 14 **Lingua**
slow poached veal tongue, salsa verde
- 10 **Fegatini**
rustic chicken liver crostini, marsala onions
- 13 **Testa**
pork terrine, honeycrisp apple mostarda, pane rustico
- 15 **Quaglia**
grilled quail skewer, pancetta, vin cotto

PRIMI

{ tutta la pasta è fatta in casa }

Cicatelli
buffalo ricotta gnocchi, san marzano tomatoes, basil
19

Stoccafisso
stoccafisso cod ravioli, sweet sausage, broccoli rabe
24

Malloreddus
sardinian saffron gnocchetti, crab, sea urchin
25

Linguine con Le Sarde
sardines, fennel, raisins, breadcrumbs
24

Fusilli
neopolitan pork shoulder ragu, cacciocavallo fonduta
22

Cavatelli alla Molisana
baked cavatelli, tomato-braised goat ragu
23

Tortelli di Amatrice
tomato, guanciale, cacio e pepe sauce
23

Maccheroni alla Carbonara
pancetta, pecorino, scallion, egg, black pepper
22

SECONDI

• • •

CONTORNI

\$7

BROCCOLETTI

SPINACH AL LIMONE

FRIED CAULIFLOWER

PECORINO POTATOES

PESCI

- 26 **Sgombro al Carbone**
charcoal grilled mackerel, salame piccante
local potatoes, salmoriglio
- 27 **Polipo alla Piastra**
seared octopus, fried cauliflower caponata,
caperberries, pickled peppers
- 30 **Zuppa Trapanese**
scallops, prawns, mussels, spicy tomato brodo,
fregola, fennel
- 29 **Dentice**
seared red snapper, cuttlefish, garlic braised
winter greens, cannellini bean puree

OUR MENU IS RECOMMENDED AS A
\$ 59.00 FOUR COURSE PRIX FIXE

CARNI

- 28 **Salsiccia d'Anatra**
housemade duck sausage, green lentils,
parsley, vin cotto
- 29 **Scottadito di Agnello**
grilled lamb chops, salsa verde, escarole,
tomato, beans
- 29 **Brasato al Pomodoro**
tomato braised short ribs, buffalo mozzarella,
broccoletti, black olives
- 36 **Manzo alla Griglia**
14oz creekstone prime ribeye, fried yukon gold potatoes
grilled hen of the woods mushrooms, parmigiano
\$6 supplement with the prix fixe menu

SPECIALE del GIORNO

ANTIPASTO

Barbabietole

salt roasted beets, pecorino crema, frisee

13

PASTA

Cappelletti

veal breast filled pasta, celery root puree, red wine sauce

24

SECONDO

Passera

Long Island fluke, spinach, tomato, puttanesca

29