

ANTIPASTI e INSALATE

Antipastone	\$17.00
artisanal salumi, Parma prosciutto, local and Italian cheeses, marmellata, bruschette house-preserved vegetables	
Salumi e Formaggi	\$16.00
local cheeses, house made marmellata, artisanal salumi, wood-grilled garlic crostini	
Calamari Fritti	\$12.00
deep-fried Atlantic squid, house made salsa pomodoro	
Lumache	\$10.00
snails, herbs, butter, olive oil, Sambuca, wood-grilled garlic crostini	
Batù	\$12.00
house preserved duck confit, eggplant caponata, arugula, fig vincotto Sicilian extra-virgin olive oil	
Scamorza	\$11.00
wood-grilled smoked mozzarella, arugula, grilled tomato, eggplant and zucchini	
Carpaccio	\$13.00
natural beef tenderloin, lemon and extra-virgin olive oil, preserved artichoke shaved Grana Padano	
Insalata Rustica	\$ 6.50
mixed organic greens, radicchio, shaved fennel, radish, red onion	
Insalata alla Romana	\$10.50
grilled romaine lettuce, radicchio, ten minute farm egg, white anchovy Pecorino Romano, lemon, olive oil	
Radici	\$ 9.00
truffled parsnip puree, roasted root vegetables, Tuscan kale chips red wine vinegar, olive oil	

*Consumption of raw or under-cooked food may contain harmful bacteria
which may cause serious illness.*

PRIMI

Gnocchette Barese	\$18.50
small semolina shells, fried cherry tomato sauce, Maplebrook stracciatella eggplant frites, basil, garlic, peperoncino, Pecorino Romano	
Pasta al Forno	\$19.50
salsa pomodoro, housemade veal meatball, house made fennel sausage eggplant parmigiana, house mozzarella	
Chitarra all'Amatriciana	\$16.50
thick spaghetti, house-cured guanciale, peperoncino, salsa pomodoro extra-virgin olive oil, Pecorino Romano	
Pappardelle	\$18.50
hand cut ribbons of pasta, classic Bolognese sauce, house ground pork, local veal and natural beef tenderloin, tomato, aromatic herbs, Grana Padano	
Maltagliati	\$24.50
"poorly cut" handmade pasta, seared sea scallops, porcini mushroom white wine, cream, garlic	
Paccheri	\$20.50
large pasta tubes, Manila clams, Prince Edward Island mussels, calamari confit tomato, toasted garlic	
Gnocchi al Tartufato	\$18.50
handmade potato gnocchi, house fennel sausage, truffled mushroom cream garlic, Grana Padano	

*All of our pastas are made in house, using our Arcobaleno extruder with
traditional Italian brass dies or hand rolled and cut.*

SECONDI

Ossobuco **\$32.50**

braised veal shank, white wine, tomato, aromatic herbs, lemon gremolata
saffron risotto

Recommended wine: Pasquale Pelissero Barbaresco Bricco San Giuliano

Pollo alla Diavola **\$22.50**

oven-roasted free-range half chicken, whole grain mustard, chilis, garlic
black pepper, Roman-style grilled artichoke and red onion salad

Recommended wine: Monastero Suore Cistercensi Coenobium

Pesce **Market Price**

wood-grilled market fish, olio verde potato purée, Castelvetrano olives
green beans, salsa verde

Recommended wine: Castelfeder Pinot Grigio

Zuppa di Pesce **\$26.50**

market fish, Manila clams, mussels, calamari, sea scallops, tomato saffron brodo
garlic crostone

Recommended wine: Colli della Murgia Tufiano

Polipo **\$24.50**

wood-grilled Spanish octopus, farro, arugula, preserved lemon
wild oregano salmoriglio

Recommended wine: Marco de Bartoli Lucido Catarratto

Guancia **\$26.50**

red wine-braised beef cheek, garlic, balsamico and rosemary lacquer
olio verde potato purée

Recommended wine: Zenato Valpolicella Classico Superiore Ripassa

Filetto alla Barbera **\$36.50**

naturally raised beef tenderloin, Barbera wine, veal demi-glace, white truffle butter
black truffle potato purée

Recommended wine: La Spinetta Barbara d'Asti Ca'di Pian

CONTORNI



Verdure Stufati **\$4.50**

braised seasonal vegetables
garlic, extra-virgin olive oil

Purea di patate **\$6.50**

black truffle potato purée

*Visa, Mastercard, and Diners Club accepted.
18% Gratuity will be added to parties of six or more.*