

## ***STUZZICHINI***

### ***Polpettine di Vitello*** 9

Mini meatballs with cannellini beans, tomato sauce  
Parmigiano

### ***Arancini*** 8

Saffron rice balls, smoked mozzarella and sweet and spicy  
tomato sauce

### ***Carciofi alla Giudea*** 8

Roman style fried baby artichokes, shaved Parmigiano and  
lemon

### ***Tris Di Fritti*** 8

Fried baby artichoke with shaved Parmigiano & lemon  
Shrimp breaded with ginger lime mayo  
Arancino, saffron rice balls, smoked mozzarella and tomato  
sauce

## ***INSALATE e ANTIPASTI***

### ***Insalata di Rucola*** 12

Arugula, baby artichokes, parmigiano, lemon dressing

### ***Insalata di Avocado*** 14

Avocado, green Asparagus, mesclun, black truffle dressing

### ***Insalata di Orzo e Legumi*** 13

Barley and mix legumes, frisee, sweet bell pepper, red onion

Paprika bread croutons

### ***Insalata di Rape*** 12

Organic mixed baby beats, ricotta salata, pine nuts, aged  
balsamic reduction

### ***Mozzarella di Bufala***

Fresh Buffalo mozzarella, Heirloom tomatoes, Basil  
pesto,  
black squid ink, bread cruton

### ***Crostini di polenta e Baccala'*** 13

Crispy polenta medallions, creamed dry cod fish, cherry  
tomato, black olives and capers

### ***Melanzane alla Parmigiana*** 13

Eggplant, mozzarella, basil, parmigiano, Pomodoro sauce

### ***Fritto Misto*** 14

Lightly floured calamari & shrimp & zucchini

### ***Burrata*** 15

Creamy Burrata over roasted acorn squash, comfit cherry  
Tomatoes, micro arugola

### ***Gamberi e ceci*** 13

Sautéed shrimps, chick peas, red onion, crispy bacon, rosemary

### **Carpaccio 14**

Beef Carpaccio, porcini mushrooms, pumpkin, frisee shaved Parmigiano

### **Ravioli di Caprino 17**

Homemade ravioli filled with, goat cheese in wild boar ragu, pumpkin puree, truffle oil

## **Le PASTE e ZUPPE**

(All our pastas are homemade)

### **Tonarelli Cacio e Pepe 13**

Spaghetti pecorino Romano, cracked black pepper

### **Capellacci alle Castagne**

Pasta filled with chestnuts and ricotta cheese  
Rocky shrimps ragu, lemon mayer puree

### **Fettuccine Verdi al ragu d'agnello 18**

Spinach fettuccine pasta with lamb ragout and green asparagus, parmesan cheese

### **Tagliolini neri ai ricci di mare 20**

Black tagliolini, sea urchin, broccoli rabe puree roasted garlic and baked cherry tomatoes

### **Lasagna Tradizionale 16**

Layered pasta, meat sauce, light béchamel sauce

### **Risotto al Radicchio 17**

Risotto Carnaroli with braised Radicchio and Taleggio cheese, crisp prosciutto San Daniele and glazed aged balsamic

### **Spaghetti Al Pomodoro E Basilico 13**

Artisanal dry spaghetti, grape tomato & basil

### **Mezze maniche alla Bolognese 15**

Half rigatoni dry pasta with beef Bolognese sauce parmesan cheese

## **IL PESCE**

### **Salmone alla griglia 21**

Grilled Salmon fillet, broccoli rabe, red crushed pepper, green tomatoes marmalade, orange glaze

### **Coda di Rospo al forno 22**

Oven roasted Monkfish, fingerling potatoes, baby Artichoke thyme

### **Branzino in Padella 23**

Pan roasted Mediterranean sea bass, Gaeta black olives crushed red potatoes, arugula pesto sauce, cherry tomatoes

## **Le CARNI**

### **Rib Eye 34**

Grilled Black Angus rib eye over sauteed wild mushrooms extra virgin olive oil, Yukon potato chips Barolo and truffle sauce

### **Stinco d' Agnello 26**

Braised lamb shank, baby vegetables, saffron rice crispy cake

### **Coscia di Pollo farcita 22**

Baked organic chicken thigh, filled with Porcini mushrooms, Asiago cheese, Sundried tomatoes. with potatoes and Artichokes, pomegranate

## **CONTORNI**

### **Cime di rapa, Olio e Peperoncino**

7  
Sautéed broccoli rabe, garlic, lemon zest, chili flakes

### **Asparagi Grigliati 7**

Grilled green asparagus, zabaglione sauce

***Cavolfiore in Padella con Pinoli e uva Passa*** 7

Sautéed cauliflower, pine-nuts, raisins

***Peperonata Italiana*** 7

Peppers, zucchini squash, tomatoes, onion