

ANTIPASTI

VARIETÁ D' OLIVES 6

house cured olives

CAPRESE 16

Buffalo mozzarella, tomatoes, arugula, basil, olive oil

FRITTO MISTO 17

buttermilk fried shrimp, calamari and crispy zucchini

LA ZUPPA DEL GIORNO 10

house made soup of the day

INSALATE

INSALATA GHIBELLINA 13

arugula, avocado, emmentaler, pine nuts, basil pesto

INSALATA DI STAGIONE 13

bib lettuce, gala apples, red grapes, sunflower seeds, candied walnuts, goat cheese, maple rosemary vinaigrette

INSALATA DI CAVOLO NERO 12

lacinato kale, grana padano, pumpkin seeds, polenta croutons, lemon citronette

SALUMI E FORMAGGI

VARIETÁ DI SALUMI ARTIGIANALI 27 / 8 EA

a selection of our salumi, pickles

BRESAOLA cured dried beef, lombardy

FINOCHIONNA fennel seed pork, creminelli

SALAMETTO PICANTE spicy pork, fra'mani

PROSCIUTTO 24- month aged pork shoulder, emilia-romagna

VARIETÁ DI FORMAGGI ITALIANI 25 /7 EA

selection of imported Italian cheeses, raisin walnut bread and fig jam

La Tur goat cow and sheep, piemonte

GORGONZOLA DOLCE cow, piemonte

SOTTOCENERE AL TARTUFO cow, piemonte

PECORINO DIVINO sheep, Toscana

PRIMI PIATTI

TAGLIATELLE AL RAGÚ 22

house-made ribbon noodles, beef ragú, grana padano

PICI ALLA CARRETIERA 18

house-made pici noodles, garlic, olive oil, light spicy tomato sauce, peperoncino, basil

RISOTTO AI GAMBERI 34

green pea risotto and sauteed head-on shrimp

CACIO E PEPE 18

house-made pici noodles, pecorino, black pepper

PACHERI CON RAGÚ DI AGNELLO 24

large tube-shaped pasta, white wine braised lamb, green olives, tomato, grana Padano, mint

SECONDI

DISSOATA ALLA ROBESPIERRE 42

grilled ribeye steak topped with rosemary, garlic, green peppercorn, olive oil served with arugula and cherry tomatoes

POLLO AL MATTONE 28

free-range chicken cooked under a hot brick, balsamic chicken jus

ARROSTO DI MELANZANA 22

roasted eggplant stuffed with red quinoa, red pepper, onions, pistachio pesto

BRANZINO ALLA GRIGLIA 34

grilled branzino fillet, braised lentils, salmoriglio sauce

FILETTO ALL ACCETO BALSAMICO 34

hand-carved filet mignon cooked in a balsamic reduction sauce

FILETTO AL MIRTILLO 34

hand-carved filet mignon cooked in a blueberry reduction

CONTORNI

FAGIOLI SALTATI 10

Cannellini beans, tomatoes, kale, garlic, onions

PATATE ARROSTO 10

roasted fingerling potatoes, parmesan, rosemary, parsley and truffle oil

SPINACI SALTATI 9

Sauteed spinach, lemon zest, olive oil and garlic

LE NOSTRE PIZZE

MARGARITA DI BUFALA 17

tomato sauce, basil, buffalo mozzarella

NAPOLI 17

tomato sauce, mozzarella, anchovies, capers, oregano, garlic, peperoncino

QUATTRO FORMAGGI 18

buffalo mozzarella, ricotta, grana padano, pecorino romano, garlic, basil, oregano, pickled hot peppers

SALSICCIA E CIPOLLA 18

tomato sauce, sausage, caramelized onions, provolone, grana padano, basil, oregano, peperoncino

MARINARA (vegan) 16

tomato sauce, oregano, garlic, basil, olio verde

FUNGHI 19

herb roasted mushrooms, goat cheese, scallions, pecorino, truffle oil

E.V.O.O SCHIACCIATA 9

hot fresh flatbread, extra virgin olive oil, salt black pepper,

fresh herbs

PIZZA ADD-ONS

FREE oregano, sliced garlic

\$1 olives, basil, capers, red onion

\$2 olio verde, arugula, anchovy, roasted peppers, calabrian chilies, provolone, mozzarella, grana padano, pecorino romano

\$3 sausage, finocchiona, bresaola, salametto picante, ricotta, buffalo mozzarella, artichokes, gorgonzola dolce, prosciutto, fresh tomatoes, mushrooms

DOLCI

TIRAMISU 10

ladyfingers soaked in espresso, mascarpone cheese, frangelico topped with espresso and cocoa powder

PANNA COTTA 10

'trickling springs' cream, buttermilk, vanilla, saba