

## Aperitivo/Snacks/Salads

### BATTUTA | \$15.75

Hand cut, certified Piedmontese ribeye dry aged beef tartare, carasau bread, parmigiano reggiano, 8 years aged balsamic Giuseppe Giusti, micro arugula, truffle caviar, quail egg yolk

salamino calabrese, salame Toscano, Robiola rustica, Gorgonzola, fruits, honey, crostini, **nuts**

### LATTUGA | \$9.25 (v)

Living butter leaf lettuce salad, grana padano, toasted pine nuts, lemon dressing

### VITELLO TONNATO | \$14.5

Slow roasted certified Piedmontese veal eye of round, Sicilian yellow thin tuna sauce, capers essence, lemon zests

### BURRATA SALAD | \$11.75 (v)

Organic mixed greens, celery, California nectarines, Italian burrata, **crostini**, Piedmontese amaretti cookies, 8 years aged Giuseppe Giusti balsamic vinegar

### BELOTTI APERTIVO | \$18(M)/\$35(L)

Mixed antipasto platter, imported Prosciutto crudo,

## Classic Pasta

### AGNOLOTTI DI LIDIA | \$14.95

Traditional Piedmontese style stuffed pasta with beef shank, flat iron, pork loin, sausage, escarole, spinach, Grana, beef reduction

### CASONCELLI | \$15.75

My Mom's Lombardian-style stuffed pasta with beef, prosciutto, pork shoulder, Grana Padano D.O.P, smoked pancetta, butter sage

### PAPPARDELLE | \$16.95

Long wide pasta, organic hen of woods mushrooms, beef reduction, parsley, Grana Padano D.O.P.

### SPAGHETTI | \$14.95 (v)

Spaghettoni Mancini, imported San Marzano D.O.P. tomato sauce, Italian burrata, basil, Taggiasca evoo

### BIGOLI AL SUGO D'ANATRA | 17.50

Bigoli pasta, Maple leaf duck sugo, orange zest, Grana Padano D.O.P

### TAGLIATELLE | \$16.75

Long narrow pasta, grappa/Sangiovese marinated wild boar sugo, pecorino di Rocca Toscano, black pepper

### GNOCCHI ALLA BOLOGNESE | \$15.95

Potato gnocchi, traditional bolognese sauce, Grana Padano D.O.P.

### TORTELLI DI POLENTA | \$16.75

Egg pasta stuffed with polenta taragna, rabbit sugo, thyme, Grana Padano D.O.P.

### SCARPINÒCC DE PÀRR | \$15.75 (v)

Vegetarian traditional Bergamo style stuffed pasta, Grana Padano D.O.P., spices, parsley, brown butter, sage

### RAVIOLI ALL'ORTICA | \$15.75 (v)

Organic nettles-infused pasta, stuffed with ricotta cheese, nettles, Grana Padano D.O.P, nutmeg

### LASAGNA ALLA BOLOGNESE | \$16.75

Handmade lasagna pasta, traditional bolognese sauce, béchamel, mozzarella

*\*\* CA State food code requires us to inform you that eating undercooked or raw food may cause foodborne illness*