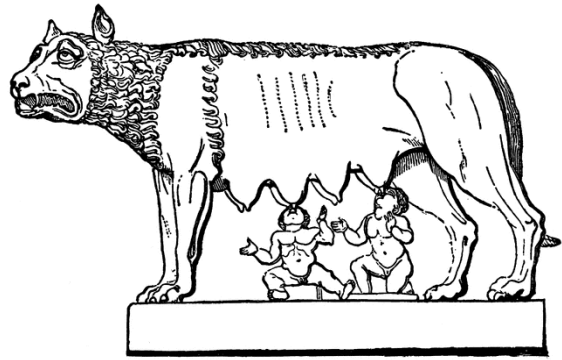


SPREZZA.

Tuesday, April 18, 2017

SPUNTINI	12	PASTA	18
Fried stuffed Castelvetrano olives		TRADIZIONE	
Gnocchetti alla Romana, asparagus, brown butter		Conchiglie Carbonara: pancetta, pecorino, egg, pepper	
Braised Artichokes alla Giudua, lemon, pecorino		Rigatoni Amatriciana: guanciale, tomato, pecorino, chili	
Fritto: marble potatoes, fava pods, onions, carrots, aioli		Linguine Cacio e Pepe: ricotta whey	
		Ravioli di ricotta: Roman Sunday Ragu	
ANTIPASTI	15	STAGIONI	20
Baby lettuces, spring vegetables, pinenuts		Gnocchi Arrabiata: Littleneck clams, tomato, crab	
Prosciutto Americano, parm, favas, fennel, scallions		Rotolo al forno: veal ragu, asparagus, cream	
Lamb-Pancetta Meatballs, artichokes, red onion, herbs		Cappelletti di Salsicce Amatriciana: alfredo e pepe	
Candy stripe beets, radicchio, feta, fresnos		Chitarra: shrimp, pepperoni, tomato, herbs	
Quinto Quarto: Cotechino, salmoriglio, tomato conserva			
PIZZE AL TAGLIO	17		
Salame, tomato, mozzarella, fresnos		DEL GIORNO	
Speck, burrata, Meyer lemon, arugula, e.v.o.o		Carne Cruda: wagyu tenderloin, Brown Beach, egg	17
Taleggio crema, favas, cecis, spring onions, black pepper		Prawns: Anson Mills polenta, Chanterelles, arugula	22
Sausage, chili, Brown Beach mushrooms, cacio di bufala		Scarpinocc, fava beans, taleggio, balsamic	20
Mozzarella, basil, plum tomato cream		Lamb chops, artichoke, cucumbers, red onion, mint	38
Bruschetta classica: garlic, whipped burrata	7		



DOLCI 9

Flourless Chocolate Cake, pistachio gelato
Lemon ricotta pound cake, whipped cream, citrus chips
Chocolate & Caramel Bomboloni, strawberry gelato
Banana mousse, philo dough, caramelized bananas