

# LUNCH


## INSALATE & DA DIVIDERE

ADD ON ANY SALAD

STEAK \$6 - PRAWNS \$5 - CHICKEN \$5

<b>Zuppa Del Giorno</b>	<b>6</b>
<i>Homemade soup of the day</i>	
<b>Insalata di Rucola</b>  	<b>8</b>
<i>Wild arugula, fresh pear, cherry tomatoes &amp; Citronette vinaigrette</i>	
<b>Insalata di Cesare</b>	<b>8</b>
<i>Organic kale leaves, with garlic aioli, croutons &amp; white anchovies</i>	
<b>Panzanella</b>  	<b>8</b>
<i>Heirloom tomatoes, cucumbers, croutons &amp; red onions in vinaigrette</i>	
<b>Insalata di Barbabietole</b>  	<b>9</b>
<i>Roasted beets with baby spinach, salted ricotta &amp; extra virgin olive oil</i>	
<b>Polipo</b> 	<b>12</b>
<i>Mediterranean octopus, frisee leaf, grill corn &amp; citronette dressing</i>	
<b>Calamari</b>	<b>9</b>
<i>Breaded with farro flour calamari comes with house made aioli sauce</i>	
<b>Suppli</b> 	<b>7</b>
<i>Roman style panko crusted fried rice balls</i>	
<b>Polpette</b>	<b>7</b>
<i>Homemade meatballs with san marzano DOP sauce</i>	

## BRUSCHETTA (TOASTED BREAD WITH TOPPINGS)

<b>Burrata</b>	<b>8</b>
<i>Burrata cheese with 24-months aged prosciutto di parma</i>	
<b>Alici bianche</b>	<b>7</b>
<i>Garlic, extra virgin olive oil with white anchovies</i>	
<b>Pomodori</b> 	<b>7</b>
<i>Heirloom tomatoes, garlic, basil extra virgin olive oil</i>	

## PRIMI & SECONDI (ALL PASTAS SERVE AL DENTE)

<b>Carbonara</b>	<b>14</b>
<i>Rigatoni, smoked guanciale in creamy yolk sauce &amp; pecorino romano</i>	
<b>Cacio e Pepe</b> 	<b>13</b>
<i>Handmade tonnarelli with pecorino romano, black pepper</i>	
<b>Amatriciana</b>	<b>14</b>
<i>Bucatini, smoked guanciale, onions &amp; san marzano DOP sauce</i>	
<b>Coda Alla Vaccinara</b>	<b>17</b>
<i>Homemade pappardelle, slowly cooked ox-tail ragu</i>	
<b>Lasagna</b>	<b>16</b>
<i>Baked housemade pasta sheets with ragu bolognese sauce</i>	
<b>Gnocchi</b> 	<b>14</b>
<i>Freshly made potato dumpling from grandmas secret</i>	
<b>Sacchetti</b> 	<b>14</b>
<i>Homemade sacchetti, filled with fresh pear &amp; gorgonzola</i>	
<b>Melanzane alla Parmigiana</b> 	<b>14</b>
<i>Baked eggplant, in san marzano DOP tomato sauce &amp; mozzarella</i>	
<b>Porchetta</b> 	<b>15</b>
<i>Slowly roasted, whole stuffed pork cooked in wood fired oven</i>	
<b>Fettina Panata</b>	<b>15</b>
<i>Panko crusted chicken breast served with eggplant parmigiana</i>	
<b>Tagliata Manzo</b> 	<b>17</b>
<i>Grilled skirt steak, arugula, shaved parmigiano &amp; baked potatoes</i>	

## PINSA (ANCIENT ROMAN PIZZA)

<b>Margherita</b> 	<b>13</b>	<b>Marinara</b>	<b>14</b>
<i>Tomato, Basil &amp; Fior di Latte</i>		<i>Tomato, garlic, anchovies</i>	
<b>Vegetariana</b> 	<b>14</b>	<b>Prosciutto</b>	<b>15</b>
<i>Fior di Latte &amp; grilled vegetables</i>		<i>Burrata &amp; Prosciutto di Parma</i>	

## SAN PIETRINO

(AUTHENTIC ROMAN SANDWICH SERVE WITH SOUP & SALAD OR ROASTED POTATOES)

<b>Ox-tail</b>	... coming soon...
<b>Parmigiana</b> 	... coming soon...
<b>Porchetta</b>	... coming soon...
<b>Pollo</b>	... coming soon...
<b>Verdure</b> 	... coming soon...

## CONTORNI (SIDE DISHES)

<b>Patate al Forno</b>	<b>5</b>	<b>Friggitelli</b>	<b>5</b>
<i>Roasted potatoes</i>		<i>Spicy peppers</i>	
<b>Olives</b>	<b>5</b>	<b>Vegetali del giorno</b>	<b>7</b>
<i>Mix mediterranean olives</i>		<i>Grilled mix vegetables</i>	



We are an Italian restaurant focused on typical Roman cuisine, we support local farms and organic products in order to bring out genuine flavors combined with authentic "grandmas" recipes made by executive Chef Davide COGLIATI

 = Vegetarian  
 = Gluten Free  
 = Vegan