



ITALIAN RESTAURANT MIDTOWN

Appetizers

Suppli - 18

Three crispy rice and tomato balls with a mozzarella hearth, basil mayo (*add one for \$6*) — VGT

Fritto misto - 29

Crispy shrimp and calamari served with horseradish mayonnaise — DF

Tartare di salmone - 28

Raw salmon, avocado, soy sauce, passion fruit and sesame — RW

Eggplant Parmigiana - 22

Fried eggplants with tomato, fondue burrata, mozzarella and basil — VGT

Tartare di manzo - 29

Beef tartare with confit onion, garlic puree, toasted hazelnuts, orange zest, chives, crispy bread — RW

Insalata di zucca - 19

Roasted pumpkin, salad, pomogranate seeds — VGT GF

COLD CUTS & CHEESES LET'S SHARE

Salumi e formaggi - 42

Seasonal selection of italian cold cuts and cheeses

Formaggi - 31

Seasonal selection of italian and spanish cheeses

Prosciutto e burrata - 31

Premium cured Parma prosciutto and burrata

Homemade Pasta

Tagliatelle alla Bolognese - 29

Homemade fresh pasta with classic bolognese ragù

Rigatoni alla amatriciana - 28

Homemade fresh pasta, amatriciana sauce, crispy guanciale, Pecorino

Spaghettoni cacio, pepe e tartufo - 36

Homemade fresh pasta with cacio e pepe sauce and black truffle — VGT

Lasagna - 29

Classic lasagna with ragù, tomato sauce, mozzarella and parmigiano bechamel

Paccheri ai gamberi - 35

Homemade fresh pasta with quenelle of red shrimp tartare, shrimp, lime, burrata and tomatoes

Fettuccine ai porcini - 32

Homemade fresh pasta fettuccine with porcini mushrooms, parsley, parmesan — VGT

Mains

Salmone - 39

Roasted salmon with creme fraiche, beetroot, arugula and walnuts

Chicken Milanese - 34

Crispy breaded chicken milanese with tzatziki and cabbage

NY Strip Steak and truffle - 54

Grilled and sliced New York strip steak, black truffle, crispy potatoes — GF

Grilled octopus - 43

Octopus, potato purée, sweet-and-sour onion, olive powder — DF GF

Sea bass fillet - 43

Grilled sea bass fillet with tomato, olives, potatoes and rosemary — DF GF

Sides

Sweet potatoes - 14

Fried sweet potatoes, jalapeño mayo — DF GF

Sauteed mushrooms - 16

Grilled fresh seasonal sauteed mushrooms — VGT GF

Cime di rapa - 16

Sautéed broccoli rabe with garlic, olive oil and chili pepper — VGN

Brussels sprouts e guanciale - 16

Roasted Brussels sprouts with crispy guanciale — DF GF

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy*. 20% gratuity will be included for party of 6 or more



Salads

Seggiola - 19

Avocado, carrots, celery, fennel, grape tomatoes, Castelvetrano olives, watermelon radish, organic seeds, organic mixed salad, balsamic — GF DF VGN

Paolina - 23

Mozzarella di bufala, cherry tomatoes, chickpeas, cucumber, pickled red onion, organic mixed salad, balsamic — GF VGT

Aurelia - 25

Steamed organic chicken, green apples, celery, parsley, toasted walnuts, organic mixed salad, mustard dressing — GF DF

Fossa - 27

Poached shrimp, orange segment, blanched asparagus, chives, toasted macadamia, organic mixed salad, citronette — GF DF

Botticella - 27

House cured salmon, mango, shaved spring onion, toasted pistachios, dill, organic mixed salad, citronette — GF DF

San Saba - 26

Sicilian tuna, organic hard-boiled eggs, cannellini beans, cherry tomatoes, organic seeds, organic mixed salad, mustard dressing — GF DF

Impresa - 26

Oven-roasted turkey cold cut, goat cheese, avocado, organic seeds, organic mixed salad, mustard dressing — GF

Multigrain bread basket - 6

Focacce

HOMEMADE SANDWICHES

Borgognona - 20

Prosciutto crudo, stracciatella, arugula

Funghi - 19

Mushrooms, provola cheese, mayo - VGT

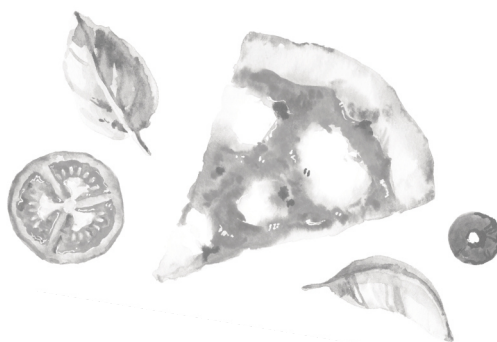
Garibaldi - 20

Oven roasted turkey cold cut, mozzarella di bufala, arugula

Bresaola - 20

Bresaola, wild arugula and Parmigiano

Pizza



TRADIZIONE

Margherita - 26

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Bufala - 27

Mozzarella di bufala, tomato sauce, cherry tomatoes, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Diavola - 29

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Napoletana - 23

Tomato sauce, Taggiasca olives, Cantabrian anchovies, capers, oregano, basil, extra virgin olive oil

Nerano - 31

Mozzarella, zucchini sauce, zucchini chips, Parmigiano fondue, Parmigiano chips, basil, extra virgin olive oil — VGT

Capricciosa - 32

Mozzarella, tomato sauce, Parmigiano Reggiano, prosciutto cotto, artichokes, black olives, mushrooms, extra virgin olive oil

Parma - 31

Mozzarella, tomato sauce, Prosciutto di Parma, shaved Parmigiano Reggiano, arugula, extra virgin olive oil

Truffle - 33

Mozzarella, italian sausages, black truffle, burrata, basil

Zucca e funghi - 32

Mixed mushrooms, guanciale, provola cheese, pumpkin cream, basil, chili

Bresaola - 31

Bresaola, fresh burrata, arugula, mozzarella, and cherry tomatoes

VEGAN

Roman Focaccia - 12

Plain focaccia with rosemary, Maldon salt and oregano — VGN

Ortolana - 27

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

