

Appetizers

Suppli' - 18

3 crispy rice and tomato balls filled with mozzarella, basil mayo — VGT (Add one for 6\$)

Ceviche di Salmone* - 26

Marinated salmon, avocado, Nikkei leche de tigre, organic sesame seeds, chives, Brazil nuts—RW

Barbabietola - 23

Braised beets, green apple puree, pickled green apples, toasted almonds, raspberry dressing — GF DF VGN

Crema di piselli - 20

English pea soup, crumbled goat cheese, sundried cherry tomatoes, toasted pistachios — VGT

Crudo di Ricciola* - 28

Sliced Hamachi, pimentón marinated mango, shaved spring onion, toasted macadamia—RW

Fritto misto - 29

Crispy shrimp and calamari, horseradish mayo

Polpo - 32

Roasted octopus, black ink potato, 'nduja reduction, pickled red onion, frisee

COLD CUTS & CHEESES / LET'S SHARE

Salumi e formaggi - 36

Seasonal selection of italian cold cuts and cheeses

Formaggi - 29

Seasonal selection of italian and spanish cheeses

Patanegra - 38

Select hand-cut Iberian ham

Prosciutto e burrata - 29

Premium cured Parma ham and burrata

Mains

Spigola - 42

Wild striped bass fillet, red pepper reduction, shaved fennel, black olive powder

Salmone - 35

Roasted salmon, ginger glaze, avocado puree, mango, cucumber, watermelon radish, sesame seeds

Milanese - 34

Crispy breaded chicken thighs, tzatziki, frisee, fresh herbs

Saltimbocca - 38

Veal filet rolled with Prosciutto di Parma, butter and sage sauce, broccoli rabe

Tagliata di manzo - 52

Broiled prime NY strip (12 oz), crispy potatoes, mustard mayo



Homemade Pasta

Rigatoni alla Norma - 28

Homemade pasta, tomato sauce, fried eggplant, fresh basil, shaved ricotta salata cheese — VGT

Spaghettoni cacio e tartufo - 35

Homemade pasta, cacio&pepe sauce, shaved black truffle — VGT

Chitarra ai gamberi e limone - 34

Homemade fresh pasta, Argentinian shrimp, Ferrarini butter, meyer lemon

Paccheri - 36

Homemade pasta, wild branzino ragù, confit cherry tomatoes

Gnocchi ai carciofi - 32

Homemade potato and parsley gnocchi, sauteed artichokes, guanciale, crispy Parmigiano

Bottoni di burrata - 31

Burrata filled ravioli with mussels, tomato sauce and black pepper

Tagliatelle alla bolognese - 29

Homemade pasta, classic bolognese ragù

* Gluten free pasta available upon request

Sides

Patate - 14

Crispy russet potatoes, mustard mayo — VGN

Asparagi - 16

Roasted asparagus — VGN

Cime di rapa - 16

Sauteed broccoli rabe, garlic oil, chili — VGN

Melanzane - 16

Seared Japanese eggplant, oregano, pimentón — VGN

* 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 - 21

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

Aurelia - 24

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

Fossa - 26

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

Botticella - 26

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

San Saba - 25

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

Impresa - 25

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

Multigrain bread basket - 6

Focacce

HOMEMADE SANDWICHES

Borgognona - 20

Prosciutto crudo, stracciatella, arugula

Corso - 19

Smashed avocado, semi-dry tomatoes, grilled spring onion, pickled fresno chili

Garibaldi - 20

Oven roasted turkey breast cold cuts, mozzarella di bufala, arugula

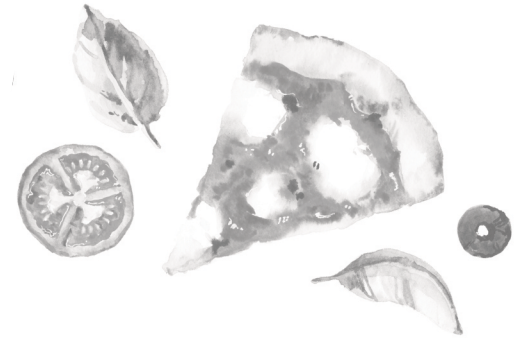
Giulio Cesare - 20

Chicken salad, pickled red onions

Bramante - 20

Mortadella, stracciatella, toasted pistachios, watercress

Pizza



TRADIZIONE

Margherita - 26

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

Filetto - 26

Mozzarella, parmigiano, cherry tomatoes basil infused olive oil— 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 basil oil

Barese - 30

Smoked provola, Parmigiano Reggiano, sausage, broccoli rabe, spicy olive oil

VEGAN

Pizza bianca - 14

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

