



ITALIAN RESTAURANT MIDTOWN

Appetizers

Suppli' - 18

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

Fritto misto - 29

Crispy shrimps and calamari, horseradish mayo — DF

Tartare di Salmone* - 26

Raw salmon tartare with avocado, passion fruit, sesame seeds, soy sauce — RW

Bruschetta di Burrata - 21

Bruschetta with burrata, cantabrian anchovies and fresh herbs

Ceviche di Ricciola* - 28

Raw hamachi with confit cherry tomatoes, chulpe, sweet potatoes cream and leche de tigre — RW

Insalata di Polpo - 32

Octopus salad with potatoes, capers, olives, tomato confit, pickled red onion and green sauce — GF DF

Barbabietola - 23

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

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 prosciutto

Prosciutto e burrata - 29

Premium cured Parma prosciutto and burrata

Homemade Pasta

Rigatoni all' Amatriciana - 28

Homemade pasta, amatriciana sauce, crispy guanciale, Pecorino

Tagliatelle alla bolognese - 29

Homemade pasta, classic bolognese ragù

Spaghettoni cacio e tartufo - 35

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

Chitarra ai gamberi - 34

Homemade fresh pasta, shrimps, Ferrarini butter, Meyer lemon, Sambuca and wild fennel

Paccheri - 36

Homemade pasta, wild seabass, confit cherry tomatoes

Ravioli al Pesto - 33

Homemade ravioli filled with burrata, basil pesto with pinenuts and Pecorino cheese — VGT

* Gluten free pasta available upon request

Mains

Sea bass fillet- 42

Sauteed wild striped bass fillet, broccoli cream, almonds, confit cherry tomatoes, green beans — DF GF

Salmone - 36

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

Milanese - 34

Crispy breaded chicken thighs, tzatziki, frisee, fresh herbs

Saltimbocca - 39

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

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

Fagiolini - 16

Sauteed green beans and olive oil — VGT

* 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 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

Caprese - 19

Mozzarella, tomatoes and basil — VGT

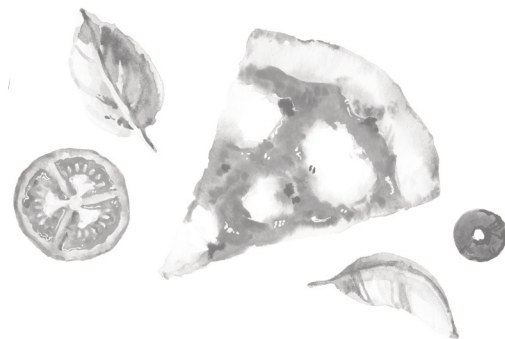
Garibaldi - 20

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 basil oil

Barese - 30

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

Tonno e Cipolla - 29

Sicilian tuna, pickled red onions, mozzarella, olive's powder, basil, parsley

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

