



STUZZICHINI

OLIVE 5
castelvetrano olives

CARCIOFI 7
grilled roman artichokes

TARALLI 4
italian pretzels

ANTIPASTI

CALAMARI 14
deep-fried atlantic squid, house-made
salsa pomodoro or apricot agrodolce

SCAMORZA 14
wood-grilled smoked mozzarella, arugula,
tomato, eggplant, zucchini

FEGATINI DI POLLO 14
chicken liver terrina, grilled sweet onion,
wood-grilled tuscan bread

BATÙ 15
crispy duck leg confit, eggplant caponata,
arugula, fig vincotto

POLPO 14
grilled baby octopus, rosemary, lemon,
olive oil, calabrese chilies

CARPACCIO 14
cured natural beef, truffle vinaigrette,
arugula, grana padano

BURRATA CON SPECK 13
local burrata cheese, smoked prosciutto,
olive oil, wood-grilled garlic toast

INSALATA 8
mixed organic greens, radish, fennel, balsamic vinaigrette
(add shaved parmigiano, gorgonzola dolce or local chevre, +2)

ANTIPASTO MISTO 19 artisanal salumi and cheeses, eggplant caponata, bruschette,
house-cured vegetables, crostini

PIATTI

SPAGHETTI CON POLPETTE 18
house-made spaghetti, tomato basil pomodoro, nonna's meatballs

ORECCHIETTE CON FRICONE 19
artisanal "little ear" pasta, puglian fried cherry tomato sauce, pecorino romano

TAGLIATELLE CON RAGÙ 21
house-made tagliatelle, veal, beef and pork ragù, tomato, grana padano

BRASATO DI MANZO 29
braised beef short ribs, tomato, rosemary, sage, red wine, olive oil whipped potatoes

PICCOLO FILETTO 26
petit filet, barbera wine reduction, truffle butter, olive oil whipped potatoes