



From the Kitchen of Executive Chef /Owner Antonio Morichini

CURB SIDE PICK UP & DELIVERY MENU (Spring 2020)

ANTIPASTI/APPETIZERS

<i>POLPETTE</i> <i>Beef meatballs with tomato sauce</i>	12
<i>MOZZARELLA E PROSCIUTTO</i> <i>Fior di latte and prosciutto</i>	16
<i>I SALUMI</i> <i>Selection of Italian cold cuts</i>	16
<i>IL TAGLIERE</i> <i>Selection of Italian cold cuts and Italian cheeses</i>	20
<i>CALAMARI</i> <i>Fried calamari with herbs and citrus zest</i>	13
<i>SALMONE</i> <i>House cured salmon tartare with capers, shallots, avocado and horseradish dressing</i>	14
<i>SUPPLI' di RISO</i> <i>Rice balls (3) filled with mozzarella</i>	10

INSALATE/SALADS

<i>CAVOLO</i> <i>Kale, arugola, hazelnuts, avocado, green apple and ginger vanilla dressing</i>	10
<i>RAPE ROSSE</i> <i>Red beets, arugola, melon, pine nuts and goat cheese with house dressing</i>	10
<i>SPINACI</i> <i>Baby spinach, gorgonzola, walnuts and pear with lemon dressing</i>	10
<i>ARUGOLA</i> <i>Arugola, shaved parmigiana and lemon dressing</i>	10

PIZZA (Roman-style thin crust, 12" pie)

<i>MARGHERITA</i> <i>Fior di Latte, Tomato</i>	15
<i>MARGHERITA CON PROSCIUTTO</i> <i>Fior di Latte, Tomato, Prosciutto</i>	18
<i>NAPOLETANA</i> <i>Fior di Latte, Pomodoro, Anchiovies</i>	15
<i>PORCINI AND TRUFFLE (no tomato)</i> <i>Fior di Latte, porcini mushrooms, white truffle oil</i>	15
<i>FUNGHI & SALSICCE</i> <i>Fior di Latte, tomato, mushrooms, sausage</i>	15
<i>PARMIGIANA</i> <i>Fior di Latte, tomato, eggplant, parmigiano</i>	15

PRIMI/PASTA DISHES

<i>TAGLIOLINI POMODORO</i> <i>House made tagliolini with tomato sauce</i>	14
<i>FETTUCCHINE or GNOCCHI BOLOGNESE</i> <i>House-made fettuccine or gnocchi, with beef Bolognese sauce</i>	16
<i>ROTOLO DI GNOCCO</i> <i>House made gnocchi rolls filled with ricotta and spinach served in a butter sage sauce</i>	16
<i>PAPPARDELLE CON AGNELLO</i> <i>House-made pappardelle with white lamb ragu, asparagus and truffle oil</i>	18
<i>TAGLIOLINI AL NERO CON GAMBERI</i> <i>House-made black ink tagliolini with shrimp, asparagus, fresh mint and pecorino romano</i>	18
<i>TAGLIATELLE AL BRANZINO</i> <i>House made tagliatelle with branzino, black olives, capers, cherry tomatoes and fresh basil</i>	17
<i>TONNARELLI CACIO E PEPE</i> <i>House made tonnarelli with black pepper pecorino and parmigiano cheese</i>	16
<i>TAGLIOLINI CON GRANCHIO</i> <i>House made tagliolini with crab meat, bottarga, cherry tomatoes, basil (slightly spiced)</i>	22
<i>BUCATINI ALL AMATRICIANA</i> <i>Bucatini with cured pork cheeks, tomato sauce, onion, black pepper and pecorino romano</i>	20
<i>LASAGNA</i> <i>With Bolognese sauce and mozzarella</i>	18

SECONDI/MAIN COURSE

<i>MAIALE</i> <i>Pork filet tenderloin prosciutto & sage saltimbocca, with truffle mashed potatoes & grilled asparagus</i>	23
<i>COSTOLETTE</i> <i>Mildly spicy braised beef short ribs with creamy gorgonzola polenta</i>	25
<i>GAMBERONI</i> <i>Pan seared shrimp in kataifi crust, with sautéed spinach and balsamic reduction</i>	23
<i>MELANZANA PARMIGIANA</i> <i>Eggplant parmigiana</i>	18
DOLCI/DESSERTS <i>TIRAMISU</i> <i>PANNACOTTA (with caramel sauce)</i>	8



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VINI/WINES

MUELLER THURGAU (white) 20
Kettmeir, 2017 (Alto Adige)

MONTEPULCIANO (red) 20
Vasari, 2017 (Abruzzo)

*Other special wine cellar wines from our wine
list, available on request. Call for prices*

BIRRA/BOTTLED BEER

MENABREA AMBER (Italy) 6

MENABREA BLOND (Italy) 6