



ANTIPASTI

CALAMARI 15
deep-fried atlantic squid, house-made
salsa di pomodoro

FINOCCHI E RUCOLA 12
fennel, arugula, toasted pistachios, green
olives, ricotta salata, roman dressing

MOZZARELLA CON SPECK 14
fresh mozzarella, smoked prosciutto,
grilled tuscan bread, olive oil

BATÙ 16
crispy duck leg confit, eggplant caponata,
arugula, fig vincotto

PÂTÉ 15
chicken liver pâté, grilled tuscan bread,
apples, toasted walnuts, cider reduction

TAGLIERE DI FORMAGGI 13
local and imported cheeses, house-made
fennel crackers & onion marmellata

INSALATA 8
mixed organic greens, radish, fennel, balsamic vinaigrette
(add shaved parmigiano, vermont blue or local chèvre, +2)

PIATTI

SPAGHETTI CON LE POLPETTE 24
house-made spaghetti, tomato basil pomodoro, nonna's meatballs

CACIO E PEPE 19
house made bucatini pasta, black pepper, pecorino cheese

RIGATONI ALLA NORMA 20
house made rigatoni, eggplant, tomato, ricotta salata cheese, basil

GAMBERI ALLA GRIGLIA 29
grilled head on shrimp, polenta, lemon, pine nuts, olive oil

PICCOLO FILETTO 32
petit filet mignon, red wine reduction, truffle butter, olive oil-whipped potatoes