

# Menu

## STUZZICHINI - APPETIZERS

<b>Arancini</b> <i>wild mushrooms and capocollo, basil pesto</i>	11
<b>Involtini di Melanzane</b> <i>stuffed eggplant, herbed goat cheese, tomato sauce</i>	11
<b>Polpette di Vitello</b> <i>smoked veal meatballs, marinara sauce</i>	11
<b>Cozze</b> <i>steamed mussels, Italian sausage, prosecco sauce</i>	15
<b>Gamberi alla Sambuca</b> <i>Tiger prawns, Calabrese sausage, finished with Sambuca</i>	13
<b>Calamari Fritti</b> <i>fried calamari, parsley and roasted garlic puree, crispy capers</i>	13

## CHARCUTERIE

*Chef's selection of cheese, cured meat and house-made accompaniments.*

**Piccolo "Un Spuntino"**  
15

**Medio "Cosi Cosi"**  
20

**Grande "Ho Fame"**  
25

## INSALATE - SALADS

**Caprese** *tomato, mozzarella di bufala, arugula, basil pesto, olive oil, balsamic reduction* 10

**Cesare** *romaine, Parmigiano, crispy pancetta, grilled bread, smoked Caesar dressing* 9

**Cavolo** *kale, zucchini, carrot, blistered cherry tomato, sundried tomato, smoked artichokes, fig & goat cheese dressing* 12

*Add... chicken breast 5 / smoked duck breast 7 / smoked tenderloin 7*

## PRIMI - PASTA

*All our pasta is fresh and homemade.*

<b>Ravioli di Rapini Piccante</b> <i>spicy rapini ravioli, basil tomato sauce</i>	14
<b>Spaghetti alla Chitarra</b> <i>smoked ground veal and arugula tomato sauce</i>	15
<b>Medaglione di Manzo</b> <i>braised beef ravioli, wild mushroom and gorgonzola cream sauce</i>	16
<b>Ravioloni di Burrata</b> <i>large ravioli, wild boar ragu</i>	18
<b>Linguine di Limone e Pepe Nero</b> <i>lemon and black pepper linguine, shrimp, mussels, calamari, roasted garlic and white wine sauce</i>	21
<b>Strozzapretti</b> <i>eggplant, zucchini, capers, smoked olives, fresh herbs, crushed tomatoes</i>	14
<b>Spaghetti di Zucchine</b> <i>zucchini noodles, spicy black bean "Bolognese", confit garlic</i>	13

## SECONDI - ENTREES

*All our meat is locally sourced.*

<b>Tagliata di Vitello</b> <i>veal chop, gnocchi with gorgonzola cream, acorn squash, Chianti onion jam</i>	30
<b>Scaloppine di Vitello al Marsala</b> <i>veal marsala, smoked mushroom sauce, smoked mashed Yukon Gold potatoes, pancetta crumble, rapini with confit garlic</i>	25
<b>Costolette d'Agnello</b> <i>lamb chops, capocollo and gorgonzola polenta, sweet pepper medley, zucchini relish</i>	29
<b>Petto di Pollo alla Griglia</b> <i>grilled free range chicken breast, caponata, saffron risotto cake, herbed goat cheese</i>	21
<b>Branzino Ripieno al Forno</b> <i>roasted whole European sea bass stuffed with mushroom risotto, zucchini, fennel puree</i>	31