



### **LA TIELLA (Small pizza)**

<b>STRACCIATELLA E TARTUFO</b> Stacciatella cheese, prosciutto di Parma and fresh black truffle	<b>16</b>
<b>SPECK AND FOIE GRAS</b> Buffalo mozzarella, mousse of foie-gras, Speck prosciutto and balsamic sauce	<b>14</b>
<b>GAMBERI E CARCIOFI</b> Artichoke, shrimps, mozzarella and lemon zest	<b>12</b>
<b>GORGONZOLA AND FICHI</b> Gorgonzola cheese, figs and Vincotto	<b>12</b>
<b>CAVOLETTI E SALSICCIA</b> Mozzarella, Brussels sprouts and pork sausage	<b>12</b>

### **GLI ANTIPASTI E INSALATE**

<b>GALLETTE</b> Chickpea fritters with Prosciutto di Parma, stracciatella, figs and balsamic glaze	<b>12</b>
<b>PARMIGIANA</b> Eggplant parmigiana with mozzarella and basil	<b>12</b>
<b>CAPESANTE</b> roasted sea scallops with smoked prosciutto, chestnut puree, ricotta cheese and black truffle pearls	<b>16</b>
<b>CALAMARI</b> Grilled and roasted squid with mushrooms and lemon sauce	<b>14</b>
<b>MOSCARDINI</b> Braised Sicilian baby octopus in plum tomato sauce with black olives	<b>16</b>
<b>RUGHETTA</b> Arugola salad, cranberry, cucumber, goat cheese, almond lemon dressing	<b>12</b>
<b>CAMPO</b> Mesclun salad with roasted butternut squash, ricotta, pumpkin seeds and toasted pecans with balsamic dressing	<b>12</b>
<b>BARBABIETOLE</b> Beets salad with spinach, red onions, walnuts, aged ricotta and red wine vinaigrette	<b>12</b>

## I PRIMI

GARGANELLI With scallops, shrimps and fava beans, garnished with black garlic	21
LASAGNA With meatballs, green pea, mozzarella and fresh ricotta	22
SPAGHETTI Carbonara with pancetta, onions, egg yolk, pecorino cheese, topped with stracciatella and black truffle pearls	22
PAPPARDELLE With boneless short ribs ragu`	21
ORECCHIETTE With sweet sausage, Brussels sprouts, Nduja and fresh stracciatella cheese	21
PESCATORE Risotto Carnaroli with mixed seafood and cherry tomato	22

## I SECONDI

SPIGOLA Pan-seared filet of Mediterranean seabass with capers and dried apricot	30
ORATA Filet of Mediterranean dorado with a thin potato crust, thyme and lemon sauce	28
SALMERINO Pan seared Artic-char with heirloom cherry tomato and caramelized shallots	28
AGNELLO Slow cooked lamb shank	30
POLLO Roasted half domestic organic chicken with onions and demi-glance sauce	28
BISTECCA Roasted Allen Brothers hanger steak with olive oil and fresh herbs	28

## CONTORNI (Sides)

Broccoli rabe	9
Spinach	8
Brussel sprout	9
Potato of the day	7

Executive Chef Giuseppe Castellano