



LA TIELLA (small pizzas)

STRACCIATELLA E TARTUFO	16
Stracciatella cheese, prosciutto and black truffle	
SPECK AND FOIE GRAS	14
Bufala Mozzarella, mousse of foie gras and speck	
GAMBERI E CARCIOFI	12
Artichoke, shrimps, mozzarella and lemon zest	
POMODORINI E PROVOLA	10
Yellow and red cherry tomato with smoked mozzarella and basil	
GORGONZOLA E FICHI	10
Gorgonzola cheese, figs and vincotto	
CAVOLETTI E SALSICCIA	10
Mozzarella, Brussels sprouts and pork sausage	

GLI ANTIPASTI

GALLETTE	12
Chickpea fritters with prosciutto, stracciatella cheese and figs	
PARMIGIANA	12
Eggplant parmigiana with basil and mozzarella	
POLPETTE	14
Homemade wagyu-meatballs in red wine sauce with fresh roman ricotta cheese	
CALAMARI	12
Grilled and roasted squid with mushrooms and lemon sauce	
BURRATA	14
Fresh burrata, orange, truffle honey, pecans and sundried tomato	
MOSCARDINI	16
Sicilian baby octopus braised in Vincotto sauce with beans puree and crispy pancetta	

LE INSALATE

RUGHETTA	12
Arugula salad, cranberry, cucumber, goat cheese, almonds and lemon dressing	
CAMPO	12
Mesclun salad with apple, dried figs, almonds and balsamic sauce	

I PRIMI

GARGANELLI With scallops, shrimp and fava beans garnished with black garlic	21
RIGATONI With shrimp, mixed wild mushrooms, yellow corn with baby spinach	22
SPAGHETTI With sauteed eggplant, green zucchini, mixed peppers, cherry tomato and aged ricotta cheese	20
PAPPARDELLE With short rib ragu'	21
LINGUINE With Cacio e Pepe sauce and P.E.I mussels	20
ORECCHIETTE With sweet sausage, Brussel sprouts, Nduja and fresh stracciatella cheese	21
RAVIOLI With stracciatella cheese in amatriciana sauce	22
CYNAR Risotto with black truffle, artichoke and pancetta	23

I SECONDI

SPIGOLA	30
Pan-seared filet of Mediterranean seabass with capers and dried apricots	
ORATA	28
Filet of Mediterranean dorado with a thin potato crust in thyme and lemon sauce	
SALMERINO	28
Pan seared artichoke with heirloom cherry tomato and caramelized shallots	
AGNELLO	30
Slow cooked lamb shank	
BISTECCA	32
Allen Brothers Black Angus N.Y. strip loin steak with marinated fresh herbs sauce	
POLLO	26
Roasted half domestic chicken with mixed peppers and Gaeta olives	

CONTORNI

Broccoli rabe	8
Spinach	8
Brussels sprouts	8
Potato of the day	8

Executive Chef Giuseppe Castellano