

TIELLA

6" PIZZA

STRACCIATELLA E TARTUFO 16
*stracciatella cheese,
prosciutto di Parma, and fresh black truffle*

SPECK AND FOIE GRAS 14
*Buffalo Mozzarella,
mousse of foie gras, prosciutto
Speck and balsamic glaze*

GAMBERI E CARCIOFI 12
*Shrimps, artichoke,
mozzarella and lemon zest*

GORGONZOLA E FICHI (vg) 12
*Gorgonzola cheese,
and Vincotto*

CAVOLETTI E SALSICCIA 12
*Mozzarella, Brussels sprouts
and italian sweet sausage*

12" PIZZA

MARGHERITA 14
*Tomato sauce, buffalo mozzarella cheese
and basil (vg)*

DIAVOLA 16
*Tomato sauce, buffalo mozzarella
and spicy salami*

CAPRICCIOSA 16
*Tomato sauce, buffalo mozzarella, spicy salami
and ricotta cheese*

ARUGOLA 16
*Buffalo mozzarella, cherry tomato, basil,
Prosciutto di Parma, arugola and Parmigiano*

FUNGHI 16
*Buffalo mozzarella, mushrooms,
oregano and Nduja*

ANTIPASTI E INSALATE

GALLETTE *Chickpea fritters with Prosciutto di Parma, stracciatella,
figs and balsamic glaze* 15

PARMIGIANA *Eggplant parmigiana with mozzarella and basil* 15

OSSOBUCCO *Slow cooked Mini veal ossobuco* 15

CALAMARI *Grilled and roasted squid
with mushrooms and lemon sauce* 14

RUGHETTA *Arugola salad ,cranberry, cucumber, goat cheese
almond and lemon dressing(vg, gf)* 14

CAMPO *Artisan lettuce, artichoke, pear,
pecorino cheese and balsamic dressing (vg, gf)* 12

SPINACI *Baby spinach, grape, gorgonzola cheese
caramelized walnuts and red wine vinaigrette (vg, gf)* 12

I PRIMI

<i>GARGANELLI</i>	<i>With scallops, shrimps and fava beans, garnished with black garlic</i>	22
<i>LASAGNA</i>	<i>Meat lasagna , Emiliana style</i>	22
<i>SPAGHETTI</i>	<i>Cherry tomato sauce, black olive and capers (vg, ve, gf)</i>	18
<i>PAPPARDELLE</i>	<i>With short ribs ragu`</i>	22
<i>ORECCHIETTE</i>	<i>Sweet italian sausage, Brussel sprouts, Nduja and fresh stracciatella cheese</i>	22
<i>SCIALATIELLI</i>	<i>With mixed seafood sauce and heirloom tomato</i>	24

I SECONDI

<i>ORATA</i>	<i>Filet of Mediterranean Dorado with a thin potato crust, thyme and lemon sauce (gf)</i>	28
<i>SALMERINO</i>	<i>Pan seared Arctic-Char with heirloom cherry tomato and caramelized shallots (gf)</i>	28
<i>AGNELLO</i>	<i>Slow cooked lamb shank (gf)</i>	32
<i>POLLO</i>	<i>Roasted half domestic organic chicken with peppers and black olives (gf)</i>	28
<i>BISTECCA</i>	<i>Roasted Allen Brothers hanger steak, with olive oil, lemon and fresh herbs (gf)</i>	28
<i>MANZO</i>	<i>Braised Beef Chuck in red wine sauce (gf)</i>	28

CONTORNI (SIDES)

<i>BROCCOLI RABE</i>	9
<i>SPINACI</i>	9
<i>BRUSSEL SPROUTS</i>	9

***GF:gluten free
VG: vegetarian
VE: vegan***

EXECTUTIVE CHEF GIUSEPPE CASTELLANO