

ANTIPASTI, CRUDO, INSALATA

SARDE ARROSTO stuffed, roasted sardines, salmoriglio, fried peppers	12
FRITTO MISTO fried zucchini, artichokes, squid, shrimp, soft shell clams	14
CALAMARI ALLA GRIGLIA grilled squid, creamy polenta, tomato fonduta, pesto	10
INSALATA DI PERA pears, radicchio, walnuts, pomegranate, Gorgonzola dolce	9
LATTUGA ROMANA romaine, avocado, cabbage, mascarpone-dressing	8
BURATTA with marinated dried cherry tomato salad, arugula	16
CRUDO ATUN raw tuna, green olives, avocado, orange	11
CRUDO SOGLIA raw sole, grapefruit, radishes, chilies	10

PIATTI CONVIVIALE

SALUMI Copa, Toscano, Sopressata, Finnocchiona, Prosciutto, Calabrese, garnishes	21
PROSCIUTTO CRUDO dried fruits, pears, and fried dough	14
CARPACCIO ATUN raw tuna, fennel arugula, pine nuts, basil, pine nuts, raisins	15
ANTIPASTI MARCHEGIANI ASCOLANI REIPENI, ARANCHINI, DIAVOLITTA	
Deep-fried stuffed olives, fried stuffed rice balls, tuna confiture stuffed hot peppers	12
BRUSCHETTA RUSTICA	
shrimp with garlic, beans, tomatoes, artichoke, eggplant caponata	9

CONTORINI: VEGETABLES AND SIDE DISHES

Spinach with garlic and lemon	7	Bibb and scallion salad	7
Rosemary roast potatoes	7	Creamy polenta, tomato,	7
Tuscan white beans	7	Braised escarole, sopressata	7

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

PRIMI PIATTI

PASTA E FAGIOLI Borolotti bean soup with pasta, julienned prosciutto	9
RAVIOLI ALLA MACHIGIANA guanciale, dried tomato, ricotta salata, sage butter	16
GARGANELLI CON PORRI E SALSICCIA “Windpipe” pasta, sausage, mushrooms, leeks, Parmesan, cream	15
SPAGHETTI CARBONARA DI FABRIANO Regional variation of a classic: pancetta, sausage, egg, Parmesan	14
TAGLIATELLE AL RAGU thin ribbons of egg pasta, charred tomato basil sauce	12
BUCCATINI ALLA VONGOLE: clams, garlic, parsley, olive oil, verdicchio	18
SPAGHETTI DI MAIS ALLA MATRACIANA corn pasta (gluten free) with pancetta, tomato, onion, pecorino	13

SECONDI: PECHE

CACCIUCCO Ligurian seafood stew, aioli, grilled bread	24
DENTICE AROSTA Roasted whole red snapper, green olives, potatoes, mixed herb salad, lemon	22
PECHE SPADA A LA GRIGLIA grilled swordfish, cherry tomatoes, fried zucchini	23
PASSERA DI MARR CON CARCIOFI brioche crusted fluke, artichoke sauce	26
CAPASANTA SICILIANA Scallops, cauliflower, pignoli, capers, raisins, parsley, chick pea ragout	25

SECONDI: CARNE

CONIGIO BRASATO rabbit, porcini, Taggiascha olives, polenta	24
POLLO CON FUNGI E PANA chicken fricassee with chanterelles, garlic and cream	21
STINCO DI VITELLO BRASATO CON CARCIOFFI Whole braised veal shin for two, lemon, fried artichokes Roman Jewish Style (PP)	33
AROSTO DE MAIALE CON LATTE E PISTACHE Pork loin roasted in milk with garlic, shallots, sage, escarole, pan seared gnocchi	24
BRASATO DI MANZO short ribs, Chianti, salsify, cippolini, rosemary, potato puree	25

Our portions are sized to encourage a traditional Italian dining progression of antipasti or pasta, meat or fish and a dessert.

Please inform your server if you have any types of food allergies or dietary restrictions, as our menu does not list ALL ingredients contained in a particular dish. Thank you!