

# giulia

## **sfitzi**

crostini del giorno 3  
warm semolina cakes with lardo\* 5  
olives, almonds and lavender 4

## **antipasti**

prosciutto di parma with heirloom apples, and aged parmigiano\* 14  
tiny clams 'in brodetto' with pancetta, ceci, and spinach\* 16  
burrata di puglia with charred peppers, golden raisins, and pine nuts 14  
bruschetta with tuscan kale, house made ricotta, and chilies 9  
escarole hearts with radicchio, white beans, and orange anchovy vinaigrette\* 10  
'carne cruda' crostini with pickled, roasted, and fresh allium\* 11  
assorted salumi (mortadella, soppressata, finocchiona, wild boar)\* 15

## **pasta 'della nostra tavola'**

bucatini all'amatriciana (house cured pancetta, tomato, onion, pecorino)\* 17  
orecchiette 'cacio e pepe' (assorted peppercorns and grana-style cheeses)\* 16  
spelt fusilli with roasted mushrooms (fresh herbs, butter and grana padano)\* 15  
lobster agnolotti (umbrian truffles, chives and lobster brodetto)\* 22  
pappardelle with wild boar (black trumpet, juniper and aged parmigiano)\* 21  
boston bluefish puttanesca (maltagliati, caper, anchovy, tomato and hot chilies)\* 16

## **meat & fish**

grass fed beef 'alla fiorentina' with salsa verde, grilled lemon and sea salt\* 42  
grilled branzino with roasted anise, potato and sea urchin \* 24  
house made lamb sausage with broccoli rabe, pepperonata and gigante beans\* 18  
sicilian style swordfish with autumn vegetable caponata and fresh oregano\* 24  
rohan duck breast with umbrian lentils, cippolini and pomegranate saba\* 32  
skate wing on the bone with chioggia beets, capers and green olives\* 28

## **contorni**

umbrian lentils all' annifo 7  
brussels sprouts, orange zest, hot peppers 5  
"nostrale" (local farm pick of the day) 6

E. Michael Pagliarini - Chef / Owner  
Pamela Ralston - Owner

kindly inform your server if a guest in your party has a food allergy or aversion.

\*Consuming raw or rare foods can be a potential health concern for some people