



AFFETTATI

SLICED MEATS

SERVED WITH FICATTOLA ROMAGNOLO FRY BREAD

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Prosciutto di Parma 24 mesi

Mortadella delicate pork from Bologna

Sopressata spicy pork sausage

Bresola air dried beef, juniper and rosemary

Speck smoked prosciutto

Lardo prosciutto bianco

Cacciatorini salt & pepper cured salame

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SLICED MEATS 9 PER CHOICE

17 SMALL 25 LARGE

FARINACEI

MINESTRE E PASTA RIPIENA

MALMAITATI pasta e fagioli, pigs feet, rosemary 16

STROZZAPRETTI bread pasta, mussels, broccoli, spicy brodetto 17

TRIANGOLI squash ravioli, mostarda di frutta, brown butter, amaretti 17

GNOCCHETTI ricotta gnocchi, pomodoro, burro e oro 16

CAPPELLETTI truffled parmigiano ravioli melted butter, prosciutto di parma 21

TORTELLINI meat filled, brodo romagnola, butter, parmigiano 19

LA VERA traditional bolognese lasagna, béchamel, ragu 18

MINESTRE CON RAGU TIPICI ROMAGNOLI

TRADITIONAL RAGUS FROM ROMAGNA

CACCIAGIONE wild game ragu, potato filled raviolini 17

RAGU ANTICA beef/pork/veal ragu, tagliatelle, parmigiano 16

FUNGHI wild mushrooms, rosemary, wide ribbon pasta 15

SALSICCIA pork sausage della casa, pomodoro, gramignia pasta 16

FRATTAGLIA sweetbread and duck heart ragu, passito, strichetti pasta 18

COSI FRITTI

FRIED

Funghi wild mushrooms, Peroni pastella 11

Ficattola romagnolo fry bread, lardo pesto 10

Cassoni pork sausage & stracchino cheese fritters 10

Millefoglie Mortadella, béchamel, nutmeg 11

PASTICCI

SPREADS, SERVED WITH GRILLED CROSTINI

Spuma di Mortadella traditional mortadella mousse 11

Pesto di Lardo rosemary & sage lardo pesto 10

Fegatini duck liver mousse, passito wine 11



ANTIPASTI

Mista mixed lettuces, olio fruttato, aceto di mela 10

Bruciatini radicchio, prosciutto, grilled croutons, Balsamico Tradizionale 14

Sformato warm parmigiano custard, chiodini mushrooms 15

Cozze e Vongole steamed mussels and clams, trebbiano, garlic, bruschetta 13

Gamberi grilled shrimp spiedini, rosemary salt 16

Batutto di Carne beef tartare, radishes, parmigiano, lemon vinaigrette 15

Terrina bolito misto terrine, radicchio, friggione 15

Tripa oven baked bolognese tripe, tomato soffrito, pane fritto 14

Cervella pan-sauteed calves brains wrapped in prosciutto, brown butter, sage 16

Coure d'Anitra grilled duck heart skewer, pancetta, onions, saba 15

PIETANZE

ENTREES

BACCALA FRITTO fried salt cod filet, sweet and sour cipollini onions 24

SEPIA grilled cuttlefish, roasted potatoes, rucola, lemon 25

BAULETTI DI POLLO braised chicken, pork sausage ripeno, rosemary, friggione 21

AGNELLO oven roasted double cut lamb chop, lamb breast sausage, fried red peppers 28

FEGATO roasted calves liver wrapped, cipollini onions, sage 23

PETRONIANA veal cutlet, prosciutto di parma, parmigiano, truffled cream, buttered spinach 27

FILETTO seared filet of beef, porcini mushroom, fried pastry cream, balsamico 29

BRACCIOLE DI MAIALE roasted end cut pork chop, cavolo & white beans, salsa verde 26

COTTECHINO spiced pork sausage, potato purea, lentils, red wine 25

TOMINO warm toma cheese, grilled vegetables, saba 18

CARNE AI FERRI

SIMPLY GRILLED MEATS & SPIT ROASTS



TAGLIE DEL MACELLAIO BUTCHERS CUTS

COPPA Bensmiller Farm pork neck 32

PANCETTA Hampshire fresh pork belly on the bone 29

SALSICCIA Morini's sweet pork sausage 28

COSTOLETTE Schiller Bros Farm Duroc pork spare ribs 30

TAGLIE DEL NOBILE PRIME CUTS

NODINO DI VITELLO Burkholder Farms veal chop 36

CARTELLA Creekstone Farms prime Black Angus center cut skirt steak 24

CONTRO FILETTO Creekstone Farms Black Angus aged boneless strip steak 29

CONTORNI

SIDES

SPINACH * ASPARAGUS * BRUSSELS SPROUTS

FUNGHI * ROASTED POTATOES 7