

WE WILL BE HAPPY IF AMONG THESE DISHES, SPECIALLY THE SIMPLE ONES, CREATED ONLY WITH HUMILITY AND PATIENCE, YOU WILL FIND THOSE FORGOTTEN FLAVORS AND AROMAS WHICH YOU FEEL NOSTALGIC FOR...

PER INCOMINCIARE

Starters

MOZZARELLA DI BUFALA CAMPANA Buffalo mozzarella, Trio of tomatoes, basil, and E.V.O.O.	eleven
CARPACCIO DI MANZO DELL "ANTICA MACELLERIA MARINI" Tenderloin beef carpaccio with E.V.O.O., and parmigiano slivers.	twelve
POLIPO DI SCOGLIO MEDITERRANEO ALLA GRIGLIA CON RADICCHIO ARROSTITO Grilled-marinated Mediterranean baby octopus, grilled radicchio, and lemon dressing.	nine
INSALATA ALLA MODA DI CESARE Crispy romaine lettuce, croutons, speck ham, shaved parmigiano, and anchovy dressing.	eight
FINOCCHIO, RUGHETTA & CICORIA BELGA Baby seasonal arugula, Belgian endive lettuce, roasted walnuts, parmigiano, and shaves fennel.	eight
STRACCIATELLA Italian-chicken and egg drop soup, spinach, and freshly grated parmigiano.	six
RIBOLLITA Tuscan vegetables and cannellini bean soup.	six

I PRIMI

Pasta and Risotto

FETTUCCINE AL RAGU BOLOGNESE Wide ribbon egg-noodles with a three meats and Barolo wine ragout.	fourteen
LINGUINE, BROCCOLI DI RAPE E VONGOLE "AGLIO E OLIO" Clams, broccoli-rabe, and linguine (red or white sauce).	eighteen
PACCHERI AL RAGU NAPOLETANO Neapolitan large tube pasta, slow braised ragout of short rib of beef, and basil flavored-tomatoes sauce.	sixteen
TAGLIATELLE AMATRICIANA Bacon, red onion, and tomatoes ragout.	fourteen
RIGATONI ALLA PUTTANESCA CON SPADA E TONNO Rigatoni, anchovy, capers, olives, tomatoes, sword, and tuna fish.	sixteen
ORECCHIETTE CON CODA DI BUE, POMODORI SECCHI E RUGHETTA Ear shaped pasta with arugula, oxtail meat, sun dried tomatoes, and parmigiano.	sixteen
MACCHERONCELLI INTEGRALI ALLA GENOVESE DI CARNI BIANCHE Whole wheat maccheroncelli with Neapolitan "Genovese" .	sixteen
LINGUINE AL PESTO, POLIPO E LIMONE Linguine with pesto sauce, baby octopus, and lemon.	sixteen
RISOTTO AI FRUTTI DI MARE Calamari, shrimp, clam, and mussel risotto.	nineteen

*The consumption of raw or undercooked proteins may increase the risk of food-borne illness

SECONDI PIATTI
Fish and Meat

MERLUZZO CON FONDENTE DI PATATE E VONGOLE GRATINATE Roasted black cod filet with mashed potatoes and gratin clams.	twenty-six
PESCATO DEL GIORNO ALLA GRIGLIA O AL FORNO Daily catch grilled or broiled.	MP
PESCE SPADA IN PADELLA CON CAPONATINA SICILIANA Pan fried sword fish with Sicilian ratatouille.	twenty-six
CAPPESANTE AVVOLTE NEL LARDO DI COLONNATA Large scallops wrapped in colonnata-bacon, baby spinach, blonde raisin, and pine nuts.	twenty-eight

LA CARNE
The meat

TAGLIATA DI MANZO CON POMODORINI APPASSITI, ERBE AROMATICHE E MELANZANE Beef filet with wilted tomatoes, eggplant, and aromatic herbs.	thirty-two
OSSOBUCO DI VITELLO DA LATTE E RISOTTO ALLO ZAFFERANO Milk fed whole veal shank with saffron risotto.	twenty-nine
AGNELLO DA LATTE PICCHETTATO ALLE OLIVE DI GAETA, TARTARE DI MELANZANE Colorado spring rack of lamb with gaeta olives and eggplant tartare.	thirty
SCALOPPINE CON SALSE TRADIZIONALI ITALIANE, LIMONE, MILANESE, FUNGHI E MARSALA, SALTIMBOCCA Milk fed veal-escalope with traditional Italian sauce, choose any style: Lemon, milanese, mushroom, marsala wine, and saltimbocca.	twenty-seven
MAIALINO "ALLA BIRRA E MASSAGGI" AL VINO ROSSO, FUNGHI E AGRUMI Kurabutta pork chop, wild mushroom, citrus, and red wine sauce.	thirty
RAGU NAPOLETANO DI BRACIOLE E POLPETTE DI MANZO Beef rolls and meatballs in a Neapolitan ragout sauce.	twenty-five

La Griglia e i Contorni
The "Grill" and the Side Dish

Tonno 10 oz Ahi-Tuna	twenty-six	Filetto di manzo 10 oz Bone in Filet	thirty-six
Gamberoni Large Prawn	MP	Nodino di Vitello 14 oz Veal Chop	thirty-five
Bistecca di Manzo 14 oz Bone un Sirloin	Thirty- eight	Pesce Spada 8 oz Swordfish	twenty-six
Sides:			six
Broccolini		Rosemary Roasted Fingerling Potatoes	
Parmigiana di Melanzane		Wild Mushroom	
Rapini		Truffle Mashed Potatoes	
Garlic-Spinach		Roasted Sweet Peppers	

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Caponata