

M E N U P R I M A V E R A



A N T I P A S T I

- Olive** castelvetrano olives, toasted fennel seeds, orange zest 6
- Batù** crispy duck leg confit, eggplant caponata, arugula, fig vincotto 16
- Insalata Rustica** tender greens, radicchio, fennel, radish, red onion 8
add shaved parmesan, blue cheese, or chèvre +2
- Insalata di Cicoria** chicory greens, crispy prosciutto, apples, walnuts, local gorgonzola 14
- Finocchi e Rucola** fennel, arugula, pistachio, olives, ricotta salata, *roman dressing *contains anchovies 12
- Panzanella** sugar snap peas, sourdough croutons, ricotta salata, baby kale, buttermilk dill dressing 9
- Calamari Fritti** fried atlantic squid, house-made tomato basil sauce, lemon 18
- Antipasto Misto** artisanal salumi, local and imported cheeses, eggplant caponata, house-cured vegetables 24
- Polipo alla Griglia** grilled octopus, roasted potatoes, radicchio, lemon, capers, Calabrian agrodolce 18

P A S T A

- Bucatini all' Amatriciana** bucatini pasta, guanciale, tomato basil sauce, peperoncino 24
- Tagliatelle con Ragù** tagliatelle pasta, beef and pork bolognese, tomato, cream, parmigiano 25
- Carbonara di Coniglio** bucatini, rabbit confit, pecorino, egg yolk, black pepper 28
- Rigatoni alla Norma** rigatoni, eggplant, tomato, ricotta salata, basil 20
- Gnocchi con Piselli e Salsiccia** ricotta gnocchi, sausage, pea puree, garlic, shallots, Calabrian chili oil 26
- Chitarra con Gamberi en Bianco** chitarra pasta, shrimp, lemon, white wine, shishito peppers 28
- Spaghetti alle Vongole** spaghetti, cavolo nero pesto, little neck clams, Calabrian chilis, bread crumbs 32

C A R N E E P E S C E

- Brasato di Manzo** slow-braised beef short rib, rosemary red wine sauce, soft polenta 34
- Filetto al Barbera** naturally raised beef tenderloin filet, red wine reduction, truffle butter, roasted potatoes 45
- Pesce del Giorno** please ask your server about tonight's selection and presentation *market value*
- Zuppa di Pesce** shrimp, mussels, clams, scallops, calamari, white wine, tomato fennel saffron broth 34
- Quaglia alla Griglia** grilled stuffed quail, oyster mushrooms, mushroom risotto, sage brown butter 39
- Osso Buco** braised veal shank, soft polenta, white wine, tomato, herbs, gremolata 39
- Maile alla Milanese** herb breaded pork tenderloin cutlet, fennel onion slaw, pepper citrus vinaigrette 26

C O N T O R N I

broccolini 6 roasted potatoes 6 sauteed zucchini 6 mushroom risotto 10

*If there is a dish from our past that you know and love,
please ask for it and we will do our best to prepare it for you.*

“The Tratt”

Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.