



## ANTIPASTI

- Olive** castelvetrano olives, toasted fennel seeds, orange zest 5
- Carciofi** grilled marinated roman artichokes 7
- Insalata Rustica** tender greens, radicchio, fennel, radish, red onion 8  
*add shaved parmesan, gorgonzola dolce or local chèvre +2*
- Pesca alla Griglia** grilled peach, crispy prosciutto, mint and basil pesto, almonds, mascarpone 13
- Insalata di Pomodori** heirloom tomato, burrata, torn basil, pickled chili 12
- Barbabietole Afumicato** smoked beets, arugula, vermont cremont, honey, aged balsamic 13
- Fiora di Zucca** tallegio-stuffed squash blossoms, truffle honey, smoked pepper 14
- Insalata di Stagione** compressed watermelon, tomato, torn basil, croutons, pecorino, strawberry vinaigrette 13
- Antipasto Misto** artisanal salumi and cheeses, caponata, bruschette, house-cured vegetables 19

## PICCOLI PIATTI

- Calamari Fritti** fried atlantic squid, pomodoro or apricot agrodolce 14
- Sformatino** rustic porcini and grana timbale, arugula, shaved mushroom, wood-grilled garlic toast, evoo 16
- Conserva di Tonno** house-preserved tuna, fava beans, lemon, garlic confit, roasted pepper 15
- Fegatini di Pollo** chicken liver terrina, wood-grilled tuscan bread, grilled sweet onion 14
- Prosciutto e Fichi** grilled prosciutto wrapped mission figs, Vermont chèvre, cipollini agrodolce 13
- Batù** crispy duck leg confit, eggplant caponata, arugula, fig vincotto 15
- Cozze al Forno** roasted mussels, tomato saffron broth, wood-grilled garlic toast 15
- Polpo** grilled marinated baby octopus, lemon, garlic, calabrian chilis 14
- Salmone Affumicato** house-cured, cold maple-smoked organic salmon, sicilian capers, lemon 13
- Carpaccio** cured natural beef, truffle, arugula, grana padano 14

## PASTA

- Tagliatelle al Ragù** egg pasta ribbons, bolognese, tomato, cream, grana padano 21
- Orecchiette con Fricone** artisanal "little ear" pasta, puglian fried cherry tomato sauce, pecorino romano 19
- Crespelle alla Fiorentina** Italian crepe, spinach, ricotta, lemon, bechamel, pepperoncino 23
- Lobster fra Diavolo** house-made spaghetti, lobster claw, tomato, calabrian chilis, broccoli rabe, citrus, basil 29
- Gnocchi di Agnello** hand-rolled potato gnocchi, lamb meatballs, peas, arugula, tomato-grana broth, chilis 25
- Pasta all'Amatriciana** chitarra, house-cured guanciale, tomato basil pomodoro, pecorino romano 22
- Pasta alla Parmigiana** rigatoni, house-made meatballs, fennel sausage, eggplant, pomodoro, fresh mozzarella 23

## PESCE

- Pesce del Giorno** our fresh seafood is delivered daily... please ask about today's preparations *market price*
- Capesante** pan-roasted sea scallops, parsnip puree, baby carrots, herb pesto 30
- Acqua Pazza** calabrian seafood soup, prawn, mussels, baby octopus, scallops, calamari, pesce del giorno 28

## CARNE

- Pollo al Forno** oven roasted statler chicken breast, spicy mustard rub, baby potato, roman salad, artichokes 26
- Coniglio alla Griglia** grilled prosciutto-wrapped vermont rabbit, polenta cake, tomato, sausage, fava bean 28
- Brasato di Manzo** slow braised beef short rib, rosemary red wine sauce, olive oil whipped potatoes 29
- Filetto al Barbera** naturally-raised beef tenderloin, barbera reduction, truffle butter, olive oil whipped potatoes 45

## CONTORNI 6

*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.*

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

**"The Tratt"**