

M E N U A U T U N N A L E



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
- Insolata di Barbabietole** roasted beets, goat cheese, pumpkin & pomegranate seeds, fennel pollen 14
- Finocchi e Rucola** fennel, arugula, toasted pistachio, green olives, ricotta salata, roman dressing 12
- 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 16

P A S T A

- Bucatini all' Amatriciana** house-made bucatini pasta, guanciale, tomato basil sauce, peperoncino 22
- Torchio al Ragù** artisanal pasta, beef and pork bolognese, tomato, cream, parmigiano reggiano 25
- Orecchiette con Fricone** imported "little ear" pasta, fried cherry tomato, arugula, peperoncino, pecorino 19
- Rigatoni alla Norma** house made rigatoni, eggplant, tomato, ricotta salata, basil 20
- Tagliatelle con Funghi** house-made tagliatelle, local mushrooms, cream, parmigiano reggiano 28
- Gnocchi al Cinghiale** house-made ricotta gnocchi, wild boar, red wine, tomato, cream, winter spice 28
- Aragosta Fra Diavolo** house-made spaghetti, lobster, tomato, calabrian chilis, broccoli rabe, citrus 36

C A R N E E P E S C E

- Brasato di Manzo** slow-braised beef short rib, rosemary red wine sauce, whipped potatoes 34
- Filetto al Barbera** naturally raised beef tenderloin filet, red wine reduction, truffle butter, whipped potatoes 44
- Pesce del Giorno** (please ask your server about tonight's selection and presentation) *market price*
- Zuppa di Pesce** shrimp, mussels, clams, scallops, calamari, fresh fish, white wine, tomato saffron broth 34
- Quaglia alla Griglia** grilled stuffed VT quail, mushroom risotto, sage brown butter 39
- Osso Buco** braised veal shank, soft polenta, white wine, tomato, herbs, gremolata 38

C O N T O R N I

broccoli rabe 6 roasted potatoes 6 mushroom risotto 8 whipped potatoes 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.*

"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.