

M E N U I N V E R 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
- 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** butternut squash, sourdough croutons, cranberries, pepitas, roasted shallot balsamic 9
- Calamari Fritti** fried atlantic squid, tomato basil sauce, lemon 18
- Antipasto Misto** artisanal salumi, local and imported cheeses, eggplant caponata, house-cured vegetables 19

P A S T A

- Bucatini all' Amatriciana** bucatini pasta, guanciale, tomato basil sauce, peperoncino 23
- Tagliatelle con Ragù** tagliatelle pasta, beef and pork bolognese, tomato, cream, parmigiano 25
- Orecchiette con Fricone** imported "little ear" pasta, fried cherry tomato, arugula, peperoncino, pecorino 19
- Rigatoni alla Norma** rigatoni, eggplant, tomato, ricotta salata, basil 20
- Gnocchi al Tartufato** ricotta gnocchi, sausage, truffled mushroom cream, grana padano 28
- Chitarra con Gamberi en Bianco** chitarra pasta, shrimp, lemon, white wine, shishito peppers 28
- Aragosta Fra Diavolo** 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** beef tenderloin filet, red wine reduction, truffle butter, whipped potatoes 45
- Spada alla Griglia** grilled atlantic swordfish, polenta, roasted red pepper sauce, green beans, arugula oil 37
- Zuppa di Pesce** shrimp, mussels, clams, scallops, calamari, fresh fish, white wine, tomato 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

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.