

ANTIPASTI

MOZZARELLA 20

House-made warm mozzarella with roasted peppers, fresh basil, taggiasca olives vinaigrette

POLPETTINE ALLA ROMANA 20

American grass fed beef and all natural hampshire pork meatballs, savory tomato sauce, ricotta and pecorino cheese

CESARE 18 - CHICKEN 25 - SHRIMP 28

Classic caesar's salad with house-made croutons

INSALATA DI INDIVIA 18

Endive and watercress salad, toasted walnuts, granny smith apples, crumbled gorgonzola cheese

RUGHETTA E PARMIGIANO 18

Baby arugula with oil, lemon vinaigrette, shaved grana padano

SECONDI

GAMBERI ALLA GRIGLIA 40

Grilled jumbo shrimp, grilled corn salad, arugula

PETTO DI POLLO MILANESE 32

Breaded chicken breast, arugola salad

COSTOLETTA DI VITELLA 52

Grilled veal chop (non confined-humane raised veal), spinach

SCALOPPINA DI VITELLA PICCATATA 40

Veal scaloppine, lemon butter, capers

ANATRA 42

Seared duck breast, wholegrain red risotto, italian mushrooms, house-made apricot mustard, black truffle vinaigrette

SALMONE 42

Grilled filet of wild king salmon, mustard sauce, asparagus

PASTA

TROFIE GENOVESI 28

Traditional ligurian hand-rolled trofie pasta, fresh basil pesto, toasted pine nuts, potatoes, string beans

CAVATELLI ALLA BARESE 30

Traditional pugliese shell shaped pasta, sweet sausage, broccoli rabe

LINGUINE ALLE VONGOLE 32

Littleneck clams, white wine, garlic

BUCATINI ALL'AMATRICIANA 30

Traditional roman thick hollow spaghetti plum tomatoes, pancetta, onions

RIGATONI CON PORCINI E SALSICCIA 30

Spicy italian sausages, porcini mushrooms

FETTUCCINE ALLA BOLOGNESE 28

Fettuccine, grass fed beef, natural hampshire pork

PAPPARDELLE CON RAGÙ DI ANATRA 32

Flat ribbon noodles, duck ragù

CACIO E PEPE 26

Roman style house made spaghetti, pecorino cheese, black crushed peppercorns

CONTORNI

GRILLED ASPARAGUS 14

ROASTED POTATOES 12

SPINACH GARLIC & OIL 12

SAUTEED STRING BEANS 12

BROCCOLI RABE GARLIC & OIL 14

SPINACH PINE NUTS, RAISINS 12

DOLCI

MOUSSE DI CIOCCOLATO

Whipped cream, chocolate mousse

CRÈME CARAMELE

Custard dessert, soft caramel

GELATO CON FICHI

Vanilla ice cream, port stewed figs

12

TIRAMISU

Espresso soaked ladyfingers, mascarpone with chocolate bits, cocoa powder

BISCOTTI

7

TORTINO DI MELE

Apple turnover, vanilla gelato

GELATO DI TARTUFO

Ice cream rolled in dark chocolate bits

FRUTTA CON ZABAIONE

Seasonal berries, chilled zabaione