

ANTIPASTI

CARNE CRUDA* beef tartare with truffle paste and lemon mustard 14

SALUMI imported cured meats 12

RABBIT PATE and prosciutto with rosemary grissini 12

CONFIT OF SHREDDED DUCK legs served with balsamic vinegar reduction, fruit chutney and carrot sauce 11

TUNA TARTARE* served over roasted red pepper sauce with crispy parmigiano 14

TUNA BOCCONCINI Sicilian-style (ricotta, red onion, lemon, basil) with a small salad 14

SHRIMP TARTARE* served with orange marmalade and homemade herbed ricotta 11

ROASTED RED PEPPERS and bagna cauda (garlic and anchovy dip) 9

SELECTION OF ARTISAN CHEESES 17

INSALATE

RED ONION salad with gorgonzola cheese, cherry tomatoes and fresh raspberry vinaigrette 9

MESCLUN salad with pears, roasted pine nuts, taggiasche olives and red pepper vinaigrette 11

ARUGULA tomato and pecorino cheese with balsamic dressing 10

CUCUMBER tomato, onion salad 9

MOZZARELLA di bufala, tomato and parsley 14

ZUPPE

PASTA E FAGIOLI white bean soup alla toscana 9

MUSHROOM pureé of mixed mushrooms and cream 10

MINISTRONE of slow braised beef tongue 11

PIZZA

MARGHERITA 13

PROSCIUTTO arugula and pecorino cheese 15

MUSHROOM with vegetables 14

STUZZICARE

MUSSELS sautéed in marinara sauce 10

CLAMS empanada with white wine and garlic 14

SAUTEED SHRIMP served whole over lentils, onions and homemade pancetta 9

MIXED MUSHROOMS sautéed with homemade pancetta 9

EGGPLANT PARMIGIANA roasted eggplant, tomato and parmigiana 12

CAZZOEULA stewed tripe, sausage, salami and vegetables 14

PACCHERO PASTA filled with crabmeat and mascarpone cheese served with pesto, black olives and a tomato confit 13

PIZZETTA:

radicchio, speck and gorgonzola 11

fresh tomatoes, oregano, garlic and arugula 9

black olives, arugula, prosciutto, cherry tomatoes and spicy oil 11