

March 8, 2010

Salumi

Finocchiona 10

Pancetta 10

Coppa 10

Finocchiona, Pancetta and Coppa 15

Pork Cheek and Beef Tongue Terrine 11

Appetizers

Marinated Olives 6

Crostini with Garlic and Olio Verde Novello 7

Crostini of Hard-Boiled Egg and Bottarga di Muggine 6

Crostini of Wood-Roasted Pancetta and Borlotti Beans 6

Cauliflower Zeppole 9

Black Kale, Bean and Bread Soup with a Fried Egg 11

Roasted Fennel with Red Onion, Lemon and Chilies 11

Citrus Salad with Olives, Capers and Parsley 12

Cabbage Salad with Almonds and Pancetta 13

Escarole with Meyer Lemon and Parmigiano Reggiano 13

Marinated Sardines with Potatoes and Salsa Verde 13

Wood-Roasted Pork Sausage with Broccoli Rabe 15

Pasta

Gemelli with Kale Pesto 15

Rigatoncini all'Amatriciana 16

Fusilli col Buco with a Fennel Sausage Ragu 17

Pizza

Extra Virgin Olive Oil and Sea Salt 8

Tomato, Garlic, Oregano and Titone Extra Virgin Olive Oil 14

Tomato and Buffalo Mozzarella 16

Tomato, Olives, Garlic, Oregano and Parmigiano Reggiano 15

Tomato, Mozzarella and Sausage 17

Tomato, Anchovies, Chilies, Capers and Pecorino Sardo 16

Tomato, Provolone Piccante and Onions 16

Tomato, Mozzarella and Meatballs 17

Buffalo Mozzarella, Ricotta, Garlic, Oregano and Hot Peppers 16

Clams, Chilies and Parsley 17



Coffee

Americano / Decaf 3.50

Espresso / Decaf 3.50

Cappuccino / Decaf 4.50

Macchiato / Decaf 4

Espresso Corretto 6

espresso with a shot of Meletti Sambuca

Herbal Teas

Rooibos 3

Mint 3

Chamomile & Lavender 3

Caffeinated Tea

Green Tea 3

Ceylon & China Blend Black Tea 3

Desserts

Cannolo 8

Panna Cotta with Saba 8

Chocolate Sorbetto 8

Espresso Gelato 9