

# SASSI

## SPUNTINI

**WARM MARINATED OLIVES** CASTELVETRANO, GAETA, PICHOLINE, CERIGNOLA; CITRUS & HERBS 6 GF, V  
**NOCI MISTI** WARM PISTACHIOS, HAZELNUTS & ALMONDS, "PORCHETTA" SEASONING, OLIVE OIL 6 GF, V  
**GIARDINARA** HOUSE MADE PICKLED VEGETABLES, EXTRA VIRGIN OLIVE OIL; SPICY OR MILD 8 GF, V

## ANTIPASTI

**FORMAGGI E SALUME** HOUSE MADE GIARDINARA, OLIVES AND CIABATTA; CHOICE OF THREE 15, ALL SIX 25 RGF  
MAESTRO SPICY *CALABRESE* (CANADA) MOLINARI COPPA (USA), CREMENELLI *TARTUFI* (USA)  
GORGONZOLA *DOLCE* (IT), BERMUDA TRIANGLE AGED GOAT (USA), TALEGGIO (IT)  
**PROSCIUTTO DI PARMA** AGED 24 MONTHS, MARINATED GRAPES 15 GF  
**FIORE DI ZUCCA** SQUASH BLOSSOMS FILLED WITH HERBED RICOTTA, LIGHTLY FRIED, SALSA VERDE 12 GF  
**KNIFE AND FORK SALAD** LOCAL LETTUCES, RADISH, SHAVED CARROT, BERMUDA TRIANGLE AGED GOAT CHEESE,  
RED WINE VINAIGRETTE 12 GF RV  
**INSALATA CAPRESE** MOZZARELLA DI BUFALA, HEIRLOOM TOMATO, BASIL, OLIVE OIL, SEA SALT 22 GF  
**WOOD GRILLED OCTOPUS** CRISPY LENTILS, CANDIED CHILES, OLIVES, GRILLED LEMON 16 RGF  
**SICILIAN EGGPLANT CAKES** CURRANTS, PINE NUTS, TOMATO SAUCE, PECORINO 12  
**PORK AND VEAL MEATBALLS** WHITE WINE, LEMON, BAY LEAF, PECORINO 12  
**MANILA CLAMS** SASSI SAUSAGE, BORLOTTI BEANS, CHILES, MARJORAM, WHITE WINE 14 RGF  
**ROASTED BEETS** HORSERADISH MASCARPONE, CRISPY *SPECK*, CELERY SALAD, PISTACHIOS 14 GF

## PRIMI PIATTI

**ORECCHIETTE** HOUSE MADE "LITTLE EARS", SASSI SAUSAGE, CHILES, RAPINI, PECORINO 24  
**TONARELLI NERI** SQUID INK SPAGHETTI, FLORIDA GULF SHRIMP, OVEN DRIED CHERRY TOMATO, GARLIC, PRESERVED LEMON,  
SPICY *DIABOLO* BUTTER, ARUGULA 30  
**GARGANELLI** VEAL RAGU, PORCINI MUSHROOMS, TARRAGON, PARMIGIANO 25  
**SAFFRON PAPADELLE** SPICY PORK RAGU, PECORINO, MARJORAM 22  
**RICOTTA GNOCCHI** ENGLISH PEAS, FORAGED MUSHROOMS, SPECK, TOMATO, CREAM, PARMIGIANO 28  
**LINGUINE & MANILA CLAMS** BORLOTTI BEANS, SASSI SAUSAGE, WHITE WINE, CHILES 24

## SECONDI

**BRANZINO** MEDITERRANEAN BLACK BASS, ROASTED TOMATO BROTH, CANNELINI BEANS, SALSA VERDE 34 GF  
**WAGYU FLAT IRON STEAK** CHARRED SCALLION, HEIRLOOM CHERRY TOMATO, GORGONZOLA VINAIGRETTE\* 36 GF  
**IBERICO PORK PLUMA STEAK** PORK "FEATHER" STEAK, BABY FENNEL AND APPLE SALAD, SAGE AND ALMOND PESTO\* 35 GF  
**SNAPPER IN CARTOCCIO** LEMON-CAPER HERB BUTTER, LEEKS, FENNEL, OLIVES, LEMON; STEAMED IN PARCHMENT 32 GF  
**WOOD GRILLED VEAL CHOP** SWEET & SPICY PORCINI MUSHROOM RUB, PORCINI MUSHROOM RAGU\* 40 GF

## CONTORNI

**BRUSSELS SPROUTS** HOUSE MADE *NDUJA*, GARLIC, ROSEMARY 8 GF  
**CRISPY FINGERLING POTATOES** PRESERVED LEMON, ARUGULA, SEA SALT 6 RGF  
**ROASTED CAULIFLOWER** CHILE, CAPERS, *BAGNA CAUDA* 8 GF

**SERVICE CHARGE:** 20 PERCENT FOR PARTIES OF 6 OR MORE AND FOR PREFERRED DINING CARD

**PREFERRED DINING CARD:** MAXIMUM 4 CARDS PER TABLE. MAY BE APPLIED TO *PRIMI* OR *SECONDI*. 20 PERCENT SERVICE CHARGE APPLIED TO TOTAL OF ALL CHARGES BEFORE DISCOUNT.

**GF GLUTEN FREE - RGF REQUEST GLUTEN FREE - V VEGAN RV REQUEST VEGAN**  
MANY ITEMS INCLUDING PASTA MAY BE PREPARED VEGETARIAN, VEGAN OR GLUTEN FREE, PLEASE ASK.

**PLEASE NOTE:** UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ITEMS MARKED (\*) MAY BE SERVED RAW OR UNDERCOOKED.