

SASSI

SPUNTINI

BRUSCHETTA ON GRILLED CIABATTA

5 PER PIECE, THREE FOR 12

- **PROSCIUTTO**, ARUGULA, PARMIGIANO

- **ROASTED PEPPERS** RICOTTA, GARLIC, OREGANO, ANCHOVY

- **GORGONZOLA WITH CHILIES** DATES, PANCETTA, ALMONDS

OLIVES CITRUS ZEST & HERBS, SERVED WARM 5 GF

Noci Misti HAZELNUTS, WALNUTS, PISTACHIOS, ALMONDS 5 GF

SQUASH BLOSSOMS FRITTI; RICOTTA AND HERB FILLING 12

ANTIPASTI

FORMAGGI BERMUDA TRIANGLE, GORGONZOLA DOLCE, PARMIGIANO REGGIANO, TALEGGIO 15 RGF

SALUME CREMINELLI COPPA & FINOCCHIONA, TRUFFLED SALAMI, NDUJA 19 RGF

PROSCIUTTO DI PARMA AGED 600 DAYS, GRAPE SALAD 14 GF

ANTIPASTI MISTI SALUME, FORMAGGI, HOUSE MADE GIARDINARA, GRILLED CIABATTA 29 RGF

WOOD GRILLED OCTOPUS CRISPY LENTILS, CANDIED CHILES, OLIVES, GRILLED LEMON 16 RGF

ROASTED BABY BEETS HORSERADISH MASCARPONE, *BRESAOLA*, ARUGULA, FRESNO CHILE, LEMON, BREADCRUMBS 9 RGF

SICILIAN STYLE EGGPLANT CAKES CURRANTS, PINE NUTS, TOMATO SAUCE 12

MIXED BABY LETTUCES ROASTED PEPPERS, SPICY CHICKPEAS, GRAPE TOMATOES, GOAT CHEESE, MINT VINAIGRETTE 12 RGF

PORK AND VEAL MEATBALLS BRAISED IN WHITE WINE, LEMON, BAY LEAVES 12

VEAL SPIEDINO LEMON, ANCHOVY, *SALMORIGLIO* 14 GF

INSALATA CAPRESE *MOZZARELLA DI BUFALA*, HEIRLOOM TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL 22 GF

DUCK LIVER SPUMA FIG MARMALATA, HAZLENUTS, CRISP PROSCIUTTO, GRILLED CIABATTA 12 RGF

MANILLA CLAMS SASSI SAUSAGE, BORLOTTI BEANS, CHILE, GARLIC, OREGANO, WHITE WINE 14 RGF

PRIMI

ORECCHIETTE WITH SASSI SAUSAGE RAPINI, CHILES, PECORINO 24

RICOTTA GNOCCHI GUANCIALE, PEAS, PEA PUREE, PECORINO, BLACK PEPPER 19

LINGUINE WITH CLAMS SASSI SAUSAGE, BORLOTTI BEANS, CHILE, GARLIC, OREGANO, WHITE WINE 22

PAPARDELLE WITH SPICY PORK RAGU PECORINO, MARJORAM 24

WILD MUSHROOM RAVIOLI TALEGGIO, VELVET PIOPINNI, BLACK TRUFFLE BUTTER 22

TONARELLI NERI WITH SEA SCALLOPS SQUID INK PASTA, SEA URCHIN BUTTER, GARLIC, CHILIES, PRESERVED LEMON, CHIVES 30

SECONDI

WAGYU FLAT IRON STEAK * FOIE GRAS TRUFFLE BUTTER, SHALLOT *MARMALATA*, GRILLED TREVISO 36 GF

BRANZINO MEDITERRANEAN SEA BASS, GRILLED LOCAL LETTUCE, EGGPLANT CAPONATA 34 GF

BONELESS VEAL BISTECCA * PORCHETTA RUB, FAVA BEAN & RADISH SALAD, FENNEL POLLEN 40 GF

RED SNAPPER AL CARTOCCIO FENNEL, LEEKS, GREEN BEANS, ORANGE, OLIVES, CALABRIAN CHILE BUTTER 32 GF

ROTISSERIE ROASTED HALF CHICKEN SALSA VERDE, CHICKPEAS, TOMATOES, CUCUMBER, OLIVES, MINT, ARUGULA 28 RGF

LAMB DUE SAPORE * LAMB RIB CHOPS, LAMB SAUSAGE, FARRO SALAD, TART CHERRY MOSTARDA 34 RGF

OSSO BUCCO RED WINE BRAISE, PORCINI, CREAMY POLENTA, PEPPERCRESS *GREMOLATA* 36 GF

CONTORNI

FINGERLING POTATOES SEA SALT, ARUGULA, PRESERVED LEMON 6 RGF

ROASTED CAULIFLOWER CHILE, CAPERS, GARLIC, ANCHOVY, OREGANO GF 8 GF

BRUSSELS SPROUTS BROWN BUTTER, PROSCIUTTO BREADCRUMBS, SAGE 8 RGF

ASPARAGUS HARD BOILED EGG, GARLIC AND HERB DRESSING, PECORINO 9 GF

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

PREFERRED DINING CARD: ACCEPTED SUNDAY TO THURSDAY ONLY FEBRUARY - APRIL. ACCEPTED ON WEEKENDS AGAIN BEGINNING IN MAY.

MAXIMUM 4 CARDS PER TABLE. MAY BE APPLIED TO *PRIMI* OR *SECONDI*. 20 PERCENT SERVICE CHARGE WILL BE APPLIED TO PRE-DISCOUNTED TOTAL.

GF GLUTEN FREE - RGF REQUEST GLUTEN FREE - V 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.