

# SASSI

## SPUNTINI

**BRUSCHETTA ON GRILLED CIABATTA**

5 PER PIECE, THREE FOR 12

- **PROSCIUTTO**, ARUGULA, PARMIGIANO
- **ROASTED PEPPERS** RICOTTA, GARLIC, OREGANO, ANCHOVY
- **TOMATO MOZZARELLA DI BUFALA**, BASIL

**WARM OLIVES** CITRUS ZEST & HERBS, 5 GF

**SQUASH BLOSSOMS FRITTI**; RICOTTA AND HERB FILLING 12

**FRITO MISTO** SHRIMP, ZUCCHINI, GREEN BEANS, LEMON, SPICY GIARDINARA AIOLI 15

## ANTIPASTI

**PROSCIUTTO DI PARMA** AGED 20 MONTHS; SUMMER MELON, PISTACHIO FLATBREAD 15

**FORMAGGI E SALUME** HOUSE MADE GIARDINARA, OLIVES AND CIABATTA; CHOICE OF THREE 14, ALL FIVE 19

- *BERMUDA TRIANGLE* GOAT CHEESE, PARMIGIANO, GORGONZOLA DOLCE, CREMENELLI *FINOCCHIONA*, CREMENELLI *COPPA*

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

**CUCUMBER SALAD** HORSERADISH MASCARPONE, BREASOLA, MINT, FRESNO CHILE, LEMON, TOMATO, BREADCRUMBS 12 RGF

**MOZZARELLA DI BUFALA** IMPORTED FROM CAMPANIA, CHOICE OF:

- *INSALATA CAPRESE* HEIRLOOM TOMATO, BASIL, OLIVE OIL 22 GF
- FRESH FIGS, PROSCIUTTO, *SABA* 24 GF
- PEACH CONSERVA, CANDIED CALABRIAN CHILIES, BASIL 20 GF

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

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

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

## PRIMI

**ORECCHIETTE WITH SASSI SAUSAGE** RAPINI, CHILES, PECORINO 24

**RICOTTA GNOCCHI** HEIRLOOM TOMATO, GARLIC, CHILE, CAPERS, OLIVES, ANCHOVY 20

**PAPARDELLE WITH SPICY PORK RAGU** PECORINO, MARJORAM 24

**SWEET CORN RAVIOLI** *GUANCIALE*, BUTTER, CHIVES 22

**SPAGHETTI AL LIMONE** THIN SLICES OF LEMON, BUTTER, OLIVE OIL 18 .

**SPAGHETTI ALLA CARBONARA** *GUANCIALE*, EGGS, PECORINO, BLACK PEPPER 20

**SPAGHETTI CACIO E PEPE** PECORINO, BLACK PEPPER 18

**SPAGHETTI AL POMODORO** TOMATO, BASIL, OLIVE OIL 18 V

## SECONDI

**SASSI SAUSAGE** ROASTED PEPPERS, RED ONIONS, RAPINI, CREAMY POLENTA 20

**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

**CHICKEN THIGHS** GARLIC - PARMIGIANO CRUST, LEMON, SICILIAN OREGANO, CRIMINI MUSHROOMS, FINGERLING POTATOES 24

**VEAL SHARON** MUSHROOMS, ARTICHOKES, FINGERLING POTATOES, WHITE WINE, LEMON, CAPERS 35

## CONTORNI

**FINGERLING POTATOES** SEA SALT, ARUGULA, PRESERVED LEMON 6 RGF

**CREAMY POLENTA** BUTTER, PARMIGIANO 8 GF

**RAPINI** GARLIC, SHALLOT, GOLDEN RAISINS, PINT NUTS, BALSAMIC VINEGAR 7 V, GF

**ASPARAGUS** SOFT BOILED EGG, GARLIC AND HERB DRESSING 9 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**

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.