

C I C C A L L A

A N T I P A S T I

CARCIOFO RIPIENO 19
Whole stuffed artichoke,
seasoned breadcrumbs,
Parmigiano Reggiano DOP

SCAMPI IN PADELLA 20
Pan-roasted prawns, cannellini
beans, peperone crusco

POLPETTE DI MELANZANE 18
Eggplant “polpette”,
San Marzano tomatoes DOP,
basil, shaved smoked scamorza

Antipasto Misto Della Casa
A tablescape of assorted salumi, cheeses,
and traditional southern Italian antipasti
for the table 24pp
2 person minimum
full table participation required

BURRATA ALLA VIGNAROLA 19
Local Pugliese-style burrata,
spring vegetable medley,
“vignarola” puree

INSALATA INVERNALE 18
Trevisano radicchio salad,
Gorgonzola dolce DOP,
honey-crisp apples, candied
walnut vinaigrette

MELANZANE ALLA PARMIGIANA 20
Roasted organic eggplant, San
Marzano tomatoes DOP, basil,
buffalo mozzarella, Parmigiano

POLPO ALLE BRACE 20
Grilled octopus, frisée lettuce,
chickpeas, lemon-caper salsa
verde

P R I M I

GNOCCHI ALLA SORRENTINA 27
Potato gnocchi, San Marzano toma-
toes DOP, Parmigiano Reggiano DOP,
fior di latte mozzarella

CAVATELLI ASPARAGI E GAMBERI 27
Cavatelli, local asparagus, Gulf Coast
shrimp, garlic, white wine, parsley,
San Marzano tomato

RAVIOLI ALLA PRIMAVERA 27
Spinach and ricotta filled ravioli,
charred ramps, butter, Parmigiano
Reggiano DOP

RIGATONI ALL'AMATRICIANA 26
Mezze Maniche, San Marzano
tomatoes DOP, Guanciale,
Parmigiano Reggiano DOP

SPAGHETTI CON SEPIE E PISELLI 28
Spaghetti di Gragnano IGP,
baby seppie, spring peas, grated botarga

TAGLIATELLE ALLA CACCIATORE 28
Thin “ribbon-shaped” pasta,
Rabbit ragu, wild mushrooms,
Parmigiano Reggiano DOP

S E C O N D I

AGNELLO IN PADELLA 47
Roasted lamb rack, Sicilian
eggplant caponata, mint,
pine nuts, “mosto cotto”

ORATA IN ACQUA PAZZA 55
Whole-roasted Mediterranean
Dorade, cherry tomatoes, garlic,
olives, capers, white wine, parsley

BISTECCA ALLA FIORENTINA 125
Char-grilled beef ribeye for
two, grilled asparagus, bagna
cauda, Parmigiano Reggiano
DOP

BRACIOLE BARESE 45
Veal sirloin stuffed with bread-
crumbs and herbs slow-cooked in
San Marzano tomato ragú,
Parmigiano Reggiano DOP

POLLO ALLO SCARPARELLO 35
Roasted half chicken, pork sausage,
hot and sweet peppers, rosemary

C O N T O R N I

ASPARAGI 12
Charred asparagus in “bagna cauda”

PATTATE AL FORNO 12
Roasted rosemary potatoes

SPINACI IN PADELLA 12
Sauteed baby spinach, garlic

PIPI E PATATE 12
Potatoes and fried sweet peppers

FAGIOLI ALL'UCELLETTA 12
Cannellini beans, rosemary

FRIGGITELLI 12
Fried sweet peppers, cherry tomato

APRILE 2024

Dinner

