



## ANTIPASTI

**OLIVES ALL' ASCOLANA** | pork stuffed fried olives 16

**BURRATA** | butternut squash, pomegranate, brown butter hazelnuts, maple dijon dressing, sage 26

**POLPETTE EMILIA** | pork meatballs, tomato sugo, parmigiano, ricotta, grilled semolina 24

**CAVOLOFIORE** | whole roasted cauliflower, whipped ricotta and creme fraiche, currants, walnut parsley gremolata 22

**POLPO** | pan seared octopus, boiled potatoes, lemon, garlic, parsley 24

**FRITTO MISTO** | fried shrimp, scallops, clams and calamari, lemon, parsley, sea salt 28

**HOUSE CHOPPED** | romaine, radicchio, endive, cucumber, vinegar peppers, red onion, chickpeas, parmigiano reggiano, red wine vinaigrette 22

**LA MELA** | honeycrisp apple, shaved fennel, toasted pecans, pecorino romano, honey champagne vinaigrette 18

**IL VERDI** | variety of local greens, sultanas, pine nuts, pecorino romano, semolina croutons, lemon-parmigiano dressing 18

**CLASSIC CAESAR** | little gem lettuce, semolina croutons, classic Caesar dressing 22

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## SALUMI E FORMAGGI

24 month prosciutto di parma, prosciutto cotto, salami toscano, mortadella, salami calabrese, salami tartufo, pecorino with truffle, lavender fennel goat cheese, humbolt fog, parmigiano reggiano, burratina, housemate ricotta, sicilian olives, fruit jam piccolo 42 | grande 58

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## LA BIBITE | 3.5

Lime Frizzante | Sparkling Lavender Lemonade | Bottled Coca-Cola | Iced Tea

## PRIMI

- TAGLIOLINI AL FORNO** | baked tagliolini, parmigiano reggiano, bechamel, prosciutto cotto 32
- RAVIOLI SORRENTINO** | oven baked house ravioli, buffalo mozzarella, pomodoro, basil 30
- SPAGHETTI CACIO E PEPE** | pecorino romano, cracked black pepper 32
- RIGATONI BOLOGNESE** | beef and veal ragu, parmigiano reggiano 32
- ORECCHIETTE** | spicy vodka 32
- GEMELLI** | broccoli rabe, cannellini beans, sweet fennel sausage, pecorino 34

## SECONDI

- POLLO ALLA MILANESE** | fried scallopini of chicken, il verdi salad 34
- SALTIMBOCCA ALLA ROMANA** | veal scallopini, prosciutto di parma, sage, mashed potatoes 34
- COTOLETTA ALLA PARMIGIANO** | veal chop, buffalo mozzarella 62
- BRACIOLA DI MAIALE** | double cut pork chop, cipollini onions, sauteed broccoli rabe  
please allow 45 minutes 64

## CONTORNI

- FAGIOLINI** | string beans, garlic and olive oil 7
- CANELLINI ALLA TOSCANO** | braised white beans, extra virgin olive oil, sea salt, sage 9
- LA PATATINE** | housemade potato chips, hot cherry peppers 8
- RAPINI** | broccoli rabe, garlic, peperoncino, parmigiano reggiano 16
- LENTICCHIE** | braised lentils 8
- PUREE DI PATATE** | mashed potatoes 6
- CARCIOFI** | oregonata breadcrumbs, mint 14

*Trjelicca's*