



ANTIPASTI

- OLIVES ALL' ASCOLANA** | crispy fried olives stuffed with pork, parmigiano reggiano and rosemary 16
- OSTRICHE** | baked oysters, prosciutto di parma, 'nduja, shallot herb butter, breadcrumbs 24
- CAVOLOFIORE** | whole roasted cauliflower, whipped ricotta and creme fraiche, currants, walnut parsley gremolata 26
- POLPETTE EMILIA** | pork meatballs, tomato sugo, ricotta, benchamark garlic toast 26
- POLPO** | pan-seared octopus, crispy guanciale, alubia beans, sweet vinegar peppers, aged balsamic 24
- TAGLIOLINI AL FORNO** | baked tagliolini, parmigiano reggiano, bechamel, prosciutto cotto 34
- FRITTO MISTO** | fried shrimp, scallops, clams, calamari, lemon, parsley, sea salt 30

INSALATA

- HOUSE CHOPPED** | romaine, radicchio, endive, cucumber, vinegar peppers, red onion, chickpeas, parmigiano reggiano, red wine vinaigrette 24
- BARBABIETOLE** | baby red and golden beets, blood orange, raspberry, whipped goat cheese, preserved lemon, pistachio, marcona almonds, blood orange-thyme dressing 22
- CAESAR** | little gem lettuce, semolina croutons, classic caesar dressing 22
- IL VERDI** | winter greens, toasted pine nuts, pecorino, golden raisin, semolina croutons meyer lemon citronette 22

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, buffalo mozzarella, housemade ricotta, sicilian olives, fig jam
piccolo 48 | grande 64



PRIMI

RAVIOLI SORRENTINO | baked ravioli, homemade ricotta, buffalo mozzarella, pomodoro 34

ANOLINI | housemade ricotta, honeynut squash, brown butter lemon cream, sage pangrattato, black truffle 42

MAFALDINE CACIO E PEPE | ribbon pasta, pecorino romano, cracked black pepper 32

ORECCHIETTE | spicy blush sauce, hot cherry peppers, parmigiano 34

SECONDI

POLLO ALLA MILANESE | fried scallopini of chicken, il verdi salad 38

SALTIMBOCCA ALLA ROMANA | veal scallopini, prosciutto di parma, sage, mashed potatoes 42

COTOLETTA ALLA PARMIGIANO | breaded bone-in veal chop, pomodoro, buffalo mozzarella 74

BRACIOLA DI MAIALE | double cut pork chop, cipollini onions, roasted potatoes, sautéed onions, hot cherry peppers please allow 45 minutes 74

CONTORNI

LA PATATINE | housemade potato chips, hot cherry peppers 14

ALUBIA BEANS | alubia beans, parmigiano broth, leeks, lemon zest 16

CARCIOFI | baby artichoke hearts, oreganata breadcrumbs, mint 16

FAGIOLINI | string beans, garlic and olive oil 10

EST. 1996

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