



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
- CAVALO E MELA** | tuscan kale, evercrisp apple, toasted breadcrumbs, syrup soaked sultanas, marcona almonds, parmigiano, apple cider vinaigrette 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

- LONG HOT PEPPERS** | sweet and long hot peppers, homemade ricotta, oreganata breadcrumbs 16
- ALUBIA BEANS** | alubia beans, parmigiano broth, leeks, lemon zest 16
- LA PATATINE** | housemade potato chips, hot cherry peppers 14
- FAGIOLINI** | string beans, garlic and olive oil 10

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