



## 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
- LONG HOT PEPPERS** | sweet and long hot peppers, homemade ricotta, oreganata breadcrumbs 16
- 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
- LA MELA** | tuscan kale, evercrisp apple, cider soaked raisins, toasted breadcrumbs, lemon-parmigiano dressing 22
- BARBABIETOLE** | baby red and golden beets, cara cara orange, whipped lavender goat cheese, marcona almonds and pistachio, raspberry, winter citrus dressing 22
- IL VERDI** | winter greens, toasted pine nuts, pecorino, golden raisin, semolina croutons, meyer lemon citronette 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, buffalo mozzarella, housemade ricotta, sicilian olives, fig jam  
piccolo 48 | grande 64

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## PRIMI

- RAVIOLI SORRENTINO** | baked ravioli, homemade ricotta, buffalo mozzarella, pomodoro 34
- MAFALDINE CACIO E PEPE** | pecorino romano, cracked black pepper 34
- CAVATELLI** | broccoli rabe, alubia beans, sweet fennel sausage, parmigiano 34
- TAGLIOLINI AL FORNO** | baked tagliolini, parmigiano reggiano, bechamel, prosciutto cotto 34

## SECONDI

- VITELLO ALLA MILANESE** | fried scallopini of veal, il verdi salad 42
- POLLO RIPIENO** | roast chicken stuffed with spinach, two river mushrooms, mozzarella, sundried tomato, pan gravy 38
- COTOLETTA ALLA PARMIGIANO** | breaded bone-in veal chop, pomodoro, buffalo mozzarella 76
- BRACIOLA DI MAIALE** | double cut pork chop, cipollini onions, roasted potatoes, hot cherry peppers | *please allow 45 minutes* 74

## CONTORNI

- MUSHROOM RISOTTO** | two river mushrooms, parmigiano, mushroom brodo 18
- CANNELLINI** | braised white beans, parmigiano broth, leeks, lemon zest 16
- LA PATATINE** | housemade potato chips, hot cherry peppers 16
- PATATE ARROSTO** | roasted potato, sauteed onion, hot cherry peppers 12
- FAGIOLINI** | string beans, garlic and olive oil 10

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