



MORINI

BATTILARDO

CHOICE OF 1 • 12 | CHOICE OF 2 • 21 | CHOICE OF 3 • 33

SALUMI

Prosciutto di Parma
Mortadella con Pistacchio*
Piccante
Finocchiona

FORMAGGI

Blue di Capra goat, blue
Parmigiano Reggiano cow, hard
Roccolo Valtaleggio cow, semi-hard
Quartirolo cow, semi-soft
Squacquerone, cow, soft

ALTRO

Gelato di Parmigiano
crema, nutmeg
Trota Affumicata
smoked trout, crème fraîche, castelvetro olive, chive
Fegatini
chicken and duck liver mousse, vin santo wine

OYSTERS * * HALF DOZEN 21 | DOZEN 39

choice of east and west coast
served with calabrian chili cocktail sauce & barolo mignonette

PASTA

FATTA IN CASA

SPAGHETTI 22

pomodoro, basil, parmigiano
add meatballs* +10 • add burrata +9

TORTELLI 32

lobster, mascarpone, tarragon

TORCIA NERA 28

squid ink pasta, seppia & shrimp ragù

GARGANELLI 26

prosciutto, mushrooms, truffle crema

CAPPELLETTI 27

truffled ricotta ravioli, prosciutto

GRAMIGNA 27

macaroni, sweet pork sausage, tomato, cream

TAGLIATELLE 27

bolognese, parmigiano

FUSILLI 28

neopolitan pork shoulder ragù, robiolina

PAPPARDELLE 29

braised short rib, fava beans, pecorino

low gluten pasta available on request

ANTIPASTI

INSALATA MISTA* 17

mixed lettuces, endive, market vegetables, candied walnut
shallot red wine vinaigrette, robiolina crostini

INSALATA ROMANA 18

romaine lettuce, anchovy vinaigrette, parmigiano, garlic breadcrumbs

BARBABIETOLE* 18

roasted beets, pistachio brittle, gorgonzola crema

CARCIOFI 16

crispy artichokes, calabrian chili aioli

BURRATA 21

butternut squash, apples, cranberries

POLIPO 23

charred octopus, roasted pepper purée, wild red rice, olives, fennel

TORTELLINI IN BRODO* 18

pork shoulder ravioli, parmigiano bone broth

CALAMARI FRITTI 21

pomodoro, calabrian chili

POLPETTINE* 19

prosciutto & mortadella meatballs, pomodoro, parmigiano

*This item contains nuts

***Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition

PIETANZE



BRANZINO 37

mediterranean sea bass, artichoke caponata

SALMONE** 36

cannellini beans, roasted tomatoes, pickled swiss chard, crispy leeks

POLLETTO 34

brick oven roasted chicken, bunching onion, carrots, asparagus, sugo

PORCHETTA 32

charred broccoli rabe, salsa verde, rosemary sugo

ANATRA** 35

long island duck breast, celery root purée, swiss chard, dates

PETRONIANA 38

crispy veal cutlet, prosciutto cotto, spinach, parmigiano, truffle crema

TAGLIATA** 54

16 oz strip steak, cipollini marmellata, potato gratin

COSTATA PER DUE** 147

40 oz, 40 day dry-aged tomahawk, bordelaise
horseradish crema, truffle butter, choice of potatoes or spinach

CONTORNI 13

SPINACI sautéed spinach, chili

PATATE roasted fingerling potatoes, parmigiano

ASPARAGI parmigiano, bread crumbs

BROCCOLI DI RAPE E SALSICCIA cherry peppers, garlic, sausage

