

Lazio

– INIZIARE –

FOCACCIA 8

aged balsamic, olive oil

FOCACCIA AL FORMAGGIO 22

tallegio, mozzarella, pecorino, vodka sauce

RICOTTA E MIELE PICCANTE 8

buffalo ricotta, calabrian chili honey

BURRATA 8

agrumato, chili oil, basil

add trout roe +10

– VERDURE E ANTIPASTI –

appetizers to share

INSALATA 16

gem wedge, creamy Italian vinaigrette, gorgonzola, giardiniera, crispy pancetta, focaccia crumb

ZUCCA 16

tempura pumpkin, sour apple, gorgonzola fonduta, apple butter, chicken skin and pine nut crunch, brown butter honey

PATATA 17

provolone potato puree, charred leek cream, potato skins, potato confit, prosciutto

TIGELLE 21

buttered crab, leeks, lemon pepper zabaglione

POLPO 18

grilled octopus, pork belly, potatoes, salsa verde, vongole cream

ARANCINO MILANESE 18

braised oxtail, smoked carrot purée, parmesan

WAGYU CARPACCIO 23

black truffle, pickled shimeji, fennel, pecorino, gnocco fritto

MOZZARELLA FRITTA 21

mozzarella sticks, braised duck filling, barolo balsamic jam, 'nduja marinara

– PRIMI –

housemade pastas you can't pass up

DOPPIO RAVIOLI 22

truffled mushroom filling, quattro formaggio, confit egg yolk, porcini brodo

AGNOLOTTI 19

fennel sausage ricotta filling, tomato butter, chili

ZUCCA ALLA NORCINA 19

sage sausage, acorn squash besciamella, honied cipollini, fontina, amaretti cookie crumble

LASAGNA 22

porcini veal ragu, provolone, besciamella

SERPENTE* 28

shrimp scampi filling, buttered rock shrimp, fennel cream, smoked trout roe

MAFALDINE ALLA VODKA 28

'nduja, broken meatball, calabrian chili, basil, local honey

– SECONDI –

shareable seconds to fill the table

ANATRA ARROSTO 49

half roasted duck, risotto al salto, blood orange agrodolce, roasted turnip and fennel

CHICKEN PARMESAN 42

mozzarella tomato chicken sausage, pomodoro, chicory caesar, focaccia croutons

MAIALE AL LATTE 48

milk-braised pork shoulder, mascarpone polenta, apple, balsamic

BISTECCA* 79

16oz morgan ranch ribeye steak, tuscan fries, balsamic demi