



TASTING MENUS 3

The Classic

\$34.00

Yellowtail Crudo, Pomodorini e Basilico, Vongole, Pomodoro, Tiramisu al cucchiaino**

Cheese & Truffle

\$37.00

Yellowtail Crudo, Tagliatelle in truffle sauce, Pomodoro, Cacio e Pepe, Tiramisu al cucchiaino**

The Regional

\$34.00

Battuta di carne, Ragú*, Tortellini**, Amatriciana, Tiramisu al cucchiaino**

ANTIPASTI 3

Yellowtail Crudo

\$17.00

Japanese Yellowtail with red Fresno chili pepper and micro-arugula dressed with olive oil, lemon, blood orange

Insalata di Crescione

\$14.00

Watercress salad with hearts of palm, roasted almonds, balsamic dressing

Battuta di Carne

\$15.00

Handcut 100% grass-fed wagyu beef tartare with olive oil, lemon, 24-month aged Parmigiano-Reggiano

LA PASTA DI BOLOGNA 4

Ragú*

\$18.00

Original "Bolognese" recipe with beef, pork and without cheese, milk or cream. This is the exact recipe from "Antica Trattoria della Gigina" that pre-dates the 1950's and was graciously shared with us in 2015

Crema di Parmigiano**

\$19.00

Handmade meat tortellini (contains pork) in a cream of Parmigiano-Reggiano cheese, inspired by "Antica Osteria del Mirasole"

Brodo**

\$18.00

Handmade meat tortellini (contains pork) in a delicate vegetable, chicken, beef broth

Lasagna*

\$18.00

Traditional lasagna from Bologna made with seven layers of green pasta with a sauce of beef, pork, cheese, bechamel

LA PASTA DI ROMA 4

Amatriciana

\$18.00

Handmade tonnarelli in a sauce with exclusively imported tomatoes from Basilicata, Pecorino Romano DOP, imported Italian guanciale (pork), red chili pepper

Cacio e Pepe	\$18.00
Handmade tonnarelli with Pecorino Romano DOP & our blend of imported black pepper – in collaboration with Danilo from "Trattoria da Danilo"	
Carbonara	\$18.00
Handmade tonnarelli with egg, imported Italian guanciale (pork), 24-month aged Parmigiano-Reggiano, Pecorino Romano DOP & our blend of imported black pepper	
Tagliatelle ai Carciofi	\$17.00
Handmade tagliatelle, simply with artichoke and extra virgin olive oil & 24-month aged Parmigiano-Reggiano	

PASTA CLASSICA 6

Pomodoro	AVAILABLE OPTIONS
Handmade tonnarelli in our signature pomodoro sauce made with exclusively imported tomatoes from Basilicata & 24-month aged Parmigiano-Reggiano. Our gluten-free pasta is cooked in the same water as our regular pasta	\$17.00
	Add Gluten-Free:
	\$2.00
Pomodorini e Basilico	AVAILABLE OPTIONS
Handmade tagliolini with yellow tomatoes, basil, organic Sicilian olive oil & a touch of garlic. Our gluten-free pasta is cooked in the same water as our regular pasta	\$17.00
	Add Gluten-Free:
	\$2.00
Arrabbiata	AVAILABLE OPTIONS
Handmade tonnarelli in a sauce made with exclusively imported tomatoes from Basilicata, red chili pepper garlic & parsley. Our gluten-free pasta is cooked in the same water as our regular pasta	\$17.00
	Add Gluten-Free:
	\$2.00
Vongole	\$18.00
Handmade tonnarelli in a white wine clam sauce, prepared following the "Massimini" family recipe (has red chili pepper)	
Ravioli di Ricotta	\$17.00
Handmade ricotta cheese ravioli in our signature pomodoro sauce	
Ravioli di Carne*	\$17.00
Handmade meat ravioli (beef and pork) in simple pomodoro sauce	

ROASTED SIDE DISHES 3

Cavolfiori (Cauliflower)	\$8.00
garlic, olive oil & red chili pepper	
Broccolini	\$8.00
olive oil, salt & garlic	
Funghi (Mushrooms)	\$8.00
salt, pepper, garlic & rosemary	

DOLCE 1

Tiramisu' Al Cucchiaio

\$9.00

Our version of tiramisu' inspired by our favorite at Felice a Testaccio in Rome, contains hazelnut

WHITE WINE 8

Pinot Grigio - Bertani Velante	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Vermentino - Belguardo	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Sauvignon Blanc - Torre Rosazza	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Chardonnay - Tenute Lunelli	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00
Fiano - Planeta Cometa	\$69.00
Etna Bianco - Giovanni Rosso	\$77.00
Gavi di Gavi Black Label - La Scolca	\$84.00
Chardonnay - Cervaro della Sala, Antinori	\$95.00

RED WINE 8

Chianti Superiore - Castel Trebbio	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Barbera d'Alba - Pio Cesare	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Montepulciano d'Abruzzo - Yume, Caldora	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
Super Tuscan - Bolgheri, Tenuta Argentiera	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Barbaresco - Pertinace	\$75.00
Brunello di Montalcino - Col d'Orcia	\$86.00
Amarone - Sartori	\$96.00

BEER 3

Peroni - Lager	\$6.00
Angelo Poretti - Premium Lager	\$7.00
Angelo Poretti - Red	\$7.00

NON-ALCOHOLIC DRINKS 5

Mexican Coke	\$3.00
Mexican Sprite	\$3.00
Iced Tea	\$3.00
Diet Coke	\$3.00
Panna, Pellegrino	\$4.00