

~antipasti~

mushroom minestrone

chicken meatballs, mushroom mezzaluna, black truffle pecorino...9

crispy semolina polenta

marinated trumpet royale mushrooms, taleggio...8

beef carpaccio

garlic aioli, shaved parmesan, local radish...10

~l' insalate~

organic baby lettuce

toasted pignoli, golden raisins, geraci olio nuovo, balsamico...8

baby arugula caesar

white anchovy, garlic croutons, parmigiano reggiano...9

roasted beet and warm goat cheese

red grapefruit, crushed walnuts, chives...10

~le paste~

pappardelle

traditional ragu bolognese, shaved parmigiano reggiano...18/11

spaghetti carbonara

pancetta, black pepper, egg...12/8

bucatini with clams and sausage

turnip greens, pecorino romano...15/9

winter squash tortelli

brown butter, sage, toasted hazelnuts...17/10

orecchiette with chicken

boneless chicken thighs, rapini, calabrese peppers,
brown butter bread crumbs, ricotta salata...15/9

~i secondi~

grilled chicken breast 'al mattone'

root vegetable agrodolce, brussel sprouts, salsa verde...18

hand crafted potato gnocchi

veal meatballs, roasted tomato sauce, herbed ricotta...19

carbonade all'uso aostano

braised beef and onion stewed in red wine, fontina polenta,
roasted mushrooms...20

seafood risotto

rock shrimp, swordfish, calamari, arugula pesto...24

Consuming raw or undercooked foods may increase your risk of food borne illness