

ANTIPASTI

CESTO DI PANE E FOCACCIA 3

house-made focaccia & sourdough, pugliese olive oil, sicilian sea salt

OLIVE MARINATE 9

warm marinated olives

BRUSCHETTA 10

chef's selection

CARCIOFI FRITTI 15

fried artichoke hearts, citrus gremolata

INSALATE

INSALATA VERDE 14

mixed greens, barrel-aged white vinegar, shaved cucumber, shaved radish, red onion

INSALATA DI CAVOLO 14

shredded kale, radicchio & fennel, toasted pumpkin seeds, white wine vinaigrette

BARBABIETOLA 15

roasted beets, goats milk ricotta, almond & pistachio dressing

PANZANELLA 15

heirloom tomatoes, cucumber, fior di latte, focaccia, basil

CESARE 15

baby romaine, focaccia crumble, marinated anchovies, parmigiano, crispy prosciutto

BURRATA 24

marinated grilled zucchini, candied cherry tomatoes, basil

ADD

Pollo +10
Branzino +11
Manzo +12

ARANCINO 15

nduja and mozzarella stuffed fried riceball

POLPETTE 16

veal meatballs, preserved tomato, whipped ricotta

TAGLIERE MISTO 24

selection of cured meat & cheese, olives & preserves

FRITTO DI CALAMARI 18

scallions, chili & lemon aioli

CRUDI

VITELLO TONNATO 17

veal carpaccio, tuna emulsion, red onion, capers

TARTARA DI TONNO 20

yellowfin tuna, heirloom tomatoes, red onion, mint, capers

CHOICE OF:

TAGLIERE MISTO

selection of cured meat & cheese, olives & preserves

INSALATA

shredded kale, radicchio & fennel, toasted pumpkin seeds, white wine vinaigrette

CHOICE OF:

MARGHERITA

tomato, fior di latte, parmigiano, basil

PACCHERI BOLOGNESE

veal ragu, parmigiano

BRANZINO

braised rapini, bagna cauda, marinated olives, capers

CANNOLI

PRANZO VELOCE \$25

ORETTA

Pranzo

PIZZE

MARGHERITA 16

tomato, fior di latte, parmigiano, basil

CAPRICCIOSA 19

tomato, fior di latte, prosciutto cotto, mushrooms, artichoke, basil

SAPORE 19

fior di latte, nduja, whipped gorgonzola, rapini

CARDINALE 19

tomato, fior di latte, spicy salami, black olives

ZUCCHINE 19

fior di latte, goat cheese, shaved zucchini, cherry tomato, basil, chili

SALSICCIA 19

tomato, fior di latte, pork sausage, red onion, basil

LA PARMA 19

fior di latte, prosciutto, caramelized onion, arugula, parmigiano

PIEMONTE 21

fior di latte, fontina, mixed mushrooms, truffle cream, chives

BURRATA 24

tomato, burrata, basil

LA SNELLA +5

make any pizza gluten free

PASTE

BIGOLI AL POMODORO 18

tomato passata, stracciatella, basil

CAVATELLI ALLE CIME DI RAPA 20

pork sausage, rapini, parmigiano

PACCHERI BOLOGNESE 21

veal ragu, parmigiano

CONCHIGLIE E PISTACCHIO 25

baby shrimps, pistachio pesto, orange zest, basil

LINGUINE AL TARTUFO NERO 26

roasted mushrooms, truffle emulsion, shaved black truffle