

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 wine vinegar, shaved cucumber, shaved radish, red onion

BARBABIETOLA 15

roasted beets, goats milk ricotta, almond & pistachio dressing

CESARE 15

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

BURRATA 25

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 19

scallions, chili & lemon aioli

Colazione
dei Campioni

\$35

MIMOSA

+

ANYTHING FROM OUR MENU

+

BOMBOLONE

MAKE YOUR MIMOSA
BOTTOMLESS FOR \$45

ORETTA

Pranzo

PIZZE

MARGHERITA 16

tomato, fior di latte, parmigiano, basil

PORCHETTA 19

fior di latte, fontina cheese, shaved Italian spiced pork belly, Yukon gold potatoes, rosemary

CARDINALE 19

tomato, fior di latte, spicy salami, black olives

TRAPANESE 19

bufala mozzarella, almond & tomato pesto, fried eggplant, basil

LA PARMA 19

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

SALSICCIA 19

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

PIEMONTE 21

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

BURRATA 25

tomato, burrata, basil

LA SNELLA +5

make any pizza gluten free

PASTE

CAVATELLI ALLE CIME DI RAPA 20

pork sausage, rapini, parmigiano

PACCHERI BOLOGNESE 22

veal ragu, parmigiano

CONCHIGLIE E PISTACCHIO 25

baby shrimps, pistachio pesto, orange zest, basil

LINGUINE AL TARTUFO NERO 28

roasted mushrooms, truffle emulsion, shaved black truffle