

# *Antica Pesa*

THEN & NOW

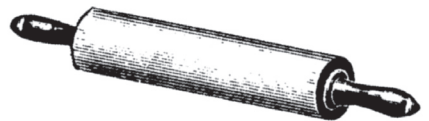
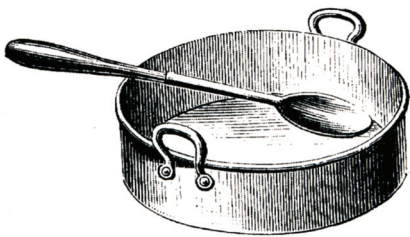
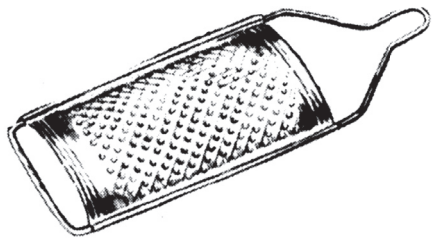
*I*n Via Garibaldi in the 17th century, there was a Vatican customs post that collected taxes on grain; the antique customs officer decided to initiate a sort of eatery that offered bread and wine to the many peasants who came to the tollhouse. That explains the strange name “Antica Pesa” [The Old Scales] coined in the late 19th century when the original customs function was replaced by a real restaurant.

Since those times, four generations of the same family have run the restaurant, and today the Antica Pesa is a consolidated reality in the Italian restaurant scene. Our dishes have been created following two fundamental guidelines: reworking traditional recipes from Roman cuisine and working with local products that are usually organic; everything is seasonal, with a nod to modern trends. In the Williamsburg restaurant, we are planning to do the same thing, with the help of a few statewide producers.

Forging a link between Rome and New York may seem difficult, still more to find points in common between the two neighbourhoods, Trastevere and Williamsburg, in two entirely different cities. In fact, it isn't so hard, starting with the topographical connection: on the other side of a river, with the heart of the city facing it, so close you can touch it, but with running water in between acting like a border.

But it is exactly because of this geographical suburban connotation that Trastevere and Williamsburg were destined to be less upper class. They both went through dark and difficult days that forged their characters, over time accumulating a highly individual charm. The artistic and cultural movements, more receptive and sensitive to the potential hidden in the urban spaces, are the first to appreciate the qualities of the two neighbourhoods. However, this happened over two different time periods: Trastevere started in the Fifties, becoming a focal point for the artists of the times, and evolving into a popular ghetto and a symbol of Roman-ness.

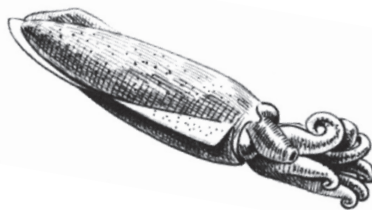
Williamsburg, and all Brooklyn, started their “Renaissance” not long ago, and we don't know where they'll get to. They offer themselves nowadays as the alternative, as a change, or to put it better, the “non” Manhattan, better known as the Other New York. This is why it has been easy to identify the spirit of the neighbourhood in them, aware of their past, appreciative of their present and desirous of living on in the future. Involving local artisans in the creation of projects is proof of this desire to integrate, the first step being...crossing the river!



# PER INIZIARE

## GITA FUORIORTA

A TRIP THROUGH THE ROMAN COUNTRYSIDE



14

## CARPACCIO DI VERDURE

SEASONAL MARINATED VEGETABLES WITH HUMMUS AND PIADINA

12

## INSALATA DI RADICCHIO

RADICCHIO SALAD WITH PARMIGIANO, PEARS, WALNUTS AND AGED BALSAMIC

9

## CALAMARO ARROSTITO

STUFFED GRILLED SQUID WITH CHICKPEA ROSTI, BABY SPINACH AND HORSERADISH YOGURT

15

## ZUPPA DI ZUCCA RANA PESCATRICE

CREAMY BUTTERNUT SQUASH POLENTA WITH MONKFISH AND HAZELNUT PESTO

15

## CRUDO E BUFALA CROCCANTE

PROSCIUTTO DI PARMA, FRESH MOZZARELLA IN FILO CRUST

12

## POLLO CROCCANTE

CRISPY CHICKEN WITH SMOKED MAYONNAISE, FENNEL AND ORANGE SALAD

13



# LA PASTA

ZUPPA DI BROCCOLI BROCCOLI AND CAULIFLOWER SOUP WITH GORGONZOLA CROQUETTES	13
SPAGHETTI CACIO E PEPE PECORINO, PARMIGIANO, BLACK PEPPER ( <i>vegaterian</i> )	14
SCHIAFFONI ALL'AMATRICIANA GUANCIALE, TOMATO, PECORINO	14
CHITARRA ALLA CARBONARA GUANCIALE, EGG, PARMIGIANO, BLACK PEPPER	14
GNOCCHI VERDI GRATINATI HOUSEMADE SPINACH GNOCCHI WITH OVEN-ROASTED TOMATOES AND PESTO	15
TORTELLINI DI MANZO HOUSEMADE TORTELLINI WITH BEEF AND PARMIGIANO IN ONION BROTH	17
FETTUCCINE ALLE VONGOLE LITTLE NECK CLAMS AND ZUCCHINI PUREE	17



# I SECONDI

SOTTOBOSCO AI FUNGHI CHEF'S SELECTION OF STEAMED, ROASTED AND FRIED MUSHROOMS	22
UOVO FRITTO 'EGG IN A JACKET' WITH SAUTEED SPINACH, LEEK AND POTATO PUREE WITH TRUFFLE OIL	19
BACCALA ' ALLA ROMANA SALT COD TWO WAYS WITH TOMATOES AND CARAMELIZED ONIONS AND CARROT ALMOND CREAM	21
PESCE IN CROSTA MARKET FISH IN SUNFLOWER AND PUMPKIN SEED CRUST WITH GRILLED VEGETABLES	23
MAIALINO SLOW-ROASTED PORK LOIN WITH CRISPY PANCETTA AND SAUTEED ENDIVE	24
SCOTTADITO DI AGNELLO GRILLED RACK OF LAMB, SPICY CHICKORY AND ONIONS IN AGRODOLCE	26
GUANCETTA BRAISED BEEF CHEEK WITH WHIPPED CARROT AND THYME PUREE	24





# E PER FINIRE

## ZUPPETTA DI AGRUMI

CITRUS SOUP WITH COCONUT MILK, HAZELNUT WAFER AND ORANGE SORBET

8

suggested with AMARETTO, LIMONCELLO, ETC ETC ETC

## TARTE TATIN DI MELA

APPLES POACHED IN CARAMEL, VANNILA BISCUIT, SOUR CREAM AND AMARETTO *(vegan)*

10

suggested with AMARETTO, LIMONCELLO, ETC ETC ETC

## PANNACOTTA ALLA LAVANDA

WINTER SPICED PANNACOTTA WITH CONCORD GRAPES AND SABA

9

suggested with AMARETTO, LIMONCELLO, ETC ETC ETC

## SIGARO AFFUMICATO

CHOCOLATE CIGAR WITH SMOKED COCOA AND HAZELNUT PRALINÈ

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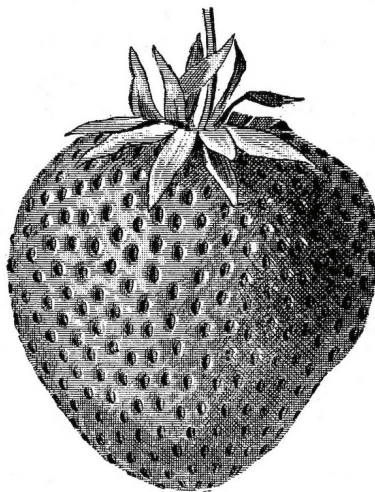
suggested with AMARETTO, LIMONCELLO, ETC ETC ETC

## LA CIOCCOLATA: CONSISTENZE E SAPORI

CHOCOLATE: CHEF'S SELECTION OF TASTES AND TEXTURES

10

suggested with AMARETTO, LIMONCELLO, ETC ETC ETC



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