

SFIZI



- 5 Melanzane crisp eggplant fritters
- 4 Olive marinated castelveltrano olives
- 5 Pepperoncini sicilian anchovies, mozzarella
- 5 Pane Fritto fried bread, cured pancetta
- 4 Fava raw fava beans, caccicavallo cheese
- 4 Ravanelli radishes, anchovy, and pepperoncino
- 4 Finocchio roasted fennel, sea salt and lemon
- 5 Carciofi "Agro Dolce" mint and pecorino
- 4 Sotto Aceti pickled seasonal green market vegetables

ANTIPASTI



- 12 Mista mixed greens, tomatoes, lemon vinaigrette
- 14 Mozzarella bufalo mozzarella, sliced figs, rosemary oil
- 12 Involtini alla Parmigiana eggplant rolls, mozzarella, sugo al basilico
- 14 Carpaccio yellow fin tuna, fennel, capers, lemon
- 15 Mare seafood salad, bibb lettuce, acqua di mare
- 13 Polipetti tomato braised octopus "alla murati"
- 13 Sarde crispy sardines, scamorza, zucchini in scapece
- 13 Frittata fritatta of mussels, clams and seppia
- 14 Campagnola bufalo ricott, peppers, salame picante e coppa
- 13 Piedini di Maiale warm pig's feet vinaigrette, controne beans
- 14 Quaglia grilled quail skewer, cicoria, vin cotta
- 13 Animelle pan-sauteed sweetbreads picatta

PRIMI DI MARE

- Maccheroni
hand-made pasta twists, red shrimp, pesto cetarese
22
- Stracci
wide ribbon pasta, baccala, tomato and ceci
19
- Ravioli
braised tuna and capers filled pasta, lemon, extra virgin olive oil
21
- Bucatini
anchovies di porto salvo, broccoli rabe, capers, and ricotta
18
- Malloreddous
sardinian saffron gnocchetti, crab, and sea urchin
24

PRIMI

- Fusilli
neapolitan pork shoulder ragu, cacciocavallo fonduta
19
- Rigatoni
tripe alla ragusana, sausage, and wild fennel
19
- Lasagna alla Palermitana
oven baked sicilian lasagna
21
- Tortelli di Amatrice
tomato, guanciale, cacio e pepe
20
- Spaghetti
pancetta, pecorino, egg and black pepper
19

SECONDI



CONTORNI

\$8

- BROCCOLETTI
- SPINACH AL LIMONE
- GRILLED ARTICHOKE
- PEPPERONATA
- PECORINO POTATOES
- GNOCCHI ALL ROMANA

PESCI

- 26 Pesce Spada con Salsa Cruda
grilled swordfish, tomatoes, mint, garlic, red onions, egg
- 25 Frittura di Paranza
crispy semolina dusted fish, salmoriglio crema
- 29 San Pietro con Caponata
oven baked john dory, eggplant caponata, salsa verde
- 27 Polipo e Seppia alla Piastra
seared octopus and seppia, lemon, oregano, red peppers and castelvetrano olives

CARNI

- 29 Porchetta all Romana
suckling duroc pig, braising, pork cracklings
- 28 Bistecca all Pizzaiola
grilled flat iron steak, tomato, baby eggplant, capers
- 21 Salsiccia di Maiale
house made pork sausage, fried mushrooms, rucola salad, anchovy vinaigrette
- 21 Polletto al Matone
roasted baby chicken, lemon, rosemary
- 28 Scottadita di Agnello
grilled lamb chops, escarole, and beans

OUR MENU IS RECOMMENDED AS A
\$59.00 FOUR COURSE PRIX FIXE

PER DUE

Costata di Manzo
grilled dry-aged ribeye
56

SPECIALE della SETTIMANNI

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|---|--|---|---|--|---|
| <p>LUNEDI
Coniglio
roasted rabbit
green olives</p> | <p>MARTEDI
Cuscus Trapanese
seafood stew
mussels, clams</p> | <p>MERCOLEDI
Capretto al Limone
lemon braised
vermont goat</p> | <p>GIOVEDI
Polpette
neopolitan meatballs
broccoli rabe</p> | <p>VENERDI
Involtini
sicilian swordfish
roulade</p> | <p>SABATO
Salsiccia di Trippa
tripe sausage
braised controne beans</p> |
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