

CONDIVIDERE

TRANSLATES TO SHARE

BOCCONI DI FONTINA 09

Fried fontina, polenta, 'Nduja, semi dried tomato emulsion

PEPERONI RIPIENI 12

Fennel sausage, herbed bread dust, stuffed cherry pepper, chilled Italian parsley coulis

CIOTOLA DI COZZE E VONGOLE 14

Wood-roasted clam and mussel, Cerignola olive, charred bread, rocket, Sicilian orange vinaigrette

'NDUJA SUPPLI' 10

One-year Acquerello rice, fresh mozzarella, 'Nduja, sage fonduta

ARROSTICCINI CHE FIGATA GF

Italian herb flank steak, semi-dried tomato, 'Nduja pepper emulsion, Sardinian fregola, grilled cabbuci bread

MIDOLLO CON FAVE E CAPPERI 13

Bone marrow, crostini, truffle, charred caper berry, fava bean, Rose cipollini marmalade, wild cherry

POLENTA BOARD 15

Polenta board, Sunday ragu, wild mushroom, rose cipollini marmalade

POLPETTE GRANCHIO E RICOTTA 17

Crab and ricotta cake, semolina, blackened remoulade, blood orange soda vinaigrette

GORGO PROFI GF 14

Fresh fig, prosciutto San Daniele, gorgonzola dolce, honeycomb, balsamela Acetaia San Giacomo

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POLPETTE AL VINO BIANCO 13

Veal, beef, pork, white wine-parmesan broth, herb, charred bread.

Available: San Marzano, polenta, house-made giardiniera, ricotta

CAPESANTE CON GUANCIALE E ARAGOSTA GF 18

Scallop, pork belly lobster polenta, watercress, Italian parsley

CAPRINO CON PISELLI DOLCI GF 11

Grilled snap pea, Calabrian chili, aired goat cheese, heirloom tomato confit, mint coulis, Parmigiano Reggiano

POLIPO CON GIARDINIERA GF 12

Marinated and grilled octopus, house-made giardiniera, Harissa Augusta, horseradish essence

CARCIOFI FRITTI STILE ROMANA GF 12

Jewish Roman-fried artichoke, blackened citrus, herbed mascarpone, Sicilian sea salt

SALUMI CHE FIGATA GF 14

Chef's selection of locally produced charcuterie, rotating accouchements.

Mozzarella flight: 10

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**A DUE UNA SOCIETÀ TRE
È UNA FOLLA**

Two's company, three's a crowd.

BITES TO SHARE

T E N E R E

TRANSLATES TO HOLD

CHE FIGATA HAND-HELDS WITH HOUSE-CUT FRIES

FIGATA SMASH

13

Pressed, grilled meatball burger, dandelion pesto,
semi-dried tomato, fontina, sesame seed bun

MEAGRE DI CROSTA DI POLENTA

14

Polenta-crusted Meagre, gem lettuce, red wine
vinegar, cetriolini, EVOO emulsion, sesame seed bun

IL MISTO DELLA DOMENICA

17

Prime rib of beef, braised short rib, porcini, pecorino,
asiago, roasted garlic infused collected jus',
sesame seed baguette

POLLO E PESTO

14

Rotisserie, semi-dried tomato,
fior di latte mozzarella, pancetta, Parmigiano
Reggiano, roasted garlic toast

H A N D H E L D