

## GRIGLIATA IN TERRACOTTA

### LATTUGA

*little gem, bagna cauda, mint – 8*

### FUNGHI

*salsa verde, moliterno – 8*

### CALAMARI

*fregola, capers, pomodoro – 12*

### SALTIMBOCCA DI POLLO

*prosciutto, capers, lemon – 9*

### BRASATO

*brisket, gremolata, horseradish – 10*

## SPUNTINI

### GRISSINI

*asiago, fennel, charcoal – 5*

### SOFFIATO

*collagen, black truffle, parmigiano – 7*

### TONNO

*kumquat, mint, chive, chili – 18*

### CAVOLO NERO

*laciante kale, pecorino, parmigiano, currants,  
pine nuts, lemon vinaigrette – 16*

### BURRATA

*beets, walnuts, honey – 24*

### OLIVE ASCOLANE

*italian sausage, castelvetro – 13*

### PANINO

*mortadella, taleggio, pistacchio, peperoncini – 10*

### BRODO

*spinach gnudi, sorpresine – 14*

### POLPETTE

*beef & pork, whipped ricotta,  
pomodoro, fett'unta – 14*

### PROSCIUTTO

*24 month san daniele, taralli – 18*

### ASIAGO AL FORNO

*mozzarella, spianata  
caramelized onion – 15*

### RISOTTO VERDE

*hen of the woods mushroom, chlorophyll, garlic – 20*

## DOLCE

### CANNOLI

*ricotta, pistachio, 65% chocolate, orange – 9*

### TIRAMISÚ

*mascarpone, espresso, kahlua, marsala – 11*

### CIOCCOLATO & NOCCIOLA

*chocolate, hazelnut – 11*

*\* Please inform your server about any allergies or dietary restrictions  
For groups of 6 or more, an 18% gratuity + applicable taxes will be added to the final bill*