

## Appetizers

**meatballs with mozzarella, basil and pecorino over marinara 8**

*polpette di manzo*

**rice balls with green peas and tomato sauce 9**

*suppli' alla romana*

**mozzarella cheese, lightly coated and fried 9**

*mozzarella in carrozza*

**lightly fried gulf shrimp and calamari with marinara and artichoke dips 14**

*fritto misto*

**burrata cheese with blood orange fruit and prosciutto 14**

*burrata con sanguinella e prosciutto parma*

**mediterranean octopus salad with black olives, potatoes and crunchy yams 13**

*insalata di polpo*

**spring mix greens, english cucumbers with a light vinaigrette 7**

*insalata della casa*

**romaine lettuce, caesar dressing, parmesan cheese, croutons 7**

*insalata cesare*

## Pasta

**cocoa-infused fettuccine tossed with pecorino-romano cheese 19**

*cacio e pepe*

**spaghetti pasta with egg, pecorino-romano and guanciale 15**

*spaghetti carbonara*

**bucatini pasta with guanciale, onion and a light tomato sauce 15**

*bucatini alla amatriciana*

**spinach and ricotta cheese filled ravioli topped with truffle, mushroom and italian sausage 24**

*ravioli salsiccia e tartufo*

**fettuccine pasta with a meat and tomato sauce 18**

*fettuccine alla bolognese*

**homemade layered pasta sheets with meat and marinara 15**

*lasagna di carne*

**smoked gnocchi with shrimp in a saffron sauce 22**

*gnocchi affumicati allo zafferano e gamberi*

**squid ink-infused fettuccine with mixed seafood in a pizzaiola sauce 24**

*fettuccine nero di seppia allo scoglio*

## Fish

**traditional seafood soup with shrimp, clams, mussels and in a spicy tomato broth 24**

*zuppa di pesce alla romana*

**seared sea scallops and shrimp served with fregola 26**

*capesante e gamberi*

**grilled octopus served with crispy polenta and cannellini beans 26**

*polpo alla griglia*

**filet of salmon on a bed of citrus braised red cabbage 23**

*salmone con cavolo rosso brasato*

**bacon-wrapped monkfish over parmesan and lemon risotto 26**

*coda di rospo bardata alla pancetta su risotto al limone e parmigiano*

**whole fish carved table-side (ask your server for today's fresh selection) mkt**

*pesce al forno*

## Meat

**breaded chicken breast with roasted potatoes and mushrooms, side mixed green salad 18**

*cotolette di pollo alla palermitana*

**slowly braised veal shank with polenta and tomato gratin 29**

*ossobuco brasato*

**braised lamb shank served with polenta and string beans 26**

*stinco d'agnello in umido*

**veal scaloppine with prosciutto di parma and sage in a white wine sauce served with sauteed artichoke 24**

*saltimbocca alla romana*

## Sides

*sauteed mushrooms 6*

*roasted potatoes 6*

*mixed greens 5*

*friggirelli peppers 6*

*sauteed artichokes 7*

