

MENU DEL GIORNO

daily menu

CICCHETTI / *small bites*

fettunta / garlic, olive oil	4
nodini / garlic, rosemary	6
olive / marinated bariole olives	6
antipasti / seasonal vegetables & olive oil	8
sardella / fermented whitebait, chili, burrata, fennel	9
tigella / ciociare sausage, scamorza, rosemary mayo	9
formaggio / daily selected cheese	10

FRITTI / *fried*

trippa / honeycomb tripe, devil's horns chili	6
carciofi alla giudea / globe artichokes, gremolata	12
gnocco fritto / bolognese dumplings, 'nduja	14

PIATTI FREDDI / *cold plates*

puntarelle / anchovy, egg yolk, pangrattato	12
panzanella / sovereign farms tomato, agrodolce olives, ginger	12
burrata al tartufo / truffle-stuffed mozzarella	29

SPIEDINI / *skewers*

arrostitini / salsa verde, ricotta salata	12
costolette / short ribs, taleggio cream, cipollini	16
sarde in saor / venetian-style sardines, sea buckthorn berry	16

PIZZA PUGLIESE / *pugliese style pizza*

barese / bariole olives, juliet tomatoes, oregano	10
pomodoro / sovereign farms tomato, oregano, garlic	12
zucca / taleggio, delicata squash, brown butter	12
lardo di colonata / wildflower honey, pistachio	14
burrata / preserved tomato, stracciatella	15

SPUNTINI / *hot plates*

gnocchetti alla sorrentina / bocconcini, basil, tomato	18
cavallo saltimbocca / horse scallopini, lemon, capers	18
coniglio / braised rabbit leg, apple, lemon thyme	22
salmone / cape d'or salmon, pistachio pesto	24
bistecca alla pizzaiola / short ribs, tomato passata, oregano	24