

## AFFETTATI

SLICED MEATS

SERVED WITH CRESCENTINE ROMAGNOLO

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8 PER CHOICE

**Cacciatorini** salt & pepper cured salame

**Mortadella** delicate pork from Bologna

**Sopressata** spicy pork sausage

**Speck** smoked prosciutto

**Lardo** prosciutto bianco

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A MANO / SLICED BY HAND

**Prosciutto** di Parma 24 mesi 10

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## FORMAGGI ITALIANI

Gorgonzola, Pecorino Dolce, Parmigiano, Taleggio

CHEESES 5 PER CHOICE

## COSÌ FRITTI

FRIED

**Funghi** wild mushrooms, Peroni pastella 11

**Cassoni** pork sausage & stracchino cheese fritters 10

**Millefoglie** Mortadella, béchamel, nutmeg 11

## PASTICCI

SERVED WITH GRILLED CROSTINI

**Fegatini** duck liver mousse, passito wine 11

**Fonduta Tartufata** truffled cheese fondue 12

**Pesto di Lardo** rosemary & sage lardo pesto 10

## ZUPPA

**Rustica** farro and bean soup, porcini mushrooms, sage 11



## ANTIPASTI

**Mista** mixed lettuces, olio fruttato, aceto di mela 10

**Brucciatini** radicchio, prosciutto, grilled croutons, Balsamico Tradizionale 14

**Ventresca** olive oil poached tuna belly, borlotti beans, red onions 14

**Seppia** grilled cuttle fish, rucola, lemon 14

**Vongole** steamed clams, trebbiano, garlic, bruschetta 13

**Batutto di Carne** beef tartare, radishes, parmigiano, lemon vinaigrette 15

**Terrina** bolito misto terrine, radicchio, friggione 15

**Tripa** oven baked bolognese tripe, tomato soffrito, pane fritto 14

**Coniglio** pan fried rabbit, mache, artichoke conserva 15

**Cervella** pan-sauteed calves brains wrapped in prosciutto, brown butter, sage 16

## PASTA E MINESTRE TIPICI ROMAGNOLI

TRADITIONAL PASTAS FROM ROMAGNA

**GNOCCHI** ricotta dumplings, salsa pomodoro, burro e oro 16

**CRESTE** mussels, cannellini beans, parsley e aglio 17

**TRIANGOLI** heirloom squash parcels, mostarda di frutta, brown butter, amaretti 16

**CAPPELLETTI** strachino cheese ravioli, truffle butter, prosciutto di parma 19

**GARGANELLI** battenkill farm cream, speck, raddichio 20

**TORTELLINI** a piacere: in brodo, parmigiano cream, or ragu 18

**LASAGNA** traditional bolognese lasagna, béchamel, ragu 19

**RAVIOLINI** potato filled ravioli, pancetta, porcini mushrooms 17

**TAGLIATELLE** wide ribbon pasta, ragu antica 17

**GRAMIGNIA** little weeds, pork sausage, tomato, black pepper 16

**STROZZAPRETTI** priest stranglers, braised lamb neck, pecorino dolce 16



## PIETANZE

ENTREES

**BACCALA** house cured bacala 24

**GAMBERI** oven roasted shrimp wrapped in rosemary lardo, braised white beans 24

**BRANZINO** grilled mediterranean sea bass filets, salsa verde, radicchio, oven roasted potatoes 25

**PETRONIANA** crispy veal cutlet, prosciutto cotto, parmigiano, truffle cream, buttered spinach 29

**BRACCIOLE DI MAIALE** roasted end cut pork chop, cavoilo nero cannellini, salsa verde 28

**COTTECHINO** lightly spiced pork sausage, potato purea lentils, red wine 25

**AGNELLO** roast lamb shoulder, fried peppers ploenta gratinata 27

**STRACOTTO** sangiovese braises beef shank, soft polenta, caramelized root vegetables 28

**TAGLIATA** aged creekstone strip steak, braised porcini ragu, rosemary oil 32

## DALLA MACELLERIA LA CARNE AI FERRI E ALLO SPIEDO

SIMPLY GRILLED MEATS & SPIT ROASTS

**COPPA** Bone in pork neck 17

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**PANCETTA** Pork belly on the bone 29

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**SALSICCIA** Sweet pork sausage 28

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**COSTOLETTE** Pork spare ribs 30

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## GRIGLIATA MISTA

## CONTORNI ROMAGNOLI

SIDES

**SPINACH AL BURRO** 7 **FUNGHI TRIFOLATI** 9 **BRUSSELS SPROUTS & PANCETTA** 8

**FRIGGIONE** 7 **PATATE AL ROSEMARINO** 8 **PUREA DI PATATE** 8