

BATTILARDO

CURED MEATS, CHEESES & SAVORY SPREADS
SERVED WITH GRILLED BREAD AND TIGELLE
ONE 11 THREE 24 FIVE 33

- Prosciutto** di Parma 24 month
- Speck** smoked prosciutto
- Felino** "King of salame"
- Sopressata** sweet cured pork sausage
- Mortadella** delicate pork roll from Bologna
- Bresaola** air dried beef
- Lardo** prosciutto bianco
- Squacquerone** cow, soft
- Parmigiano-Reggiano Vecchio** cow, hard, raw
- Fegatini** duck liver mousse, passito wine
- Smoked Trout** olives & sour cream
- Parmigiano "Gelato"** aged balsamico

PIATTO di FORMAGGIO

COMPOSED ARTISANAL CHEESE PLATTER
SERVED WITH CHEF'S SELECTION OF ACCOMPANIMENT
PLATTER 25

- Casatica di Bufala** buffalo, soft
- Capra Sarda** goat, hard
- Middlebury Blue** cow, semi-soft, raw

SFIZI

EXTRAS

- Mixed Olives** 7
citrus marinated castelvetro, gaeta, cerignola
- Marinated Roasted Peppers** 5
rosemary & balsamic

ANTIPASTI

APPETIZERS

- Calamari** 15
seafood-stuffed baby calamari
bomba calabrese aioli, frisee salad
- Polipo alla Piastra** 16
charred octopus, yogurt, fingerling potatoes
caper & bone marrow soffrito
- Crudo di Agnello*** 16
lamb tartare, ramp crema
carta di musica
- Burrata** 17
creamy mozzarella, organic strawberries
crispy prosciutto
- Polpettine** 15
prosciutto & mortadella meatballs
simmered in tomato sauce
- Tortellini in Brodo** 13
traditional meat-filled ravioli
rich chicken broth

INSALATA

SALADS

- Mare** 17
Adriatic-style seafood salad
olives, lemon, capers, celery
- Cacio e Pepe*** 14
romaine lettuce, garlic breadcrumbs
parmigiano, anchovy vinaigrette
- Mista** 12
mixed lettuces, shaved vegetables, candied walnuts
robiolina crostini, shallot red wine vinaigrette
- Rucola** 13
wild arugula, plums, crispy speck
ricotta salata, Lambrusco vinaigrette

PASTA HANDMADE ARTISAN PASTAS

- PANSOTTI** sheep's milk ricotta & pea ravioli, royal trumpet mushrooms, butter 22
- RIGATONI** wild mushroom sugo, rosemary 22
- SPAGHETTI** sea urchin, crab meat, zucchini, bomba calabrese 24
- TAGLIATELLE** bolognese ragù, parmigiano 23
- CAPPELLETTI** truffled ricotta ravioli, prosciutto, butter 24
- GRAMIGNA** macaroni, sweet pork sausage, tomato, cream 22
- GARGANELLI** pasta quills, cream, peas, truffle butter, prosciutto 23
- SPALLINA** double ravioli, squacquerone cheese, rabbit, fava beans, saba 24
- FUSILLI** neopolitan pork shoulder ragù, robiolina cheese 23
- TORCIA** squid ink pasta, seppia & shrimp ragù 24
- RAVIOLO** lobster, morel mushrooms, fava beans, carrot puré 25
- LASAGNA** mushroom ragù, mozzarella di bufala 23

LOW GLUTEN PASTA available upon request 22



ENTRÉES

PESCE

- RISOTTO AL PESCATORE** 28
seafood ragù, asparagus, fava beans, whole prawn
- BRANZINO** 32
Mediterranean sea bass, panzanella alla primavera, green olives
- BRODETTO** 31
Adriatic-style seafood soup of shrimp, fish, clams, mussels & scallops



CARNE

- POLLO AL MATTONE** 28
brick oven roasted chicken, gaeta olives, lemon, potatoes
- PETRONIANA** 30
crispy veal cutlet, prosciutto cotto, spinach, parmigiano, truffle cream
- PORCHETTA** 31
tuscan spit-roasted hampshire pork, pickled vegetables, basil pesto
- AGNELLO*** 31
rack of lamb, crispy artichoke hearts, fiddleheads, artichoke puré, mint pesto
- VITELLO*** 39
12 oz veal chop, ramp puré, royal trumpet mushrooms, speck, dandelion greens
- FILETTO*** 41
8 oz filet of beef, roasted baby carrots, sugar snap peas, herb butter
- BISTECCA*** 43
14 oz prime ribeye, whole-roasted garlic, watercress salad
- COSTATA FOR TWO*** 128
40 oz, 40 day dry-aged tomahawk ribeye, watercress, charred lemon

CONTORNI SIDES

- SAUTÉED SPINACH** 9
- SUGAR SNAP PEAS, ANCHOVY VINAIGRETTE** 9
- BROCCOLI RABE, GARLIC, LEMON** 9
- PARMIGIANO FINGERLING POTATOES** 9
- ASPARAGUS, PARMIGIANO FONDUTA** 9

