



MORINI

BATTILARDO

CHOICE OF 1 · 12 | CHOICE OF 3 · 33 | CHOICE OF 5 · 45

SALUMI

Prosciutto di Parma
Mortadella con Pistacchio
Piccante
Finocchiona

FORMAGGI

Gorgonzola Dolce cow, blue
Parmigiano Reggiano cow, hard
Sottocenere cow, truffle
Chef's Choice

ALTRO

Gelato di Parmigiano
crema, nutmeg
Trota Affumicata
smoked trout, crème fraîche, castelvetro olive, chive

OYSTERS HALF DOZEN 21 | DOZEN 39

choice of east and west coast
served with calabrian chili cocktail sauce & barolo mignonette

PASTA

FATTA IN CASA



SPAGHETTI 22

pomodoro & basil
add meatballs +10 • add burrata +8

LIMONE 23

tagliatelle, zucchini, lemon, parmigiano

TORTELLI 32

lobster, mascarpone, tarragon

TORCIA NERA 28

squid ink pasta, seppia & shrimp ragù

GARGANELLI 25

prosciutto, english peas, truffle crema

CAPPELLETTI 27

truffled ricotta ravioli, prosciutto

TAGLIATELLE 26

bolognese, parmigiano

FUSILLI 28

neopolitan pork shoulder ragù, robiolina

PAPPARDELLE 29

braised short rib, fava beans, pecorino

** low gluten pasta available on request

ANTIPASTI

INSALATA MISTA 15

mixed lettuces, endive, market vegetables, candied walnut
shallot red wine vinaigrette, robiolina crostini

INSALATA ROMANA 17

romaine lettuce, anchovy vinaigrette, parmigiano, garlic breadcrumbs

BARBABIETOLE 18

roasted beets, pistachio brittle, gorgonzola crema

CARCIOFI 15

crispy artichokes, calabrian chili aioli

BURRATA 21

heirloom tomatoes, roasted pistachios

POLIPO 23

charred octopus, spicy soppressata, chick pea pureé

TORTELLINI IN BRODO 17

pork shoulder ravioli, parmigiano bone broth

CALAMARI FRITTI 20

pomodoro, calabrian chili

POLPETTINE 18

prosciutto & mortadella meatballs, pomodoro, parmigiano

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**All menu items may contain traces of gluten as they are produced in an environment that is not certified gluten-free

PIETANZE



BRANZINO 37

mediterranean sea bass, fennel soffritto, shaved vegetables

*SALMONE 36

potato & leek pureé, sugar snap peas, mushroom agrodolce, chive oil

POLLETTO 32

brick oven roasted chicken, bunching onion, carrots, asparagus, sugo

PORCHETTA 32

charred broccoli rabe, salsa verde, rosemary sugo

*VITELLO 52

16 oz bone-in amish veal chop, cipollini agrodolce, pancetta crema

PETRONIANA 37

crispy veal cutlet, prosciutto cotto, spinach, parmigiano, truffle crema

*TAGLIATA 54

16 oz strip steak, cipollini marmellata, potato gratin

*COSTATA PER DUE 147

40 oz, 40 day dry-aged tomahawk, bordelaise
horseradish crema, truffle butter, choice of potatoes or spinach

CONTORNI 13

SPINACI sautéed spinach, chili

PATATE roasted fingerling potatoes, parmigiano

ASPARAGI parmigiano, bread crumbs

BROCCOLI DI RAPE E SALSICCIA cherry peppers, garlic