

## ANTIPASTI

### **Polpette 8**

*Sicilian meatballs over fresh marinara | pecorino cheese*

### **Arancini di Riso 11**

*Traditional mozzarella rice balls with saffron | "trifolati" mushroom sauce*

The term arancina was first coined in Sicily where several provinces claim to be the homeland of the dish. Trifolati literally means cooked in the manner of the truffle. The method involves cutting the ingredients into slices with the addition of oil, garlic and parsley.

### **Fritto Misto 14**

*Fried combination of gulf shrimp | calamari | zucchini*

### **Burrata con Pomodoro 14**

*Heirloom tomato | Andria burrata | oregano DOP oil | focaccia crouton*

### **Signature Prosciutto di Tonno 14**

*Limoncello cured ahi tuna | eggplant "a scapece"*

"A scapece" is a name used in Naples coming from the Spanish "escabeche" which is used across the world referring to the marinating process using vinegar. We add garlic and fresh mint from the outside garden.

## INSALATE

### **Insalata Invernale 8**

*Shaved winter beets | crispy fennel | market greens | "lira rossa" forma di frant cheese avocado | light herb vinaigrette*

### **Insalata Cesare 8**

*Romaine lettuce | house caesar dressing | anchovies | parmesan cheese*

## PASTE

### **Bucatini Cacio e Pepe 14**

*Bucatini pasta with cacio-pecorino cheese sauce | fresh stracciatella-burrata*

### **Creste di Gallo alla Norma 13**

*Macaroni style pasta tossed in a tomato sauce | diced eggplant | ricotta salata*

### **Strozzapreti con Ragu di Manzo 17**

*Non-traditionally cooked "choking the priest" pasta | short rib ragout | parmigiano*

One legend insists the origin of "strozzapreti" refers to the tradition in which the women of Romagna prepared this type of pasta as a partial land payment to the local priest. Meanwhile the husbands became outraged by the priest benefiting from the labor of their wives and wished the priest to "choke" while eating the pasta.

### **Pizzaiola di Spaghetti al Nero di Seppia 26**

*Squid ink spaghetti | lobster | light roasted garlic pizzaiola sauce*

### **Ravioli con Gamberi del Golfo 29**

*Gulf shrimp and spinach ravioli | thyme and onion sauce | black garlic*

## SECONDI DI PESCE

### **Tonno alla Griglia con Ciambotta Lucana 22**

*Grilled tuna steak | vegetable ciambotta | "patata americana"*

"Ciambotta" hails from Lucania (the Basilicata region). This is a stew typical from southern cuisine. Patata Americana or "batata" is originally from the Americas but now found throughout Italy especially on the coast of Puglia. This sweet potato is inspired from the way my father and mother used to cook it inside a wood-stove during the winter months.

### **Salmone e Lenticchie 23**

*Filet of salmon | Calabrian lentil ragout | "friggitelli" peppers*

"Friggitelli" are small elongated sweet peppers typically found in Abruzzo, Campania and Puglia. The name derives from "friarello", a dialect expression literally translatable as "frying".

### **Polpo e Fregola 26**

*Slow cooked Octopus | cauliflower puree | brussel sprouts | Sardinian fregola*

### **Zuppa di Mare in Cartoccio "Acqua Pazza" 32**

*Atlantic seabass | black mussels | fingerling potatoes | leccino olives  
in a traditional Neapolitan "crazy water" broth*

The term acqua pazza (pronounced [akkwa 'pattsa]; literally crazy water in Italian) is used in Italian cuisine to refer to a recipe for poached white fish, or to simply refer to the lightly herbed broth used for poaching.

### **Filetto di Dentice alla Lampedusana 30**

*Baked gulf red snapper | heirloom tomatoes | potatoes | olives | capers*

### **Pesce al Forno Mkt**

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

## SECONDI DI CARNE

### **Cotolette di Pollo alla Palermitana 19**

*Breaded chicken breast | roasted potatoes | mixed green salad in light vinaigrette*

### **"Reale" di Manzo 28**

*Slow cooked 1855 beef short ribs | sicilian "frascatula" | broccoli | heirloom carrots*

In Italy frascatula is considered the "polenta" or grits of the south. Different recipes and ingredients are used from corn, semolina or legumes flour base on different regions of Calabria, Basilicata or Sicily. The name seems like derives from the french "flasque" wich means soft, reffering to its consistency.

### **Costolette d'Agnello alla Griglia 42**

*Grilled colorado lamb chops | roasted cauliflower texture  
Texas "lira rossa" "caciotta cheese- eggplant parmigiana*