

R I P I E N A \ \ L A B O R A T O R I O D I P A S T A

A P E R I T I V O

MOZZARELLA DI BUFALA.....\$10

A soft Mozzarella cheese made using 100% fresh buffalo milk, imported from Campania, Italy. We serve our Mozzarella as it's supposed to be served – a ball of Mozzarella on a plate. We will never put balsamic on a mozzarella as this is a cardinal sin, but olive oil and salt and pepper are available.

B U R R A T A.....\$15

A kind of mozzarella, made using stretched cow-milk mozzarella filled with stracciatella – shredded mozzarella and cream.

TRUFFLED BURRATA.....\$15

M I X E D O L I V E S.....\$7

Grown, picked, and marinated in Sicily, Italy.

PROSCIUTTO CRUDO DI PARMA.....\$10

The king of the Prosciutto. Strict agricultural regulation ensure this prosciutto's origin, breeding, life, and it's processing and aging. Sliced fresh to order to ensure we respect its quality.

MORTADELLA DI BOLOGNA IGT.....\$10

A processed meat traditionally from Bologna, made by emulsifying pork and pork fat. There's no nice way of describing it, but the taste speaks for itself.

M I X E D B O A R D.....\$25

A mixture of cold-cuts from Italy and from local artisanal producers, served with bread.

B R E A D.....free

Garlic bread doesn't exist in Italy, and we won't pretend that it does. We have fresh Ciabatta. It's free, but provided to order to prevent wastage. We suggest that you use this bread to clear the sauce from your plate once you're finished eating.

P A S T A C O R T A

1. MACCHERONCINI ALLA GRICIA.....\$23

Pecorino Romano, black pepper, and guanciale (cured pork cheek)

2. RAGU ALLA GENOVESA.....\$23

La **genovese** is probably the most iconic of all Neapolitan pasta sauces, and yet it is little known outside Italy or, for that matter, little seen outside Naples itself. Slow cooked veal with onion.

3. PACCHERI AI TRE POMODORI.....\$23

This dish take inspiration from the Michelin star chef Chicco Cerea and its famous Paccheri alla Vittorio. Pomodoro San Marzano IGT, fresh picadilly tomatoes and the lucariello yellow tomato, the most simple yet complex tomatoes sauce you ever had.

4. TROFIE.....COMING SOON

PASTA LUNGA

5. **TAGLIATELLE ALLA BOLOGNESE**.....\$20
The real Bolognese. Our Ragu' alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.
6. **TAGLIATELLE IN BIANCO**.....\$19
A creamy sauce made using just butter and Parmigiano Reggiano.
7. **BIGOLI CO L'ARNA**.....\$25
Classic dish from Veneto, tick spaghetti with a slow cooked duck sauce.
8. **C a c i o p e p e**.....\$19
Quintessentially Roman. Pecorino romano DOP and black pepper. Our Cacio e pepe is made using house made tonnarello.
9. **Carbonara**.....\$25
The real Italian Carbonara. Egg yolk, black pepper, guanciale and pecorino roman.

PASTA RIPIENA

10. **TORTELLINI DI BOLOGNA**.....\$24
They'll never leave the menu. Authentic, traditional Tortellini di Bologna. A tiny hand-folded pasta filled with marinated pork loin, Prosciutto Crudo di Parma DOP, and Mortadella di Bologna IGP. We serve these like from our childhood, cooked in a cream and parmigiano sauce.
11. **PANSOTI**.....\$24
Traditionally from Liguria. Tortelli filled with prebugion (wild herbs) and ricotta. Server with walnut pesto.
- CAPPELACCI AI PORCINI**\$25
A large filled pasta, folded by hand and filled with a mixture of local fresh mushrooms, porcini mushrooms, and truffle. Cooked and served in butter and topped with parmigiano.
12. **TORTELLINI DI VALEGGIO**.....\$24
Also know as nodini d'amore, this tortellino comes from Valeggio sul Mincio in Veneto. Filled with beef, veal, pork, chicken liver and grana padano. Served with butter and grated Grana Padano.

D O L C E

- TORTA TIPO DI BAROZZI**.....\$8
A rich flourless chocolate cake. Made using rich dark chocolate, almond flour, coffee, and a dash of rum. It's just a cake, and we serve it just as a cake.
- T I R A M I S U**\$15
The most traditional tiramisu you will find, as it originates from Veneto, my home. Tiramisu is serious business for us, and the components of our tiramisu are made from scratch, in-house. We assemble the dessert to order to ensure freshness.

